

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

STARTERS

(V) Soup of the day £6.50
served with a warm bread roll

Wild rabbit and hazelnut terrine £8.95
prune ketchup, pickled carrot, cassoulet dressing

(V) Tartlet of butternut squash £8.50
ginger and chilli-pickled squash, walnut, rosemary oil



Citrus and whiskey cured salmon £11.95
Devonshire crab, grapefruit, fennel, rouille

Smoked haddock and coriander fish cake £8.50
poached hen's egg, tartare dressing

Roasted partridge £9.50
chestnut mushroom purée, chicory, shallot, truffle

(V) Beetroot and goats cheese risotto £7.95
Basil, fennel pollen, caraway



MAINS

Seared venison loin £28.95
venison and blue cheese pie,
pearl barley, kale, juniper jus

Market fish of the day Please ask for price

Holdsworth House Moroccan lamb burger £14.95
baby gem lettuce, beef tomato, tzatziki, skinny fries

Trio of Yorkshire pork £24.95
champ mash, beetroot, apple, calvados and mustard sauce



Withens Pale Ale battered haddock fillet £14.95
triple cooked chips, crushed peas, tartare sauce

(V) Wild mushroom, pecan nut
and rocket tagliatelle £13.95
blue cheese, radish salad

Yorkshire herb-fed chicken £21.95
chicken bon bon, potato and almond gratin,
leek and pancetta, glazed shallot, red wine jus

FROM THE GRILL

TO SHARE:

20-ounce Côte de boeuf £55.00

STEAKS:

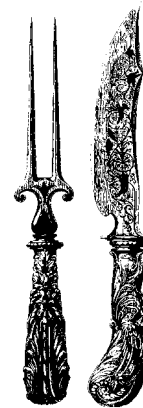
16-ounce T-bone £30.00

8-ounce Fillet £28.00

8-ounce Ribeye £24.00

8-ounce Sirloin £22.00

8-ounce Rump £19.00



SAUCES £3.50

Peppercorn; Blue cheese;
Red wine jus; Chorizo butter



ADD YOUR SIDES £3.50

Holdsworth House salad;
Truffle mash; Skinny fries;
Triple cooked chips;
Panache of vegetables;
Honey roasted parsnips;

We use beef with a rich marbled meat, the fat quotient of meat is a vital element of its flavour. All our steaks are hung to dry age for 45 days to give unbeatable flavour and succulence.

DESSERTS

£7.95

(V) Dark chocolate and chestnut cake
red wine-soaked plums, orange, crème fraiche sorbet

Brown butter panna cotta
blackberry jelly, pickled blackberry, toasted almond

Holdsworth House cheeseboard £2.00 supplement
homemade chutney, grapes, biscuit



(V) Warm Bramley apple tart
calvados apple purée, apple blossom,
cinnamon ice cream

(V) Peanut butter parfait
rum banana, salted caramel, sour blueberry,
brown toast ice cream

(V) Vegan. (V) Vegetarian.

Some menu items contain allergens and there is a risk that traces may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which menu items contain any of the 14 EU allergens as an ingredient. Please speak to a team member who can provide you with this information and may be able to help you make an alternative choice.