

## COCKTAIL OF THE MONTH

CAPTAIN COOK'S RESOLUTION £12  
Libations Spiced Rum, Apple Juice, Apple  
Liqueur, Raspberries

# RAITHWAITE SANDSEND

*between the sea and the moors*

## FISH OF THE DAY

Please ask our team...  
We get our fish from day boats off the  
coastline, sourced responsibly for the  
freshest and tastiest fish.

## NIBBLES

Homemade Bread £4  
Organic Butter, Smoked Sea Salt

Wild Pheasant Croquettes £6.50  
Mulligatawny Mayonnaise

Kalamata Olives, Chilli and Citrus £4

Plaice Goujons £6  
Tartare Sauce, Lemon

Roast Pepper & Chilli Hummus £5  
Pickled Carrot

## LINDISFARNE OYSTERS £3.50 EACH

Sloe Gin Granita

Hot Rock-a-Fella

Lemon

## STARTERS

Spiced Pumpkin Soup £8  
Sour Cream, Toasted Seeds

Blue Cheese Bruschetta £9  
Pickled Walnuts, Pear

Risotto of Autumn Squash £9  
Crisp Brassica, Prosciutto, Pumpkin Seeds

Smoked Haddock Fishcake £9  
Creamed Leek & Yorkshire Cheese Fondue

Beetroot Cured Halibut £12  
Pickled Apple, Celeraic, Pikelet, Sea Herbs

Braised Faggot £10  
Swede Mash, Pan Juices

Smoked Venison Loin £11  
Pickled Mushrooms, Juniper, Seeded Toasts

## MAINS

Celeriac Steak & Smoked Almonds £16  
Parsnip Purée, Pedro Ximenez Jelly, Brassica

Pumpkin & Smoked Goat's Cheese Tart £16  
Ribblesdale Cheese, Pickled Walnuts, Pear

Fillet of Pollock & Squash £19  
Bean & Chorizo Cassoulet, Aioli, Crispy Brassica

Pan Fried Brill with Smoked Bacon £22  
Cavolo Nero, Garlic Mash Potato, Sauce Bordelaise

Crisp Pork Belly £18  
Red Cabbage Remoulade, Black Pudding, Apple

Burger & Brioche Bun £16  
Bacon & Onion Jam, Leeds Blue, Chips, Salad

Roast Chicken Breast with Squash £19  
Chateau Potato, Mushroom Tortellini, Truffle Cream

## FROM THE 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.

Sirloin Steak 8oz £32  
Rib Eye Steak 10oz £35

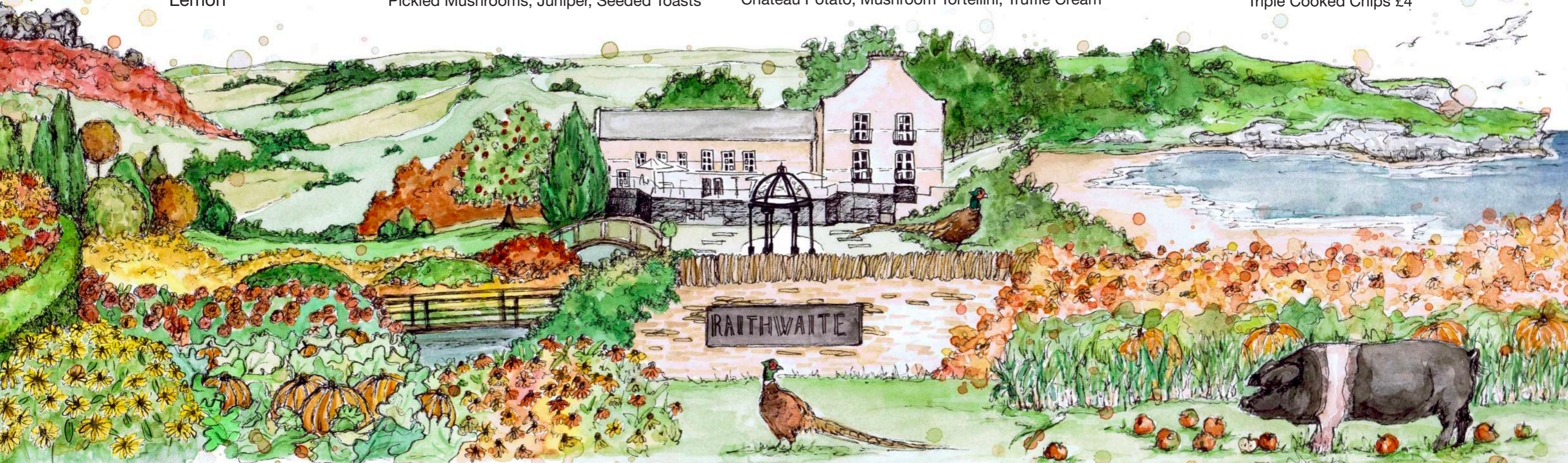
Triple Cooked Chips, Watercress

## SAUCES

Dianne  
Garlic Butter  
Sauce Bordelaise  
Café de Paris Butter

## SIDES

Buttered Brassica £4, Citrus Glazed Carrots £3,  
Roast Autumn Squash & Toasted Pumpkin Seeds £4,  
Triple Cooked Chips £4



## ORGANIC WINE

### SPARKLING

125ML / 750ML

Fascino Prosecco DOC Extra Dry, Veneto, ITA	£7 / £35
Llopart Brut Rosé Cava, Corpanart, SPA, 2018	£8 / £39
Domaine Grand Cremant du Jura Prestige NV, FRA	£50
Limney Estate 2015 Davenport, East Sussex, ENG	£12 / £60
Brut Reserve NV, Palmer & Co, FRA	£15 / £65
Rosé Reserve NV, Palmer & Co, FRA	£75
Champagne Duval-Leroy Brut, Côte des Blancs, FRA	£90

### ROSE

175ML / 750ML

Tempranillo Rosado, Finca Cerrada, La Mancha, SPA, 2019	£6 / £25
PAF, Brillane Estate, Aix-en-Provence, FRA, 2019	£8.5 / £35

### WHITE

175ML / 750ML

Viura, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Grillo 'Medoro', Sibiliana Sicilia DOC, Sicily, ITA 2020	£6.5 / £27
Pinot Grigio Riff, Alois Lageder, Trentino-Alto Adige, ITA, 2019	£7 / £29
Macabeu Côtes Catalanes, Tramontane, Roussillon, FRA, 2020	£7.2 / £30
Pinot Bianco, Alois Lageder, Alto Adige, ITA, 2019	£32
Savatiano 'Kleftes' Markou, Attica, GRE, 2020	£34
Picpoul de Pinet, Château Petit Roubié, FRA, 2020	£34
Sauvignon Blanc, Neudorf Tiritiri, Nelson, NZ, 2019	£9.2 / £38
Rioja 'Noralba' Blanco, Castillo de Mendoza, Rioja, SPA, 2020	£38
Grüner Veltliner 'Hundspoint', Gruber Röschitz, Weinviertel, AUS, 2019	£40
Chardonnay, Alois Lageder, Alto Adige, ITA, 2019	£40
Soave 'Colli Scaligeri' Sandro De Bruno, ITA, 2018	£44
Riesling, Millton Opou, Gisborne, NZ, 2016	£48
Macon-Villages, Les Sardines, Robert Denogent FRA, 2018	£58

## RED

175ML / 750ML

Tempranillo, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Nero d'Avola 'Beltramo', Sibiliana Sicilia DOC ITA, 2019	£6.5 / £27
Minervois Bastide, Chateau de Coupe-Roses Languedoc-Roussillon, FRA, 2019	£7 / £29
Merlot 'Egos', Cantine Provima, Marche, ITA, 2018	£7.2 / £30
Côtes-du-Rhône Terre Davau, Château de Manissy FRA, 2018	£7.8 / £32
Montepulciano d'Abruzzo, Luigi Valori, ITA, 2016	£34
Château Les Tours de Peyrat Vieilles Vignes, Côtes de Blaye Bordeaux, FRA, 2015	£35
Papaioannou Estate Nemea, Peloponnese, GRE, 2016	£38
Pinot Noir, Alois Lageder, Alto Adige, ITA, 2018	£9.5 / £40
Rioja Crianza 'Noralba', Castillo de Mendoza, Rioja SPA, 2017	£42
Valpolicella Ripasso Superiore Classico, La Dama, Veneto ITA, 2017	£42
Blaufrankisch, Nittnaus, Burgenland, AUS, 2017	£44
St Joseph Grand Pompee, Paul Jaboulet Aine, FRA, 2018	£60
Chateauneuf du Pape, Chateau de Manissy, FRA, 2017	£80

### WHY ORGANIC WINE?

Here at Raithwaite we believe that great tasting wine and protecting the environment goes hand in hand. All our wines are organic which means that the grapes and soil have not been sprayed by pesticides, fungicides and chemical fertilisers, resulting in a wine that is a truer expression of the land as well as being chemical free. Sustainable and delicious.

For allergens please ask our staff for information.  
We include a discretionary service charge at 10%.

RAITHWAITE  
SANDSEND

## SPRING COCKTAILS

BLACKBERRY BELLINI Seasonal Blackberries, Organic Prosecco	£12
CAPTAIN COOK'S RESOLUTION Libations Spiced Rum, Apple Juice, Apple Liqueur, Raspberries	£12
MOOR MARGARITAS Añejo Tequila, Yorkshire Moor Honey, Orange Liqueur, Lime	£12
YORKSHIRE OLD FASHIONED Filey Bay Whisky, Brown Sugar, Bitters, Orange Peel	£14
BORN IN PURPLE Yorkshire Gin, Lavender, Violet, Citrus	£12
OLD TOM'S STAIRS Old Tom Gin, Pear Liqueur, Apple Juice, Lime	£12
SAPLING MARTINI Sapling Vodka*, Dolin Dry Vermouth	£14
BRAMBLE BAY NEGRONI Bramble Bay Gin, Contratto Bitter, Vermouth, Hedgerow Berries	£12
PUMPKIN PIE Filey Bay Whisky, Cream Liqueur, Pumpkin Syrup, Cinnamon	£12
BAKEWELL SOUR Pear Liqueur, Amaretto, Lemon, Pear	£12

\* Sapling Vodka plant 1 tree for every bottle sold

## SPRING MOCKTAILS

AUTUMN RASPBERRY MOJITO Seedlip, Raspberry, Lime, Mint	£8
YORKSHIRE DELIGHT Seasonal Berries, Rose, Lemon	£8