



WELCOME BACK TO THE RAITHWAITE BRASSERIE!  
IN CELEBRATION OF OUR REOPENING AT THE KEEP, CHEF AND HIS TEAM HAVE CREATED A WINTER  
EVENING MENU TO SHOWCASE THE SEASONAL BEST OF YORKSHIRE AND RAITHWAITE.

## STARTERS

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SOUP OF DAY £7  
HOMEMADE FOCACCIA

BEEF TARTARE £10  
HERBS, PICKLED EGG YOLK, BEEF TOAST

MARINATED MACKEREL £9  
BEETROOT, HAZELNUTS, HORSERADISH

WINTER VEG TARTARE £7  
GOATS CURD, LINSEED CRACKER

## MAINS

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CHICKEN £16  
ARTICHOKE DAUPHINOISE, BUTTERED HISPI, JUS

BRAISED SHORT RIB £20  
HORSERADISH POMME PURÉE, SALT BAKED CARROTS, MARROW

HAKE KIEV £15  
LEMON BEURRE BLANC, BURNT LEEKS

ROOT VEG KATSU CURRY £14  
GINGER CRISPS, SQUASH SPAGHETTI

SEAFOOD TAGLIATELLE £18  
SAUCE ROYALE

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 £30      RUMP CAP £21

Mushroom and Bacon Sauce      Garlic and Herb Butter

MARKET FISH OF THE DAY £21  
Please ask how this will be served.

## SIDE ORDERS

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ROASTED ROOT VEGETABLES £4 (VE)

HAND CUT CHIPS £4 (V)

BROCCOLI WITH GARLIC AND PARSLEY BUTTER £4