

# HOLDSWORTH HOUSE

## HOTEL & RESTAURANT

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

Roasted wood pigeon breast £9.00  
soused red cabbage, heritage carrots,  
Madeira reduction

Home cured sea trout fillet £8.50  
beetroot fondant, pickled fennel,  
cucumber, dill mayonnaise

### STARTERS



(Ve) Chargrilled asparagus £8.00  
asparagus mousse, hazelnut, morels,  
mustard and truffle dressing

Seared king scallops £12.00  
Jersey Royals salad, cauliflower purée,  
Roscoff onion, citrus vinaigrette

45-Day aged beef tartare £10.50  
crispy quail egg, mushroom ketchup,  
sourdough crouton



Yorkshire lamb loin £29.50  
lamb croquette, parmesan risotto, pea,  
broad bean, mustard and shallot lamb jus  
Recommended red: Rioja Gran Reserva Urbina  
125ml £10.00 | 175ml £13.80

Almond and sorrel crusted halibut fillet £24.50  
sauté saffron potato, pak choi, brown shrimp beurre blanc  
Recommended white: Chardonnay "Morning Fog"  
125ml £7.50 | 175ml £9.95

(Ve) Beetroot and red onion tart tatin £16.50  
rosemary mash, glazed carrots,  
balsamic and beetroot glaze

### MAINS



Pan fried salmon supreme £19.50  
crab salad, chive crushed potato, sprouting broccoli,  
pickled radish, herb pesto  
Recommended white Viognier L'Autodidact  
125ml £5.95 | 175ml £7.95

(V) Wild mushroom, spinach  
and goat's cheese Wellington £16.50  
fondant potato, kale, white wine and herb emulsion  
Recommended red: Fleurie Montangeron  
125ml £7.50 | 175ml £9.95

Yorkshire herb-fed chicken  
and mushroom ballotine £22.50  
truffle mash, asparagus, garlic and tarragon cream

### TO SHARE:

20-Ounce côte de boeuf £55.00

### STEAKS:

8-Ounce fillet £28.00

8-Ounce ribeye £24.00

8-Ounce sirloin £22.00

8-Ounce rump £19.00

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.

### FROM THE GRILL



### SAUCES £3.50

Peppercorn; Blue cheese;  
Truffle butter



### ADD YOUR SIDES £3.50

Skinny fries; Triple cooked chips;  
Green salad; Panache of seasonal vegetables;  
Creamed potatoes; Sautéed sprouting broccoli



Bitter chocolate pavé  
stout cake, orange jelly, pistachio ice cream

Egg custard tart  
poached rhubarb, candied ginger, rhubarb sorbet (V)

Holdsworth House cheeseboard £2.00 supplement  
homemade chutney, celery, grapes, cheese biscuits

### DESSERTS £7.95



Lime curd meringue  
lime sponge, raspberry sorbet

Elderflower parfait  
texture of strawberry, gin and mint granita (V)

Warm treacle tart  
honey-roasted peach, clotted cream (V)

(Ve) Vegan (V) Vegetarian

May 2021. 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. All prices are inclusive of VAT but exclusive of service charge. An optional service charge of 10% will be added to parties of 6 or more.