



MIDDLETHORPE HALL & SPA

Luncheon Menu

Three-courses £29.50 per person

Pumpkin Velouté

parmesan custard, toasted nuts and seeds

Jerusalem Artichoke Panna Cotta

pickled shimeji mushrooms, goats' curd, autumn truffle (V)

Grilled Fillet of Whitby-landed Plaice

smoked leeks, potato espuma, chive velouté

Ham-hock Pressing

scotch quail's egg, celeriac remoulade, pickled onion, parsley emulsion



White Onion Risotto

coffee, parmesan, sherry caramel (V)

Pan-fried Fillet of East-coast Hake

pearl barley, wakame, cucumber, horseradish

Roast Breast of Yorkshire Chicken

wild mushrooms, black garlic, parsnip

Braised Shin of Beef

roasted roots, smoked potato, crispy tendons



Passion-fruit Mousse

coconut, meringue, coriander

Clementine Délice

smoked chocolate mousse, chocolate orange ice-cream, clementine gel

Middlethorpe Treacle Tart,

dressed blackberries, lemon curd, clotted cream

Selection of Home-made Ice-cream and Sorbets

A Selection of British and Irish cheeses,

*Middlethorpe mulled pear, grapes, chutney,
crackers and watercress (£3.50 supplement)*



'Ethically sourced' Coffee and Fudge (£5.50)

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Our tariffs are all inclusive. Guests need not pay extra for service unless they wish to.