

A La Carte Menu

STARTERS

CHILLI AND SWEETCORN VELOUTÉ £8.50

Charred corn, chive oil (V, GFO)

SAUTÉ ENGLISH ASPARAGUS £10.50

Parma ham, new potato, hens egg (GFO)

HOT SMOKED SALMON AND POTATO RILLETTE £10.95

Compressed cucumber, fennel, dill crème fraîche (GF)

HERITAGE TOMATO TARTARE £9.50

olive, basil, chervil, aged balsamic, sourdough (VE, GFO)

CRISPY PORK BELLY £10.95

butternut squash, apple slaw, pickled shallot, madeira

MAINS

CORN FED CHICKEN SUPREME £24.95

Truffled pomme puree, sauté shimeji, baby leek, tarragon velouté (GF)

ROASTED RUMP OF YORKSHIRE LAMB £32.00

Lamb shoulder croquette, glazed baby vegetables, thyme jus

BEER BATTERED HADDOCK FILLET £21.00

triple cooked chips, crushed peas, charred lemon, tartare sauce (GFO)

OWSTON CHEESE BURGER £19.95

Dry aged beef, brioche bun, burger relish, gem, skinny fries

CUMIN AND CORIANDER SPICED LENTIL BURGER £19.95

Brioche bun, onion relish, gem, skinny fries (VE)

BUTTERNUT SQUASH AND SAGE RAVIOLI £20.50

Charred courgette, pinenut, truffle velouté (VE)

CONFIT CHICKEN, WOODLAND MUSHROOM AND TARRAGON RISOTTO £19.50

Glazed onion, crispy chicken skin (GF)

JERSEY ROYAL, HERITAGE TOMATO, PICKLE SHALLOT, BABY GEM, SOURDOUGH SALAD £18.50

Add hot smoked salmon £4.00

GRILL

All the grill dishes are served with glazed onion, mushroom ketchup, watercress salad

RUMP - 8 - ounce dry aged £24.00

RIBEYE - 8-ounce dry aged £29.00

FILLET - 8-ounce dry aged £35.00

PORK TOMAHAWK- £26.00

SPICED CAULIFLOWER STEAK £20.00

SAUCES £4.50

Creamy peppercorn

Blue cheese sauce

Red wine jus

Smoked tomato and chili butter

SIDES

Beef Fat Chips £4.50

Skinny Fries £4.00

Buttered new potatoes £4.50

Glazed baby vegetables £5.00

Tender stem broccoli £4.50

Owston Hall House salad £4.00

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.

1793

Monday to Friday 12.00-17.00

2 course £17.93 3 Course £21.95

STARTERS

CHILLI AND SWEETCORN VELOUTÉ

Charred corn, chive oil (V, GFO)

SAUTÉ ENGLISH ASPARAGU

Parma ham, new potato, hens egg (GFO)

HOT SMOKED SALMON AND POTATO RILLETTE

Compressed cucumber, fennel, dill crème fraiche (GF)

HERITAGE TOMATO TARTARE

olive, basil, chervil, aged balsamic, sourdough
(VE,GFO)

MAINS

CORN FED CHICKEN SUPREME

Truffled pomme puree, sauté shimeji, baby leek, tarragon
velouté (GF)

BEER BATTERED HADDOCK FILLET

triple cooked chips, crushed peas, charred lemon, tartare
sauce (GFO)

OWSTON CHEESE BURGER

Dry aged beef, brioche bun, burger relish, gem, skinny fries

BUTTERNUT SQUASH AND SAGE RAVIOL

charred courgette, pinenut, truffle velouté (VE)

JERSEY ROYAL, HERITAGE TOMATO, PICKLE SHALLOT, BABY GEM, SOURDOUGH SALAD

Add hot smoked salmon £4.00

GRILL

*served with glazed onion, mushroom ketchup,
watercress salad*

*RIBEYE - 8-ounce dry aged
£5 Supplement*

SAUCES £4.50

Creamy peppercorn

Blue cheese sauce

Red wine jus

Smoked tomato and chili butter

DESSERTS

ETON MESS CHEESE CAKE

burnt meringue, macerated strawberry, honeycomb ice cream

DARK CHOCOLATE AND COFFEE SEMIFREDDO

toasted hazelnut, mascarpone

SALTED CARAMEL AND PECAN STICKY TOFFEE PUDDING

candied pecan nut, vanilla ice cream

CHEESE SELECTION -£5 SUPPLEMENT

with a selection of crackers, chutney & grapes

ICE CREAM SELECTION

(VEO,GFO)

SIDES

Beef Fat Chips £4.50

Skinny Fries £4.00

Buttered new potatoes £4.50

Glazed baby vegetables £5.00

Tender stem broccoli £4.50

Owston Hall House salad £4.00

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Sunday Lunch Menu

2 course £24.95 3 Course £28.95

STARTERS

HAM HOCK TERRINE

piccalilli, toasted sourdough

ROASTED SQUASH AND SAGE RISOTTO

pickled shallot, watercress (VE)

SOUP OF THE DAY

served with a warm bread roll (VEO, GFO)

OWSTON HALL FISH CAKE

celeriac remoulade, dill emulsion

CHICKEN LIVER PARFAIT

red onion jam, toasted focaccia (GFO)

MAINS

45 DAY AGED RUMP OF YORKSHIRE BEEF

Yorkshire pudding, roast potato, panache of seasonal vegetables, red wine gravy (GFO)

PORK BELLY STUFFED WITH SAUSAGE MEAT & APRICOT

Yorkshire pudding, roast potato, panache of seasonal vegetables, red wine gravy (GFO)

PAN FRIED SEA BREAM FILLET

truffle mash, wilted greens, herb pesto (GF)

PECAN NUT, HAZELNUT & APRICOT ROAST

roast potato, panache of vegetables, red wine gravy (VE)

CHICKEN SUPREME

wild garlic and shallot gnocchi, sauté leeks, herb velouté (GFO)

SIDES

Cauliflower Cheese £5

Cheddar Mash £3

Stuffing Ball £2

Beef Fat Chips £4.50

Yorkshire Pudding £1.50

Upgrade your Yorkshire pudding to be filled with slow braised beef £4

DESSERTS

WARM CHOCOLATE BROWNIE

salted caramel, chocolate ice cream

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

OWSTON CHEESE BOARD

crackers, chutney & grapes £5 supplement (GFO)

ICE CREAM SELECTION (VEO, GFO)

VANILLA CRÈME BRULÉE

raspberry, sorrel sorbet (GF)

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Light Bites

Available 10.30am - 4pm

Gluten free bread available

OWSTON CHICKEN BLT £11.00

toasted focaccia, garlic mayonnaise, slaw & skinny fries (GFO)

YORKSHIRE HAM & CHEDDAR SANDWICH £10.50

tomato & onion chutney, slaw & skinny fries (GFO)

RUMP STEAK SANDWICH £12.50

caramelised onion, blue cheese mayonnaise, slaw & skinny fries (GFO)

FISH FINGER SANDWICH £12.50

mushy peas, tartar sauce & skinny fries

TUNA MAYONNAISE SANDWICH £10.00

cucumber, watercress, slaw & skinny fries (GFO)

VEGAN FETA SANDWICH £10.50

hummus, baby gem, pickled red cabbage (VE)

DRY CURED BACON £10.00

toasted sourdough roll, slaw & hashbrown (GFO)

YORKSHIRE PORK SAUSAGE SANDWICH £10.00

toasted sourdough roll, slaw & hashbrown

SOUTHERN FRIED CHICKEN GOUJONS £10.50

roasted garlic aioli

CRISPY HALLOUMI STICKS £10.50

spicy tomato relish (V)

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Dessert

ETON MESS CHEESE CAKE £8.95

*burnt meringue, macerated strawberry, honeycomb
ice cream*

DARK CHOCOLATE AND COFFEE

SEMIFREDDO £8.95

toasted hazelnut, mascarpone

SALTED CARAMEL AND PECAN STICKY

TOFFEE PUDDING £8.50

Candied pecan nut, vanilla ice cream

SELECTION OF BRITISH CHEESES

Seasonal chutney, grapes, artisan biscuits (GFO) £12.50

TRIO OF ICE CREAM SELECTION

(veo, gfo) £7.50

DESSERT WINE & PORT

MUSCAT DE FRONTIGNAN

CHATEAU DE LA PEYRADE, FRANCE

bottle £60 I 50ml £5.95

GRAHAM'S LBV

50ml £4.75

100ml £9.50

Bottle £60.00

COCKBURN'S FINE

RUBY

50ml £4.00

100ml £8.00

GRAHAM'S 10YEAR

TAWNY

50ml £6.95

100ml £13.90

Bottle £78.00

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Children's Menu

STARTERS £4

SOUP OF THE DAY

GARLIC BREAD

MAINS £9.50

SAUSAGE, MASH, PEAS & GRAVY

CHICKEN GOUJONS, CHIPS & PEAS OR BEANS

CHEESY PASTA

ROAST DINNER (SUNDAY ONLY)

DESSERTS £4

ICE CREAM SELECTION

TRIPLE CHOCOLATE BROWNIE

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