Please note this is a sample Menu only

The Menu

Starters

Seasonal soup	5.00
Pan fried roulade of spinach, cream cheese and sun blushed tomato, rocket pesto and baby leaf salad (v)	6.50
Pressed terrine of market fish with crab and celeriac remoulade, saffron aioli and horseradish ketchup	7.75
Twice baked blue cheese soufflé with sautéed potatoes and tomato nage (v)	6.95
Pan fried Gosenaugh chicken livers, wild mushroom duxelle, white truffle fried bread, mustard seed sauce	6.95

Brochette of yellow fin tuna and hand dived king scallops with lemon saffron pilau rice and lobster sauce	8.25	15.95
Holdsworth House Caesar salad with char grilled chicken and dry cured back bacon	6.95	14.75
Pan fried Atlantic salmon, asparagus almondine, creamed potatoes and tomato concase	5.95	14.75

Mains

Halibut baked in soft herb crumbs, creamed potato, crushed garden peas and aged balsamic syrup	18.50
Pan fried Reg Johnson corn fed chicken stuffed with confit of garlic and chevre goats cheese, mediterranean vegetable tian and sweet potatoe puree	17.50
Steamed paupiettets of lemon sole, smoked salmon, crayfish and crab, braised globe artichokes, market vegetables and dill cream	18.50
Shoulder of Lune Valley lamb braised with vine tomatoes, red peppers, button mushrooms with aubergine caviar	18.25
Half roasted Gressingham duck glazed with honey and thyme, dauphinios potatoes, roast chantenay carrots, orange and thyme sauce	18.25
Glazed herb pancake filled with Provencal vegetables, basil and halloumi cheese with vegetable chippings (v)	14.95

Char grilled Galloway steak from J Kyle at Hill House Farm, Cumbria

Sirloin	19.95
Fillet	22.00

Served with Holdsworth House chips, traditional garnish.
can be accompanied by a peppercorn or bordelaise sauce

Side orders

Salad of tomato, mozzarella and frisse	3.00
Rocket and Parmesan salad	3.00
Wood roasted vegetables	3.00
New potatoes roasted with shallots, bacon and thyme	3.00
Vegetable chippings with saffron aioli	3.00
Holdsworth House chips	2.50

All prices include VAT and are exclusive of service charge

Some of our dishes may contain nuts, please ask for more information

Specials

- Enjoy a delicious afternoon tea
  Choice of sandwiches, homemade scone with preserves and clotted cream, cake of the day, traditional or specialty tea or coffee
  £12.25 Monday – Saturday 3.00pm – 5.00pm
- Complimentary glass of port with full cheese selection when having three course meal

Desserts

Hot vanilla waffle with iced pickled ginger parfait, drizzled with warm chocolate sauce	6.75
Bavarios of autumn berries layered with poached pears and Szechuan pepper shortbread	6.75
Deep fried cinnamon choux puffs, gingerbread crumbs, maple syrup and vanilla ice cream	6.50
Iced orange parfait, dark chocolate mousse with sesame and poppy tuile	6.25
Homemade ice creams and sorbets	6.00
Grand selection For those who find it hard to choose our pastry chef will put together a selection of desserts for you to sample	11.25

Handmade Farmhouse Cheeses

Selection of up to 3 cheeses	6.75
Selection of all cheese	10.95

Irish Cooleeney
A soft white mould rinded cheese, handmade by Brenda Maher on her farm at Moyne. The unpasturised milk used is sourced from her own herd of prize Fresian cows. The cheese has a delicate creamy taste.

Farmhouse Creamy Lancashire
Hand made by the Dewlay dairy near Preston. A hard creamy pasteurised cows milk cheese. Very rich, delicate, simple flavour, arguably the best example of this cheese in the world(v)

Coverdale
A hand crafted cheese made by Wensleydale creameries, North Yorkshire, Coverdale cheese reappeared in 1987 after an absence of 50 years. Made from pasteurised cows milk(v)

Hereford Hop
A full fat cows milk, hard cheese made on the farm near Hereford, the cheese is matured for a minimum of 2 months after which the rind is rolled in edible hops(v)

Saint Nectair
A semi soft pasteurised cows milk cheese. It is matured for nearly twelve weeks, it has a naturel orange rind. The cheese originates from the Auvergne region of France. It soon develops a prounced flavour

French Livarot
Named after a village in Normandy. Strong and slightly spiced in tast, made from unpasteurised cows milk it has a soft texture and the rind is washed in brine to add to the flavour.

Dessert Wines and Port

Orange Muscat and Flora 2003, Australia		18.95
	Glass	3.50
Elysium Black Muscat 2003, California		19.95
	Glass	4.50
Muscat de Baumes de Venise, Coyeaux		30.00
	Glass	4.75
Chateau la Foret Sauternes 2000, France		27.50
Holdsworth House Port – Noval LB		25.00
	Glass	2.50
Cockburn, 1985		45.00

For the full list of dessert wines and ports please refer to our wine list

Teas, Coffees & Herbal Infusions with petit fours **3.25**

We have a selection of Taylors of Harrogate's Tea
Cafetiere, Espresso, Cappuccino, Hot Chocolate