

# Glendale Restaurant Dinner Menu

(Prices in Brackets are Starter Portions)

Seasonal Soup, Warm Home-made Bread (£3.95)

Pan-Fried Pink Wood Pigeon, parsnip mash, crisp pancetta and juniper berry jus (£4.95)

Roast Belly Pork Terrine, home-made apple jelly and pork crackling (£4.95)

Chilled Smoked Mackerel, smoked at the hotel with oak chippings, pickled fennel, tarragon oil (£4.95)

Home-Cured Beetroot Gravadlax, Scottish Salmon, salted and left to cure, beetroot fondant, caper berries (£5.25)

Lasagne of Artichoke, sun-dried tomato ragout, pesto oil, parmesan shavings (£5.45) £9.95

Fresh Tagliatelle, sautéed wild mushrooms, truffle oil, dressed petit salad (£5.45) £9.95

Traditional Yorkshire Style Fish and Chips, Landed in Grimsby, Ale Battered Haddock Fillet, Mushy Peas and Home Made Tartar Sauce (£4.95) £9.50

Locally sourced Round Green venison, Three Ways Venison cutlet and sweet potato puree, venison liver and braised cabbage, and venison sausage £13.95

Oven Roast Pork Fillet, black pudding mash, Cauliflower puree, crab apple jelly £12.95

Pan-Roasted Hake, braised chicory, bacon lardons, shallots and paprika fondant £12.95

Pan-Seared Seabass, tempora battered vegetables, sweet chilli sauce £11.95

Char Grilled English T-Bone Steak, Sourced from the Vale of York and the Yorkshire Wold's, simply with roast flat mushroom, pesto tomato, chunky chips £19.25

Where we feel they are complemented, dishes are garnished with Vegetables and Potatoes

## Side Orders

Home Made Breads £1.75  
 Warm Ciabatta and Garlic Pesto £1.75  
 Hand Cut Chips £2.75  
 Dressed Rocket and Parmesan Salad £2.95  
 Seasonal Glazed Vegetables £2.95  
 Ale Battered Onion Rings £1.75

## DESSERTS

Home-Made Soft Gluten Free Chocolate Cake, vanilla pod ice cream, Crème Fraiche £4.95

Passion fruit Panacotta, blood orange syrup £4.95

Assiette of sweets, mulled wine cheesecake, coffee and walnut tart, rum and raisin crème brûlée £5.45

Seasonal Whole Poached Pear sweet red wine jus, blackcurrant sorbet, and cinnamon clotted cream £4.25

Chocolate mousse, white and milk chocolate mousse £4.95

Seasonal Fruit Crumble, Crème Anglaise, mascarpone scroll (Cooked to Order) £4.95

Handmade Farmhouse Cheeses £6.25

Shepherd's Purse Yorkshire Blue Handmade at Newsham near Thirsk, a soft blue veined cheese

Olde Yorke Made with Pasteurised Ewes Milk, Suitable for Vegetarians

Bedale Farmhouse Hand Made by Mary Reed in Richmond a hard pressed cheese

Served with Traditional Accompaniments

Pot of Traditional English Tea\* £2.95

Selection of Herbal Teas £3.50

Cafetière of Coffee\* £2.95

Cafetière of Decaffeinated Coffee\* £2.95

Espresso Coffee £2.95

Cappuccino Coffee £3.50

Flat White £3.50

Latte £3.25

Hot Chocolate £3.50

Americano £2.95

\* is included in Price & Dinner Bed & Breakfast Rate

All teas & coffees served with mint chocolates

## Liqueur Coffees

Coffee with Irish Whiskey £4.50

Coffee with French Brandy £4.45

Baileys Coffee £4.70

If you have a specific request or dietary need please let a member of our team know. We endeavour wherever possible to use locally sourced produce and trust that you will enjoy our menu and its local flavours

V.A.T is charged at the prevailing rate

Guests on a Dinner Bed and Breakfast Basis will receive an allocation of £25.00 per person towards dinner

