

A La Carte Menu

STARTERS

SALMON & KING PRAWN COCKTAIL £10.50

compressed cucumber, lemon crème fraîche

HAM HOCK TERRINE £9.50

red onion jam and toasted sourdough

DUCK LIVER PARFAIT £9.50

aged balsamic and beetroot marmalade, toasted brioche

SOUP OF THE DAY £7.50

bread roll & butter (ve, gfo)

OWSTON HALL FISH CAKE £9.00

pickle shallot, lemon and chive velouté

ROASTED BUTTERNUT SQUASH CORIANDER & MAPLE RISOTTO £9.00

hazelnut, roast garlic and lemon oil (ve, gfo)

MAINS

FREE RANGE CHICKEN SUPREME £24.50

truffle mash, creamed leek, glazed shallot, red wine jus

BOURBON GLAZED PORK BELLY £24.50

triple cooked chips, creamed savoy and bacon, Granny Smith, cider and mustard sauce (gfo)

OWSTON CHEESE BURGER £17.50

dry aged beef, burger relish, brioche bun, baby gem, skinny fries

LEEK & BLUE CHEESE TARTLET £22.50

charred leek, chive veloute (V)

RAZ EL HANOUT SPICED CAULIFLOWER AND LEEK SPRING ROLL £22.50

quinoa salad, spinach, coriander emulsion

BRAISED YORKSHIRE BEEF CHEEK £26.50

truffle mash, kale & bourguignon sauce

BEER BATTERED HADDOCK FILLET £18.00

triple cooked chips, crushed peas, charred lemon, tartare sauce

PAN FRIED SEABASS FILLET £24.50

seafood risotto, samphire, curry foam

SEAFOOD, CHORIZO & ROASTED RED PEPPER LINGUINI £24.00

pickled fennel, herb pesto

CLASSIC CHICKEN CAESAR SALAD £18.00

baby gem, anchovy, sourdough crouton, caesar dressing (gfo)

GRILL

RIBEYE - 8-ounce dry aged £27

FILLET - 8-ounce dry aged £32

SAUCES £3.50

- ~ creamy peppercorn ~
- ~ roasted garlic and shallot ~
- ~ truffle and cep butter ~

SIDES

BEEF FAT CHIPS £4

TRUFFLE AND PARMESAN FRIES £4

SMOKED CHEDDAR MASH £3.50

PANACHE OF SEASONAL VEGETABLES £5

OWSTON HOUSE SALAD £4.50

TENDER STEM BROCCOLI, ALMOND, BLUE CHEESE £5

Key: GF - Gluten free, GFO - Gluten free option, V - vegetarian, VE - Vegan, VEO - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.