

FRESHLY BAKED BREAD & WHIPPED BUTTER

Add Olives £2.00

LINDISFARNE OYSTERS

Served With A Choice Of Garnish (Mignonette, Japanese Dressing, Classic) Three For £15.00 Or Six For £26.00

STARTERS

CAULIFLOWER VELOUTÉ £13.00

Served With Truffle Oil & Homemade Sourdough

CHICKEN LIVER PARFAIT £14.00

Served With Caramelised Shallot Jam & Toasted Brioche

CURED SALMON £15.95

Served With Horseradish Crème Fraîche & Keta

GARDEN BEETROOT £13.50

Served With Apple & Goats' Cheese

GRILLED MACKEREL FILLET £16.00

Served With Celeriac Remoulade & Toasted Sourdough

GRILL

Served With Grilled Tomatoes, Portobello 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) £120.00

23 OZ CÔTE DE BOEUF (TO SHARE) £145

6 OZ DRY AGED FILLET £50

8 OZ DRY AGED RIBEYE £45

LOCAL PORK CHOP £32.50



MARINATED CAULIFLOWER STEAK £27.50

Served With Grilled Tomatoes, Portobello Mushroom & Watercress Salad

GRILLED HARISSA MONKFISH TAIL £32.50

Served On The Bone With Charred Lemon & Watercress Salad

WHOLE LEMON SOLE £35.00

Served With Pickled Seaweed & Olive Oil Tartare Sauce

- SAUCES —

Chimichurri
Green Peppercorn
Béarnaise
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

BLACKBERRY BAKEWELL TART £15.00 Beurre Noisette Salted Caramel, Hazelnut Praline, Tonka Bean Ice Cream MADAGASCAN VANILLA CHEESECAKE £14.00

White Chocolate, Figs & Clove Ice Cream

VALRHONA TULAKALUM 75% CHOCOLATE MOUSSE £14.50
Hazelnut Chocolate Soil, Gavotte Tuile & Cocoa Mucilage Caramel

RUM BABA £13.00 Créme Fraîche, Lemon Curd & Toasted Almonds

ARTISAN CHEESE BOARD £17.00

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