

MENU

FRESHLY BAKED BREAD & WHIPPED BUTTER

Add Olives £2.00

STARTERS

PEA & MINT SOUP £13.00

Served With Homemade Seeded Sourdough

BEEF TARTARE £18.00

Hand-Cut Dry Aged Fillet, Shallot, Capers, Cornichon & Egg Yolk

CURED SEA TROUT £17.00

Crème Fraîche, Pickled Cucumber & Soda Bread

HERITAGE BEETROOT SALAD £13.00

Candied Walnut, Goat Curd & Bitter Leaf Salad

CHICKEN TERRINE £15.00

Baby Leek, Brioche & Piccalilli

GRILL

Served With Roasted Plum Tomato, King Oyster Mushroom & Watercress Salad

All of our meat is salt aged from R&J butcher in Nidderdale, Yorkshire.

Our fish is sourced from Hodgson Fish in Hartlepool.

16 OZ CHATEAUBRIAND (TO SHARE) £85.00

23 OZ COTE DE BOEUF (TO SHARE) £115

6 OZ CENTRE CUT FILLET £45

8 OZ RIBEYE £40

8 OZ PORK CHOP £32.50



MARINATED CAULIFLOWER STEAK £27.50

Served With Roasted Plum Tomato, King Oyster Mushroom & Watercress Salad

BARBECUED MONKFISH TAIL £32.50

Served With Lemon & Watercress Salad

PAN FRIED HALIBUT £35.00

Served With Lemon & Watercress Salad

RISOTTO £23.00

Courgette, Black Olive Crumb & Watercress

SAUCES

Chimichurri

Peppercorn

Béarnaise

Stilton Blue Cheese

Flavoured Butter (Ask your server for today's butter)

£4.50 each

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.

SIDES

Beef Fat Triple Cooked Chips
Parmesan & Truffle Fries
Mixed Salad
Buttered New Potatoes
Roasted Cabbage & Black Garlic Pangrattato
Tenderstem Broccoli & Smoked Almond

£5.50 each

DESSERTS

DARK CHOCOLATE DELICE £15.00

Beurre Noisette Salted Caramel, Hazelnut Praline, Tonka Bean Ice Cream

SUMMER BERRY CHEESECAKE £14.00

White Chocolate Ganache, Lime Meringue, Fresh Berries, Cucumber Sorbet

YELLOW PEACH & LEMON VERBENA £13.50

Yoghurt Pannacotta, Semi-Dried Peach, Crispy Oat, Lemon Verbena Sorbet

LIMONCELLO RUM BABA £13.00

Whipped Madagascan Vanilla Cream, Citrus & Nasturtium Oil

ARTISAN CHEESE BOARD £17.00

A Selection Of 3 British Or French Cheeses, Served With
Marinated Grapes, Northumbrian Pantry Chutney,
Walnut & Homemade Sourdough Crackers