

COCKTAIL OF THE MONTH

JUST PEACHY £12

Irish Whiskey, Peach Liqueur, Maple Syrup

RAITHWAITE SANDSEND

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

BBQ Nuts £3

Homemade Bread £4
Butter, Smoked Sea Salt

Salt and Vinegar Nuts £5

Marinated Olives £5
Yorkshire Fettle Cheese

Red Thai Crab Cakes £5
Lime Mayonnaise

Hummus £4
Homemade Totilla Chips

LINDISFARNE OYSTERS £3.50 EACH

**Shallot Vinegar
Chilli Salsa**

STARTERS

Soup of the Day £8
Herb Oil, Croutons

Summer Salad from our Garden £9
Pea and Mint Gazpacho

Whitby Lobster £14
Heritage Tomato, Basil and
Leeds Pecorino Salad

Pan Fried Mackerel £11
Gooseberries, Sorrel

Pressed Chicken and Leek Terrine £11
Truffle Mayonnaise, Pickled Girolle Mushrooms,
Nasturtium

Cured Breast of Wood Pigeon £12
Soused Heritage Carrots, Beetroot, Cherry

MAINS

Heritage Tomato Galette £18
Shaved Fennel, Crispy Goats Cheese, Garden Radish,
Charred Courgette

**Broad Bean, Artichoke and Summer Truffle
Tagliatelle £19**
Broccoli, Yorkshire Parmesan, Watercress Pesto

Pan-seared Wild Sea Bream £26
Courgette, Fennel, Sea Spinach, Jersey Royals,
Clams, Tomato Velouté

Dressed Whitby Crab £23
French Fries, Lemon Aioli, Garden Salad, Charred Lemon

Loin of Yorkshire Lamb £33
Basil and Roasted Pepper Couscous, Yorkshire Fettle
Crumb, Harissa-Spiced Confit Lamb, Jus

Pan-roasted Yorkshire Venison £34
Pancetta and Potato Terrine, Beetroot,
Blueberries, Juniper Sauce

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.

10 oz Ribeye Steak £45
Sirloin Steak £40
Burger of the Day £18

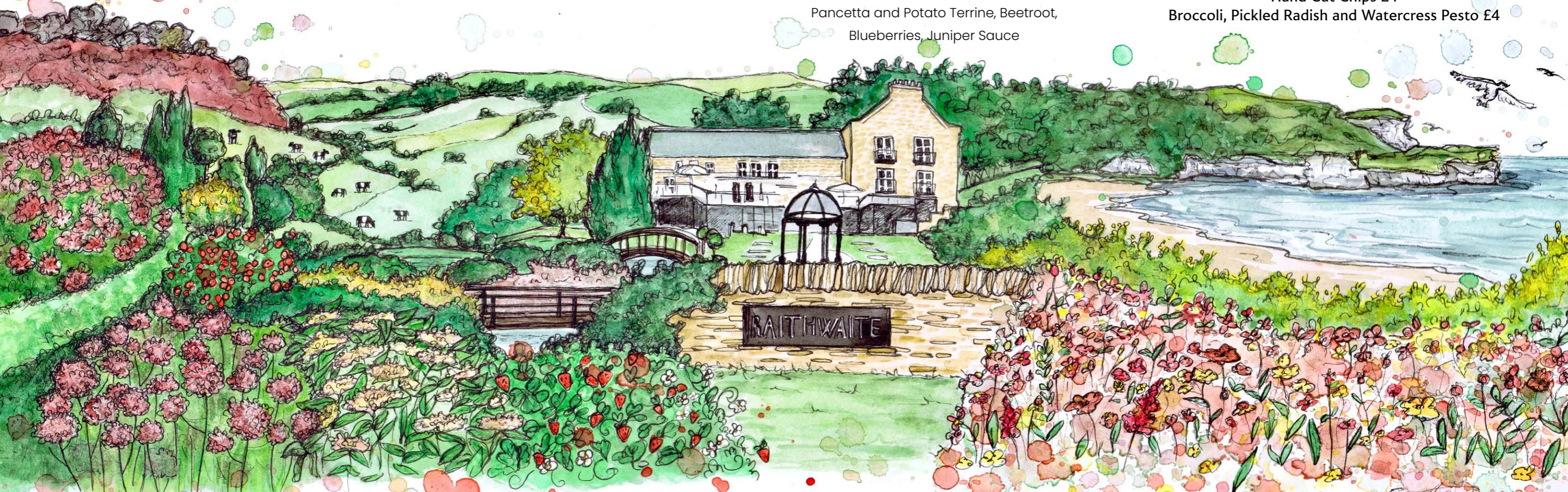
Triple-cooked Chips, Watercress
and Yorkshire Parmesan Salad

SAUCES

Peppercorn
Yorkshire Blue
Café de Paris

SIDES

Buttered New Potatoes, Mint Butter £5
Raithwaite Garden Salad, Honey Mustard Dressing £5
Organic Vegetable of the Day £5
Hand Cut Chips £4
Broccoli, Pickled Radish and Watercress Pesto £4



ORGANIC WINE

SPARKLING

125ML / 750ML

Fascino Prosecco DOC Extra Dry, Veneto, ITA	£9 / £38
Llopart Brut Rosé Cava, Corpanart, SPA, 2018	£9.5 / £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
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 Röschitz, 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.

SUMMER COCKTAILS

APPLETINI Dutch Barn Apple Vodka, Apple Liqueur, Apple Juice	£10
JUST PEACHY Irish Whiskey, Peach Liqueur, Maple Syrup	£12
FRENCH 75 Hendricks Gin, Lemon Juice, English Sparkling Wine	£12
PINEAPPLE PASSION Pina Pineapple Rum, Lime Juice, Sugar	£10
CHERRY LONG ISLAND ICED TEA Sapling Vodka, Cooper King Gin, Anejo Tequila, Havana Club Rum, Cherry Cola	£14
TEKIWI Silver Tequila, Fresh Kiwi, Garden Mint, Lemon Juice and Soda	£12
GIN SPRITZ Hyke Gin, Elderflower Cordial, Sparkling Rose, Soda	£12
YORKSHIRE OLD FASHIONED Filey Bay Whisky, Brown Sugar, Angostura Bitters, Orange	£14
CORNISH GARDEN Tarquins Cornish Pastis, Apple Juice, Fresh lime, Garden Mint	£12
STRAWBERRY FIELD Sapling Vodka, Fresh Strawberries, Garden Basil Leaves, Lemon Juice, Soda	£12
SUMMER 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
KIWI FIZZ Fresh Kiwi, Lemonade, Lemon Juice	£8
ESPRESSO MARTINI Seedlip Spice 94, Espresso, Sugar	£8

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