



SAMPLE MENUS

WE ARE VERY PROUD TO SERVE EXCEPTIONALLY TASTY, SEASONAL AND LOCAL FAYRE AT SIMONSTONE.

OUR RESTAURANT MENUS OFFER A CREATIVE SHOWCASE AND A TRUE 'TASTE OF THE DALES', HOWEVER ALL FOOD IS THOUGHTFULLY PREPARED AND PRESENTED FOR YOUR ENJOYMENT.

Our menus change regularly through the seasons.
Times and availability may vary.

If you are planning a group event, please speak to our team about menus for catering and preorder.

We are able to cater for vegetarian, vegan and other dietary preferences, as well as any allergies and intolerances.

Please inform our team when booking, or enter any requirements in your notes when booking online.

ONLINE RESERVATIONS
www.simonstonehall.com/dining

TELEPHONE RESERVATIONS
01969 667255

Please note, in the event of a reservation change or cancellation, charges apply.
Lunch £10ppn, Dinner £25ppn



OUR MENU IS CREATED TO SHOWCASE SEASONAL AND LOCAL FLAVOURS, INCORPORATING
PRODUCE FROM THE SURROUNDING LANDSCAPE AND ORIGINAL SIMONSTONE ESTATE
ENSURING GREAT TASTE, PROVENANCE AND SUSTAINABILITY

**MENU OPTIONS ARE AVAILABLE FOR ALL DIETARY REQUIREMENTS AND INTOLERANCES
** PLEASE NOTIFY OUR TEAM IN ADVANCE ****

TO START

B E E F F I L L E T

30-DAY AGED YORKSHIRE BEEF FILLET
tartare - mushroom emulsion - pickled walnut ketchup - soy-cured egg yolk - ale crackers

T A N D O O R I K I N G S C A L L O P

carrot espuma - blackened carrot - heritage pickled carrot - cardamom oil

E N G L I S H P E A S O U P

minted creme fraiche - sourdough croutons - rapeseed oil

P O R K B E L L Y

pear purée - stornoway black pudding - shallot marmalade - pickled pear - crackling

P I G E O N

toasted sesame - compressed cucumber - crushed peas - hoisin sauce - pickled homegrown leek

B A B Y B E E T R O O T S A L A D (V)

pickled red radish - quail egg - black olive crumb

M A I N C O U R S E

L A M B

NEW SEASON SIMONSTONE LAMB RUMP
lamb breast croquette - chicory marmalade - ewes' milk yoghurt - tomato and parsley sauce

V E N I S O N

WILD YORKSHIRE VENISON LOIN
oak-smoked beetroot tart - celeriac gratin - pine oil poached apple - mitake mushroom - kale

T R U F F L E P O L E N T A (V)

cauliflower purée - charred cabbage - roasted carrot - tapioca crackers

H A K E

FRESH HAKE FROM THE YORKSHIRE EAST COAST
saffron potato - confit courgette - tarragon pesto - red pepper purée - brandade

S I R L O I N

28-DAY AGED, 8oz WATERFORD FARM SIRLOIN
portobello mushroom - seasoned tomato - fries - peppercorn sauce

DESSERT COURSE

ENGLISH STRAWBERRIES

elderflower jelly - oat crumble - strawberry sorbet - yoghurt foam

HONEY CREMEAUX

matcha green tea sponge - honeycomb - blueberry caviar - lemon curd ice cream

CHOCOLATE GANACHE

brown butter - sour cherry - chestnut cream - chocolate strands

RASPBERRY

raspberry mousse - baked yoghurt - sorbet - sour lace - caramelised white chocolate

CHEESE BOARD

selection of three cheeses from the list below

THREE-COURSES £55

CHEESE COURSE *(Optional)*

*Cheese is a very serious business, especially in these parts.
We're delighted to offer a fine selection, hand-picked from local and artisanal suppliers.
Served with homemade chutney, artisan crackers - accompaniments*

WENSLEYDALE CHEESE

Produced using the finest cow's milk, from local farms, and processed in the traditional method in nearby Hawes.

APPLEBY BLACK DUB BLUE

A creamy blue-veined, medium-soft cheese which is creamy and rich, it derives a subtle contrast of flavour from the tangy veining.

BARON BIGOD BRIE

Semi-soft, creamy cheese. Deliciously nutty, mushroomy rind oozing over a delicate, fresh and citrusy centre.

CHARCOAL CHEDDAR

Creamy black cows' milk cheddar with a luxuriously mature taste, blended with charcoal for unique character and taste profiling.

SHIPSTON BLUE BUFFALO

Delicate, creamy blue cheese, with notes of hay, made using milk from water buffalo. It is matured in caves to add an earthy flavour.

SUPPLEMENT : THREE CHEESES £10 / FIVE CHEESES £15



BAR PLATES

Enjoy a casual, light supper in the Simonstone Bar

COUNTRY GAME PIE

spring cabbage - caramelised onion - smoked potato
merlot & thyme sauce

SIGNATURE BURGER

gruyere cheese - house relish - fries

PORTOBELLO BURGER

portobello mushroom - grilled halloumi - house relish - fries

HOUSE CAESAR SALAD

chicken breast - anchovy - soft-boiled egg
parmesan - sourdough croutons

MARKET FISH

fish of the day - boiled potatoes
seasonal vegetables - salsa verde

ENGLISH STRAWBERRIES

oat crumble - elderflower jelly
strawberry sorbet - yoghurt foam

HONEY CREMEAUX

matcha green tea sponge - honeycomb - blueberry caviar
homemade lemon curd ice cream

CHOCOLATE GANACHE

brown butter - sour cherry - chestnut cream
chocolate strands

RASPBERRY

raspberry mousse - baked yoghurt - raspberry sorbet - sour
raspberry lace - caramelised white chocolate

SAMPLE 'SUMMER SUNDAY' MENU 12-2:30PM

BREAD & BUTTER - £3,9

STARTER

GARDEN PEA SOUP - £7

freshly-baked bread

CURED HAM CAPRESE - £8

buffalo mozzarella, heritage tomato, olive, basil

SMOKED TROUT - £8

cucumber relish, potato and chive salad,
puffed quinoa

SANDWICHES - £8.9

Wensleydale Cheese & Homemade
Chutney

Smoked Chicken, Celery and Walnut

Home-glazed Ham with English Mustard

Smoked Salmon, Cream Cheese &
Cucumber

*White or Granary Bloomer,
with Salad & Kettle Chips*

SUNDAY MAIN

YORKSHIRE RUMP STEAK - £19

30-day aged, succulent locally-farmed beef,
with chimchurri dressing

CONFIT FREE RANGE CHICKEN - £15

Tasty chicken thigh in a deliciously fresh dressing
with garden-grown herbs, garlic and lemon

WHOLE GRILLED PLAICE - £18

Drizzled in a glossy shrimp & parsley
nut brown butter. On the bone.

SIDES £5,5

- Sautéed Green Beans, Shallot & Garlic
- Cumin & Honey-roasted Carrots
- Roasted Broccoli, Soy and Sesame
- Summer Slaw, Cider Vinegar & Parsley
- Warm, Minted New Potatoes
- Caesar Salad, Croutons and Parmesan

FRIES £3,9

- Sweet Potato Fries or Salted Skin-on Fries

SIGNATURE BURGER - £15

melted gruyere cheese and house relish

PORTABELLO BURGER - £12

mushroom & Halloumi, with house relish

HOUSE CEASAR SALAD - £12

Chicken Breast (or) Poached Salmon Fillet
With anchovies, soft-boiled egg, parmesan

PLATTERS

SIMONSTONE PLOUGHMANS - £12,9

pork pie, cured local meats, pickles, chutney,
wensleydale cheese, homebaked bread

GARDEN PLOUGHMANS (V) - £12,9

cheese & tomato quiche, vegetarian sausage roll,
pickles, chutney, Wensleydale cheese, homebaked
bread

PUDDING

MIXED BERRY ETON MESS - £8

crushed homemade meringue, caramelised white
chocolate, fresh berries

STICKY DATE SUNDAE - £8

sticky date sponge, toffee sauce, biscoff ice cream,
malt crumb

SELECTION OF CHEESE - £8

selection of three local, artisanal cheeses and
accompaniments

YARDE ICE CREAM TUB - £3,5

selection as available

*A discretionary 10% service charges is added to the
bill and goes directly to all staff.*

*Please inform your server of any dietary
requirements and allergies.*



DAYTIME MENU

SANDWICHES

Kit Calvert Wensleydale & Homemade Chutney
 Smoked Chicken, Celery and Walnut
 Home-glazed Ham with English Mustard
 Smoked Salmon, Cream Cheese & Cucumber

White or Granary Bloomer, with Radish Salad & Kettle Chips £8.9

SOUP OF THE DAY with Freshly-baked Bread £7,-

SOUP & SANDWICH COMBO £14,9

CHICKEN CLUB SANDWICH £13,-
 free-range chicken - bacon - lettuce - tomato - fried egg - fries

SIMONSTONE SIGNATURE BURGER £16,-
 gruyere cheese - house relish - skin-on fries

PORTOBELLO MUSHROOM & HALLOUMI BURGER £13,5
 house relish - fries

CAESAR SALAD £12,-
 chicken - anchovy - soft boiled egg - parmesan - sourdough croutons

SIMONSTONE PLOUGHMANS £12,9
 pork pie - cured local meats - pickles - chutney
 wensleydale cheese- homebaked bread

GARDEN PLOUGHMANS (Vegetarian) £12,9
 Cheese and tomato quiche - vegetarian sausage roll - pickles - chutney
 wensleydale cheese- homebaked bread