

COCKTAIL OF THE MONTH

SANDESEND SPA £10

Hendrick's Gin, Aloe Vera Juice,
Cucumber, Lime

RAITHWAITE SANDESEND

BETWEEN THE SEA AND THE MOORS...

TIPS

We include a 10% discretionary service charge on your bill, and all tips are shared equally amongst the hotel team.

NIBBLES

Chilli Popcorn £3

Homemade Bread, Butter £4

Salt and Vinegar Nuts £5

Marinated Kalamata Olives
and Yorkshire Fettle Cheese £5

Crispy Whitebait, Lemon Mayonnaise £5

Doreen's Black Pudding Bonbons, Apple £5

LINDISFARNE OYSTERS £3.50 EACH

Shallot Vinegar
Chilli Salsa

STARTERS

Soup of the Day £8

Herb Oil, Croutons

Pressed Ham Terrine £8

Garden Pickles, Chutney, Apple, Croute

Whitby Crab £11

Watermelon, Vierge Dressing,
Remoulade, Crispy Capers

Home-smoked Yorkshire Duck £11

Pickled Carrots, Blood Orange,
Hazelnuts, Chicory

Goat's Cheese Pannacotta £9

Beetroot, Walnut, Black Olive Tuile

Pan-seared Scallops £11

Spring Peas, Doreen's Black Pudding

MAINS

Pan Fried Hake £20

Clam & Cockle Cream, Sea Herbs, Leeks, Crispy Egg

Loin of Lamb £24

Wild Garlic Crumb, Fondant Potato,
Asparagus, Crispy Lamb Shoulder, Jus

Yorkshire Pork £20

Broccoli, Salsify, Crackling, Black Pudding Crumb,
Shallot and Cider Cream

Whole Baked Plaice £22

Shrimp and Caper Butter, Spring Peas

Garden Veg Arancini £18

Almond & Garlic Purée, Citrus Dressed Salad

Truffled Fettuccine £19

Asparagus, Black Truffle, Wild Mushroom

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.

Fillet £38

Sirloin £30

Burger of the Day £18

Triple-cooked Chips, Watercress

SAUCES

Peppercorn

Yorkshire Blue

Café de Paris

SIDES

Buttered New Potatoes £5

Buttered Asparagus £5

Broccoli, Almond and Garlic Purée £5

Triple-cooked Chips £4

Spring Salad £4



ORGANIC WINE

SPARKLING

125ML / 750ML

Fascino Prosecco DOC Extra Dry, Veneto, ITA	£9 / £38
Llopart Brut Rosé Cava, Corpanart, SPA, 2018	£9.50 / £39
Domaine Grand Cremant du Jura Prestige NV, FRA	£55
Limney Estate 2015 Davenport, East Sussex, ENG	£12 / £65
Brut Reserve NV, Palmer & Co, FRA	£15 / £75
Rosé Reserve NV, Palmer & Co, FRA	£80
Champagne Duval-Leroy Brut, Côte des Blancs, FRA	£90

WHITE

175ML / 750ML

Viura, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Macabeo, Bodegas Verde, D.O.Carinena, SPA, 2020	£6.5 / £26
Grillo 'Medoro', Sibiliana Sicilia DOC, Sicily, ITA 2020	£6.8 / £28
Pinot Grigio Riff, Alois Lageder, Trentino-Alto Adige, ITA, 2020	£7 / £29
Savatiano 'Kleftes' Markou, Attica, GRE, 2020	£35
Picpoul de Pinet, Château Petit Roubié, FRA, 2020	£35
Sauvignon Blanc, Neudorf Tiritiri, Nelson, NZ, 2019	£9.2 / £38
Rioja 'Noralba' Blanco, Castillo de Mendoza, Rioja, SPA, 2020	£38
Horsmonden, Davenport Vineyard, East Sussex, ENG, 2020	£9.8 / £40
Pinot Gris, Neudorf Tiritiri, NZ, 2020	£40
Grüner Veltliner 'Hundspoint', Gruber Rösschitz, Weinviertel, AUS, 2019	£40
Chardonnay, Alois Lageder, Alto Adige, ITA, 2020	£40
Pinot Blanc, Robert Roth, Alsace, FRA, 2019	£42
Soave 'Colli Scaligeri' Sandro De Bruno, ITA, 2018	£44
Riesling, Millton Opou, Gisborne, NZ, 2016	£55
Macon-Villages, Les Sardines, Robert Denogent, FRA, 2018	£58

ROSÉ

175ML / 750ML

Tempranillo Rosado, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
La Belle Etoile Rosé, Florian Andre, Southern Rhône, FRA, 2020	£8 / £32
PAF, Brillane Estate, Aix-en-Provence, FRA, 2020	£9.8 / £40

RED

175ML / 750ML

Tempranillo, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Nero d'Avola 'Beltramo', Sibiliana Sicilia DOC, ITA, 2020	£6.5 / £27
Minervois Bastide, Chateau de Coupe-Roses Languedoc-Roussillon, FRA, 2019	£29
Merlot 'Egos', Cantine Provima, Marche, ITA, 2019	£7.2 / £30
Côtes-du-Rhône Terre Davau, Château de Manissy, FRA, 2019	£8.2 / £34
Primitivo Amastuola, Puglia, ITA, 2019	£8.5 / £35
Montepulciano d'Abruzzo, Luigi Valori, ITA, 2018	£35
Château Les Tours de Peyrat Vieilles Vignes, Côtes de Blaye, Bordeaux, FRA, 2018	£36
Papaioannou Estate Nemea, Peloponnese, GRE, 2016	£38
Pinot Noir, Alois Lageder, Alto Adige, ITA, 2019	£9.8 / £40
Rioja Crianza 'Noralba', Castillo de Mendoza, Rioja, SPA, 2018	£42
Valpolicella Ripasso Superiore Classico, La Dama, Veneto, ITA, 2018	£42
Blaufrankisch, Nittnaus, Burgenland, AUS, 2017	£45
Malbec, Cuvelier Los Andes, Mendoza, ARG, 2018	£48
St Joseph Grand Pompee, Paul Jaboulet Aine, FRA, 2018	£60
Chateauneuf du Pape, Chateau de Manissy, FRA, 2018	£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.

If you have any food allergies or special dietary requirements, please let us know

SPRING COCKTAILS

BOURBINI Koval Organic Bourbon, Peach Liqueur, Peach Bitters, Davenport English Sparkling	£12
SLOW AND SPICED Sloe Gin, Luxardo Cherry, Ginger Beer	£12
CAPTAIN COOK'S RESOLUTION Libations Spiced Rum, Apple Juice, Apple Liqueur, Raspberries	£12
YORKSHIRE OLD FASHIONED Filey Bay Whisky, Brown Sugar, Angostura Bitters, Orange	£14
CHERRY BLOSSOM Patron Silver Tequila, Lime Juice, Cherry Blossom Liqueur, Grapefruit Juice	£12
SANDESEND SPA Hendrick's Gin, Aloe Vera Juice, Cucumber, Lime	£10
RHUBARB TWIST Slingsby Rhubarb Gin, Rhubarb, Añejo Tequila, Soda Top	£12
ORANGE MOSCATEL Filey Bay Moscatel Finish Whisky, Orange Liqueur, Honey Syrup, Orange Bitters	£14
RAITHWAITE PARASOL Lillet Blanc, St Germain, Hibiscus & Davenport English Sparkling	£10
CHERRY LONG ISLAND ICED TEA Sapling Vodka, Cooper King Gin, Añejo Tequila, Havana Club Rum, Cherry Cola	£12
SPRING MOCKTAILS	
POMEGRANATE SOUR Assam Tea, Pomegranate Juice, Lemon Juice, Maple Syrup, Vanilla Extract	£8
PASSION FRUIT AND ELDERFLOWER Passion Fruit Juice, Lemon Juice, Elderflower Cordial, Soda	£8
NEGRONI Seedlip Spice 94, Aecorn Bitter, Aecorn Aromatic	£8
ESPRESSO MARTINI Seedlip Spice 94, Espresso, Sugar	£8