

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

STARTERS

Soup of the day **£10.50**
warm homemade bread (VE)

'Fish finger' langoustine **£16.95**
shellfish tapioca, seaweed, bisque

Whipped Tofu **£12.95**
baby vegetables, garden 'soil' (VE)

Pulled lamb neck taco **£12.95**
apricot gel, feta yoghurt, rosemary emulsion, tempura anchovy



Venison and date raviolo **£15.00**
tomato and sumac sauce, venison jerky,
chicken skin, Madeira and date purée

Isle of Wight tomatoes **£12.95**
tomato consommé, mixed herb, pickled celery,
avocado, garden cress (VE)

Citrus-cured scallop **£17.50**
cucumber, apple, apple dashi,
citrus emulsion, burnt watermelon

PLEASE ASK TO SEE OUR DAILY SPECIALS

MAINS

Saltaire Blonde Ale-battered haddock fillet **£24.50**
triple cooked chips, crushed peas,
chunky tartare sauce

Craupedine beetroot **£23.50**
beetroot variations, whipped feta,
linseed, beetroot and apple velouté (VE)

Slow cooked miso pork belly **£29.50**
BBQ glazed pork cheek, blackened cucumber,
apple and cucumber, BBQ emulsion, pork jus



Salt-aged Yorkshire duck **£34.95**
duck liver parfait, duck leg croquette,
chicory jam, carrot, five spiced jus

Pea and feta caramelle pasta **£23.95**
spring veg fricassée, preserved elderflower,
Parmentier potato, garden herbs (V)

Confit salmon **£29.95**
salmon and cod-roe beignet, courgette,
heritage tomatoes, Parisienne potato, Romesco sauce

Holdsworth House 8oz beef & bone marrow burger **£25.00**
bacon jam, smoked garlic mayonnaise, red Leicester,
gem lettuce, homemade pickles, skinny fries

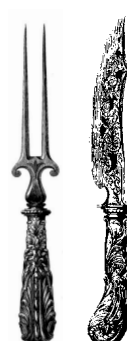
FROM THE GRILL

30-DAY DRY-AGED STEAKS

Our selected cuts of richly marbled beef are traditionally dry-aged for thirty days, allowing time to develop their exquisite depth of flavour and exceptional tenderness.

8-Ounce fillet **£38.50**

10-Ounce ribeye **£34.50**



60-DAY HIMALAYAN SALT-AGED STEAKS

The pinnacle of the *Waterford Farm* Signature Collection. Each cut is matured slowly for 60 days in a Himalayan salt chamber. This natural process concentrates the flavour, enhances the succulence and delivers an extraordinary and truly distinguished taste.

7-Ounce fillet **£48.50**

8-Ounce sirloin **£39.50**

All of our steaks are served simply with a beer-braised onion to complement the natural character of the meat.

SIDES & SAUCES

£6.95 each

Sides:

Beef fat chips

Truffle and parmesan fries, truffle mayo

Confit new potatoes, mixed herb butter

Tenderstem broccoli, roasted almonds, parsley oil, parsley emulsion

Holdsworth salad, chicory leaves, vinaigrette, baby vegetables

Baby carrots, miso butter

Sauces: Peppercorn sauce; Blue cheese sauce; Chimichurri sauce

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

DESSERTS

Holdsworth House Trifle **£12.95**
Buttermilk sponge, raspberry jelly, raspberry sorbet,
vanilla custard mousse, red fruit punch

Holdsworth House cheeseboard **£18.50**
chutney, pickled grapes, fruit paste, truffled honey

Strawberry & caramelised white chocolate custard **£12.50**
English strawberries, strawberry sorbet,
white chocolate aero



“Peaches and Cream” **£12.50**
Elderflower poached peaches,
vanilla meringue, basil, lime, mint

55% Chocoloate mousse **£12.95**
cherry sorbet, poached cherries, almond milk

Selection of homemade ice creams and sorbets **£8.95**

SANDWICHES

Served on white or brown bread or ciabatta, with micro herbs and skin-on fries

Beef brisket, sweet mustard, cheese, sauerkraut **£15**

Hummus, red pepper, avocado and rocket (V) **£14**

Fish finger, tomato, chunky tartare sauce **£15**

Honey roasted Yorkshire ham, mustard mayonnaise **£14**

Smoked salmon, avocado, cream cheese **£14**

Chicken, bacon, gem lettuce, tomato **£16**

Cucumber, dill, cream cheese **£13**

AFTERNOON TEA SELECTION

Served 1.00pm - 5.00pm | Gluten-free available when pre-booked | Prices per person

AFTERNOON TEA **£32.95**

Selection of sandwiches, handmade savoury
and sweet treats; Freshly baked scones,
Chantilly cream, Yorkshire preserves;
Your choice of teas and coffees



GIN OR PROSECCO TEA **£40.95**

Full afternoon tea with a glass of chilled Prosecco
or our gin of the month.

CHAMPAGNE TEA **£44.95**

Full afternoon tea with a glass of chilled Champagne

THE RESTAURANT AT HOLDSWORTH HOUSE

At Holdsworth House, we're proud to offer you something special in an historic and unique setting.
Our talented kitchen brigade, led by Head Chef Matt Rush, creates all dishes fresh to order using
Yorkshire ingredients and local suppliers wherever possible.

Since being built, in 1633, Holdsworth House has seen only a handful of owners, including the Pearson family
from Halifax, who purchased it in 1962. Freddie and Rita Pearson opened the *Cavalier Country Club*
on 11th April 1963. It was hugely popular as a partying, dining and gambling venue.

Today, with the name reverted to Holdsworth House, the business remains independent
and in the care of the third-generation of the Pearson family.

Read the full history at holdsworthhouse.co.uk/house-history or ask Reception for a free copy of our history book

