



# BOOK A ROOM



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, availability and prices 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](http://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 £69

## 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*

MAINS FROM £22

### 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

DESSERTS FROM £9

### 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 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

# DAYTIME MENU

Food is served in our bar, lounges or on the terrace tables.  
Please order at the bar



## 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 (Vegetarian) £13,5  
house relish - fries

GARDEN BURGER (Vegan) £13,5  
Toasted sourdough bun - vegan patty - cheese slice - 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

## SIDES

SKIN-ON FRIES / SWEET POTATO FRIES £3,9

HOMEMADE SCONES with Jam & Clotted Cream £5,9

YARDE FARM ICE CREAM (Varieties As Stocked) £3,5

Please inform a member of our team if you have any allergies or dietary requirements.  
An optional 10% service charge is added to your bill and goes directly to all members of the team