

# HOLDSWORTH HOUSE

## HOTEL & RESTAURANT

(V) Soup of the day £7.50  
served with a warm bread roll

Yorkshire game and Madeira terrine £10.50  
bitter orange chutney, brioche, dill pickles,  
truffle mayonnaise

(V) Honey and fennel seed  
salt baked Heritage carrot £8.50  
smoked yoghurt, sesame seed tuille, carrot caramel  
Recommended wine: Riesling, Pioneer Road,  
Clare Valley, Australia. 125ml £6.60 / 175ml £9.00

### STARTERS



Miso, soya and mirin cured salmon £9.50  
roasted aubergine, kohlrabi remoulde,  
peanut, chilli and black garlic oil  
Recommended wine: Prosecco Rose NV,  
Il Caggio, Italy. 125ml £6.75

Guinea fowl, pancetta & tarragon ballotine £11.50  
sumac spiced celeriac, ver jus, roasted garlic velouté

Seared king scallops £12.00  
crispy lemon chicken, marinated mooli,  
Granny Smith slaw, chicken skin crumb

Pan roasted Yorkshire venison steak £32.00  
venison faggot, parsnip purée, heritage carrot,  
beef fat potato, game jus  
Recommended wine: Pinot Noir, Long Bar,  
California, USA. 125ml £7.20 / 175ml £9.80

Lemon and herb stuffed lemon sole £26.50  
butternut squash gnocchi, leek, fennel jam,  
brown crab mayonnaise  
Recommended wine: Chardonnay Morning Fog, Wente,  
California, USA. 125ml £7.50 / 175ml £9.95

(V) Coverdale cheddar and leek croquette £19.00  
turnip fondant, leek, glaze shallot, burnt chive oil  
Recommended wine: Malbec Estate, Los Haroldos,  
Mendoza, Argentina. 125ml £7.20 / 175ml £9.80

### MAINS



Pan fried cod loin £22.00  
brandade fritter, artichoke purée, spinach,  
Gruyère and hazelnut crumb, tarragon emulsion  
Recommended wine: Chablis L'Orangerie du Chateau,  
Jean Bouchard, Burgundy. 125ml £7.50 / 175ml £10.30

(Ve) Roasted butternut squash  
and pearl barley risotto £17.50  
charred king oyster mushroom, walnut,  
pickled shallot, truffle vinaigrette  
Recommended wine: Pinot Noir, The Springs, Waipara,  
New Zealand. 125ml £6.60 / 175ml £9.00

Sous vide pork tenderloin £24.00  
pommes anna, braise hispi cabbage,  
caramelised red onion, apple purée  
Recommended wine: Rioja, Palacio de Otono,  
Spain. 125ml £5.80 / 175ml £7.90

### TO SHARE:

20-Ounce côte de boeuf £55.00

### STEAKS:

8-Ounce fillet £28.00

8-Ounce ribeye £25.00

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;  
Smoked garlic and thyme



### ADD YOUR SIDES £3.50

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

(V) Caramelised white chocolate parfait  
poached figs, orange nougat, praline ice cream  
Recommended wine: Muscat de Frontignan,  
Chateau de la Peyrade, France. 50ml £4.75

Tonka bean panna cotta  
pickled blackberry, ginger wine jelly,  
honeycomb, blackberry sorbet

Holdsworth House cheeseboard £2.50 supplement  
homemade chutney, celery, grapes, cheese biscuits

### DESSERTS £8.50



Pumpkin tart  
nutmeg parfait, maple pancetta,  
candied pecan nut, pumpkin caramel  
Recommended wine: Botrytus Riesling,  
Casa del Bosque, Casablanca Valley, Chile. 50ml £5.50

Marmalade cheesecake  
brioche, crème fraiche, peanut brittle

(V) Dark chocolate and Grand Marnier crème brûlée  
coffee marshmallow, popcorn, burnt grapefruit sorbet

(Ve) Vegan (V) Vegetarian

October 21. 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.