

CRATHORNE HALL

HOTEL
YARM, NORTH YORKSHIRE

DESSERTS

Warm dark chocolate fondant £11

Honeycomb ice cream
(kcal 535)

Yoghurt and rhubarb mousse £10

Ginger frozen yoghurt, shortbread
(224 kcal)

Vanilla crème brûlée £10

Blood orange sorbet, shortbread
(kcal 618)

Blackberry cheesecake £11

Sorbet, pickled blackberries
(kcal 455)

Tiramisu £11

Tia Maria, ice cream
(kcal 480)

All of our desserts are perfectly paired with -
Petit guiraud sauternes, Bordeaux, France
125ml £13.75 | 37.5cl BTL £41

Selection of Yorkshire's finest cheeses £14

Apple chutney, grapes, biscuits
(700 kcal)

Perfectly paired with - Warre's LBV port, Douro, Portugal
125ml £7.50 | BTL £56

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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Welcome to The Leven Restaurant

Built in 1906, with captivating views of the Leven Valley on the edge of the Yorkshire Moors, Crathorne Hall is at once grand and stately, warm and welcoming. Owned by the Dugdale Family until 1977, the hall has played host to politicians, courted royalty and delighted socialites over the decades. Yet despite moving in stately circles, the house has stayed true to its roots as a place of entertainment and relaxation. Now it is yours to explore.

The Leven Restaurant's aim is to serve traditional favourites, with a contemporary twist and create new dishes in the hope they will one day be considered familiar favourites too. The old dining room of Crathorne Hall, with its wood panelling, gold gilt ceilings and large windows with views over the grounds and countryside beyond, offers the perfect setting for a delicious meal.

Our head chef David brings a wealth of experience to our kitchen after working in some of the UK's top hotels. His menus are designed around the four seasons, keeping it modern, simple and using the best our local suppliers have to offer.

We hope you enjoy your experience and please do ask a member of our team for anything you may need.

David Kinnes

Head Chef

Gilmar Ribiero

Restaurant Manager

*Hand*PICKED
HOTELS

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SEASONAL MENU

STARTERS

Velouté of butternut squash (vg) £8

Roasted butternut squash, spiced seeds
(426 kcal)

Pot roast crown of pigeon £14

Honey roasted beetroot, braised puy lentils
(255 kcal)

Perfectly paired with - Spy valley pinot noir, Marlborough, New Zealand
125ml £9.5 | 175ml £13.25 | 250 ml £19

Scallops £16

Braised baby gem, bloody Mary gel
(404 kcal)

Perfectly paired with - Journeys end single vineyard chardonnay,
Stellenbosch, South Africa
125ml £8 | 175ml £11.25 | 250 ml £16

Wild garlic pasta £11

Corn fed egg yolk, Yorkshire asparagus, maitake mushrooms, wild garlic
(297 kcal)

Perfectly paired with - Valdivieso sauvignon blanc, Aconcagua, Chile
125ml £7 | 175ml £9.50 | 250 ml £13

Roasted celeriac panna cotta (v) £11

Parmesan crisp, truffle popcorn, leek ash
(260 kcal)

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MAIN COURSES

Saddle of Highland venison £28

Salsify, brassicas, truffle risotto, carrot purée, game jus
(541 kcal)

Perfectly paired with - Solarena barrel aged tempranillo, Carinea, Spain
125ml £6 | 175ml £8 | 250 ml £11

Fillet of Cod £31

Soft herb crust, confit chicken thigh, whipped potato, velouté, herbs
(523 kcal)

Breast of Yorkshire duck £29

Croquette of leg, potato terrine, poached brambles
(444 kcal)

Perfectly paired with - Valdivieso Merlot, Rapel, Chile
125ml £6 | 175ml £8.5 | 250 ml £12

Fillet of hake £26

Wild mushrooms, pancetta bon bon, charred shallot, red wine sauce
(450 kcal)

Fillet of beef £31

Slow-cooked beef cheek, parsnip gratin, potato soufflé, braising liquor
(427 kcal)

Perfectly paired with - Journey's end single vineyard shiraz, Stellenbosch, SA
125ml £8 | 175ml £11.25 | 250 ml £16

Quinoa (vg) £22

Purple sprouting broccoli, vegan smoked cheese, onion soubise, truffle celeriac
(364 kcal)

FROM THE GRILL

227g Scotch sirloin steak £30 (954 kcal)

227g Scotch ribeye steak £33 (948 kcal)

*All our grill steaks are served with pesto plum tomato, flat mushroom,
hand cut chips, Bearnaise sauce*

SIDES

Triple cooked hand cut chips (480 kcal)

House salad, whole grain mustard dressing (136 kcal)

Cauliflower bake, Wensleydale cheddar (266 kcal)

Honey glazed Chantenay carrots (151 kcal)

Creamed rooster potatoes(271 kcal)

All £5