



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

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 £24

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 £10

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

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 £9.9

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

PRICES SUBJECT TO CHANGE. SAMPLE MENU ONLY.

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

**SAMPLE
SUNDAY TASTING MENU**

**12:30 ARRIVAL
13:00 DINING**

**PREBOOKING REQUIRED
SET MENU**

LIGHT SANDWICH MENU AVAILABLE

CANAPÉ

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BREAD & BUTTER

BEEF DRIPPING BREAD
SALTED BUTTER
CRISPED ONION

SOUP OF THE DAY

FORAGED WILD GARLIC
GOATS' CHEESE
RAPESEED

PATÉ

WHIPPED CHICKEN LIVER
BITTER ORANGE
TOASTED OATS
TRUFFLE

MAIN COURSE

ROAST BEEF & YORKSHIRE PUDDING
WATERFORD SALT-AGED SIRLOIN
HORSERADISH
CELERIAC & OXTAIL TART
CHARCOAL CARROT

PRE-DESSERT

JAM ROLY POLY

PUDDING

APPLE PIE
CUSTARD



**YORKSHIRE ROAST
SUNDAY 14 APRIL**

£66

