



WELCOME BACK THE RAITHWAITE BRASSERIE! WE ARE SO EXCITED TO BE SHARING OUR BEAUTIFUL HOME WITH YOU AGAIN. IN CELEBRATION OF OUR REOPENING CHEF AND HIS TEAM HAVE CREATED A BRAND-NEW MENU, INTENDING TO SHOWCASE THE SEASONAL BEST OF YORKSHIRE, AND THE BEST OF RAITHWAITE.

STARTERS

SOUP OF THE DAY £7

Using the best local and seasonal produce and served with fresh Stonehouse bread

YORKSHIRE FETTLE, GARDEN PEA VELOUTÉ, CHEESE CROUTON £7 (V)

We've used this feta-style cheese from Shepherd's Purse for several years – it perfectly complements our velvety summery garden peas...

ASQUITH OF STAITHES SMOKED HADDOCK, KOHLRABI SHOELACES, CHIVE POWDER, CHIVE PURÉE £10

Haddock is much beloved in the North of England – Here it's fished right off our shores, smoked up the road, and served with mild, sweet kohlrabi and our bright green late-summer chives.

SMOKED DUCK BREAST, DUCK FAT-FRIED BRIOCHE, BURNT ORANGE £8

We use Gressingham Duck, who have famously high welfare and a deliciously sweet flavour. We smoke the duck breasts in house, using the green Douglas Fir from our grounds.

OUR SUMMER GARDEN RISOTTO £7 (V)

This dish showcases the season's best and freshest ingredients - please ask for today's flavour, and feel free to order as a main...

HAY-SMOKED RYE BREAD, CUCUMBER, SPRING ONIONS, BUTTERMILK £7 (V)

This dish really highlights the smokey and Autumnal flavours with an outstanding bread complimented with burnt cucumber, crispy onions and an opulent buttermilk foam.

POTTED SMOKED SALMON, HERB BAVAROIS, PUMPERNICKEL CRISP £9

Salmon is home-smoked using the Douglas Fir straight from the Raithwaite woods. It's then set against a creamy bavaois, and a sweet rye bread crisp for a beautiful and classic combination.



MAINS

LAMB RUMP, SWEETBREAD AND OLDE YORK CROQUETTE, ARTICHOKE, GRANOLA £19

Olde York is a soft, white ewe's cheese, chosen to add a creamy freshness to this dish set perfectly against the rich meaty flavour of the Beltex Lamb rump.

OUR SUMMER GARDEN RISOTTO £14 (V)

This dish showcases the season's best and freshest ingredients - please ask for today's flavour.

SMOKED GOAT'S CHEESE AND BROWN ONION TORTELLINI, ONION CONSOMMÉ, GARDEN HERBS £15 (V)

Our pasta is home-made with care, and sumptuously filled with this really special Yorkshire Goat's cheese from Ribblesdale. Rich, sweet, sharp and comforting; this dish has it all.

NORTH SEA BREAM, BROCCOLI, SEAWEED, MUSHROOM GNOCCHI £17

This local sweet fish caught off our coast is pan fried, and then served with a mix of land and sea flavours with earthy mushrooms and a seaweed powder. Wonderful.

RABBIT, WILD MUSHROOMS, BABY VEGETABLES, SORREL CREAM £16

The rabbit is sourced from Kirkby Malzeard, Harrogate, and is skillfully cooked as a croquette, a poached ballotine and marmite-glazed roast saddle. Simple earthy mushrooms, sweet vegetables and a tart sorrel cream makes this dish a triumph.

SPICE-SMOKED AUBERGINE, ROAST TOMATO WATER, TOMATO CRISP £12 (VE)

Home smoked aubergine with exotic spices, and sweet tangy tomatoes served two ways... a dish that expresses the best of our Yorkshire sunshine and summer.

RADFORD'S MALTON MARKET GRILL

Andrew Radford, our brilliant butcher, visits the famous Malton market weekly to buy the best produce for our grill. All steaks are served with chips and a sauce of your choice.

Fillet £28 Sirloin £26 Flat Iron £21

Pepper Sauce, Red Wine Jus, Garlic Butter

LEMON SOLE £21

Served with Whitby Crab, Brown Shrimp, Shetland Mussel Butter

SIDE ORDERS

Hand Cut Chips £4 (veg)

Roasted Root Vegetables £4 (veg)

Chicken salt fries, parmesan £4

Truffle Cauliflower mac & cheese £4 (v)

Broccoli with garlic and parsley butter £4 (v)

Food allergies & intolerances: Before ordering please ask your server, should you wish for any information on our ingredients

Gratuities: It is our policy to redistribute all gratuities received to the team

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