

HAWORTH OLD HALL

Spring Menu

Food Service Times
Monday - Friday 12-3 & 5-9
Saturday - Sunday 12-9

Starters

Soup of the Day piping hot, fresh, home-made soup served with a crusty roll and butter. £4.50

Camembert, warm, whole, French cheese baked with thyme, served with home-made chutney and crusty bread. £6.50

Leady's Black pudding served on a leek and smoked bacon potato cake, with wholegrain mustard sauce, topped with a poached egg. £6

Smoked Mackerel and Trout Paté served with warm toast, beetroot salad and a pot of horseradish. £5

Pan fried Garlic Mushrooms in a rich, creamy garlic sauce, served on warm herb bread, with mixed leaves and balsamic dressing. £5

Crayfish Cocktail, plump juicy crayfish, bound in a marie rose sauce, on mixed leaves with Grandma Wild's granary bread and butter. £5.50

Naturally Smoked Haddock and Spring Onion Fishcakes, handmade and served with dill mayonnaise and salad leaves. £6

Yorkshire Blue, Pear, and Roasted Walnut Salad, with a wildflower honey dressing. £5.50

Sandwiches & Baguettes

Served in Grandma Wild's Brown or White Farmhouse Bread, or an oven baked Baguette all £6

Why not add some chunky home-made chips for only £1.50 extra?

Pan Fried Rump Steak and Red Onion

Lemon and Black Pepper Marinated Chicken Breast

Hot Roast Beef and Horseradish

Crayfish and Marie Rose Sauce

Yorkshire Ham and Wholegrain Mustard

B.L.T. - Bacon, Lettuce and Tomato

Roasted Vegetables and Mozzarella (v)

Vegetarian Sausages and Red Onion (v)

Childrens Mains

£5

Battered Haddock Fillet with chips and beans

Chicken Goujons with chips and salad

Beefburger with chips and salad

Sausage with mashed potato and vegetables

Tomato and Basil Pasta and Garlic Bread (v)

Side Orders

Handcut Chips, Onion Rings, Olives, Side Salad or Extra Vegetables £2.50, Bread Roll, Steak Sauce £1.50

All of our food is cooked fresh to order by our chefs.

We believe that using fresh, seasonal and local produce helps us give quality and value to the customer. If you have any special dietary requirements or allergies, please let us know.

All weights are approximate prior to cooking

Why not ask a member of staff if they can recommend a bottle of wine to accompany your meal
We will be glad to help

Main Courses

Lamb Jennings marinated in rosemary and red wine, and then slowly braised till its falls off the bone,
served in its own juices, on a bed of home-made mash, spring greens. £13

8oz Yorkshire Rump Steak and green peppercorn butter, sourced locally, cooked to your liking,
served with grilled tomato and mushrooms, fresh salad and home-made chips. £15

Yorkshire Platter

Pork Pie, Wensleydale cheese, pickled gherkins, home-made picallilli, home-made chutney,
pickled onion, mixed salad and crusty bread. £11

Roasted Chicken Breast dressed with a tarragon and white wine sauce
served on a smoked bacon & leek potato cake, with spring greens. £11

Pork Chops & Wholegrain Mustard from a local farm
served on home-made mash, with a creamy mustard sauce, and spring greens. £11

Venison Noisette sourced locally in a red wine, bacon, onion, mushroom and juniper infused sauce,
served with new potatoes and vegetables of the day. £15

Pan Fried Herb Crusted Salmon fillet with a fresh dill, parsley, thyme, basil and parmesan crust,
served with mixed leaves & balsamic and new potatoes. £12

Chargrilled Chicken Breast in a cracked black peppercorn and fresh lemon marinade,
served with herb buttered potatoes, mixed leaves and balsamic. £11

Fillet of Haddock, in beer batter with hand cut chips, served with garden peas and tartare sauce. £9

Steak and Cumberland Ale Pie, handmade short-crust pastry plate pie with our home-made mash, or hand cut chips
served with vegetables of the day and jug of gravy. £9

Seafood Deli Board

Crayfish, smoked trout and mackerel paté and marinated anchovies, with leaves, mixed breads, marie rose sauce and garlic mayonnaise. £12

Yorkshire Game Stew slowly braised in a rich port gravy, Venison, pheasant, wild boar and rabbit with root vegetables,
topped with a herb dumpling, served with potatoes. £12

Grilled Steak Burger in a toasted sour dough bun, with home-made chips
served with crisp lettuce, gherkins, beef tomato, fried red onions and a pot of mustard mayonnaise. £9

Vegetarian Mains

Rustic Deli Board

Roasted peppers, feta cheese, sun dried tomatoes & black olives, leaves, mixed breads, olive oil and balsamic, and garlic mayonnaise. £10

Vegetarian Sausage and Mixed Bean Casserole with chick peas, lentils, red kidney, cannellini, borlotti and flageolet beans
in a spiced tomato & smoked paprika sauce, served with a herb dumpling. £10

Oven Roasted Mediterranean Vegetable Lasagne, a rich basil, tomato & Chianti sauce,
served with mixed dressed leaves, crusty bread, with balsamic & olive oil for dipping. £9

Goats Cheese & Roasted Pepper Tart, with roasted red & yellow peppers, onions and courgettes, bound in a red pesto sauce,
topped with goats cheese, served with mixed leaves & new potatoes. £9

Have you seen our special dessert board ?
We have a constantly changing extensive range of puddings and desserts
Both homemade and from our local supplier, Just Desserts of Shipley

HAWORTH OLD HALL, SUN STREET, BD22 8BP

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