

STARTERS

SOUP OF THE DAY	£4.85
MUSSELS TOMATO, SAMPHIRE & PRESERVED LEMON	£6.95
ROAST PIGEON BREAST ONION, HAZELNUT & FORAGED MUSHROOM	£7.95
SMOKED HALIBUT CUCUMBER, HORSERADISH & DILL	£10.85
PAN FRIED SCALLOPS GIROLLE MUSHROOMS, CELERIAC, SCALLOP CRACKERS & BLACK TRUFFLE	£9.95
TUNWORTH CHEESE & CEP	£8.95

Whether you are staying with us in the hotel or just visiting for dinner, a bite for lunch or one of our beautiful handmade desserts, as Head Chef of Dewsnaps Brasserie, it is my great pleasure to welcome you to our restaurant.

ONION & THYME

Our passion lies in creating the Best of British fayre from seasonal ingredients and local suppliers, all with a modern, balanced approach to presentation.

You may not see us during your visit, but please be assured that my team and I are working hard behind the scenes to ensure that your dining experience with us is memorable and enjoyable

- Kevin Bowerbank, Head Chef

PLEASE MAKE OUR STAFF AWARE IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS



MAINS

GRILL

BEER BATTERED FISH OF THE DAY

CHIPS, PEAS & TARTAR SAUCE
£14.85

ROAST PORK FILLET

CHEEK, BRAISED COLLAR, SALT BAKED CELERIAC, APPLE & BLACK PUDDING

£18.95

SEA TROUT

PEAS, PANCETTA, NEW POTATOES & CHARRED BABY GEM

£17.75

PEARL BARLEY RISOTTO

ARTICHOKE, ROASTED GARLIC, WATERCRESS & LEMON

£12.95

SEARED VENISON LOIN

VENISON SHOULDER, CHESTNUT

MUSHROOM PIE, BEETROOT & PICKLED

CABBAGE

£27.50

80Z BURGER

CAVE AGED CHEDDAR, SMOKED BACON, CHIPS & ONION RINGS

£13.95

80Z SALT AGED BEEF FILLET £31.50 80Z SIRLOIN STEAK

£26.75

CHATEAUBRIAND FOR TWO £ 58.50

STEAK SERVED WITH ONION RINGS, CHIPS, PAN FRIED MUSHROOM & TOMATO

SIDES 3.50

BUTTERED SWEET POINTED CABBAGE

BUTTERED PINK FUR POTATOES

TRIPLE COOKED CHIPS

FRESH TOMATO SALAD

PEPPERCORN OR BLUE CHEESE SAUCE



DESSERTS

ICE CREAM & SORBET SELECTION	£3.95
MORELLO CHERRY TART AMARETTO ICE CREAM	£7.95
CRÈME BRÛLÉE VANILLA ICE CREAM	£5.85
70% DARK CHOCOLATE ORANGE & WHISKEY SMOKE	£6.95
CHOCOLATE, COCONUT, PINEAPPLE & CHILLI	£7.95
CHEESE BOARD - SELECTION OF 4	£8.95

CRACKERS, GRAPES, CELERY & CHUTNEY



CHEESES

ENGLISH CHEESE

CORNISH KERN

(PASTEURISED, VEGETARIAN)

WAX COATED, BUTTERY, NUTTY & WITH A SLIGHT GOUDA NOTE

SMOKED NORTHUMBERLAND

(PASTEURISED, VEGETARIAN)

MILD CHEDDAR STYLE CHEESE WITH AN AUTHENTIC OAK SMOKED TASTE. WELL BALANCED, WITH A STRONG SMOKED FLAVOUR

STICHELTON

(UNPASTEURISED, NON-VEGETARIAN)

A RAW MILK TRADITIONAL ENGLISH BLUE CHEESE. MADE ON THE WELBECK ESTATE IN

NOTTINGHAMSHIRE

MONTGOMERY'S EXTRA MATURE

(PASTEURISED, VEGETARIAN)

CHEDDAR STYLE FROM SOMERSET.

18 MONTH OLD WITH A COMPLEX

VARIETY OF EARTHY, NUTTY AND

TANGY FLAVOURS

WORLD CHEESE

BRIE DE MEAUX (FRENCH)

(UNPASTEURISED, NON VEGETARIAN)

TRADITIONAL FRENCH BRIE, SOFT RICHNESS GIVES WAY TO A BLOOMY TANGY FLAVOUR

LANGRES (FRENCH)

(PASTEURISED, NON VEGETARIAN)

SOFT CHESE FROM THE CHAM-PAGNE REGION. WASHED IN MARC AU CHAMPAGNE AND BRINES. DELICATE SWEET, TANGY FLAVOUR

AL VINO CAMPOLLANO (SPANISH)

(PASTEURISED, NON VEGETARIAN)

DELICATE FLAVOURED GOATS CHEESE WASHED IN RED WINE

ALL OF OUR BEAUTIFUL CHESES COME FROM 'LOVE CHEESE', AN ARTISAN CHEESE SHOP WHICH IS LOCATED A MERE 500 METERS AWAY ON GILLYGATE, WHERE USING CONTINENTAL STYLES, YORKSHIRE HERDS AND PASSION ARE AT THE HEART OF EVERYTHING THEY DO



HOT SPECIALITIES

CAFETIERE FOR ONE	3
FRESHLY GROUND COFFEE	
TEA FOR ONE	2
REGULAR OR HERBAL	
Espresso	2
SMALL CUP OF VERY STRONG, BLACK COFFEE	
CAPPUCCINO	3
SHOT OF ESPRESSO, A LITTLE STEAMED MILK & FOAM	
CAFFE LATTE	3
SHOT OF ESPRESSO & STEAMED MILK	
FRENCH COFFEE	3
GRAND MARNIER	
TOASTED ALMOND COFFEE	7
AMARETTO & KAHLUA	
SKYE COFFEE	7
DRAMBUIE	
IRISH COFFEE	7
TEELING IRISH WHISKEY	

ADD AN EXTRA SHOT TO YOUR COFFEE FOR £3