

## **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.

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

Susan Watson

**Restaurant Manager**

Alan Robinson

**Head Chef**

*Hand* PICKED  
HOTELS

# CRATHORNE HALL

HOTEL  
YARM, NORTH YORKSHIRE

## To Start

### **Cauliflower soup (v) £7**

Onion bhaji

### **Crayfish cocktail £8**

Gem lettuce, tomato jelly, Marie rose sauce

### **Yellison Farm goat's cheese mousse (v) £10**

Salt-baked golden beetroot, beetroot gel, watercress

### **Lobster risotto £12.5/£22**

Coriander emulsion

### **Chicken liver pate £8**

Toasted brioche, apple chutney

### **Smoked haddock & spring onion fishcake £8.50**

Poached hen's egg, hollandaise sauce

### **Pressing of Yorkshire ham £8.50**

Piccalilli, sourdough croute, baby leaves

### **Parsnip and fig roulade (vg) £10**

Parsnip puree, crisp onions

### **Warm Salad of confit duck £11**

Golden sultana puree, orange, curly endive

## **Hand Picked Favourites**

### **John Ross Jnr Scottish smoked salmon £8/£13**

Shallots, capers, lemon & black pepper dressing

### **Caesar salad £7/£12.50**

Gem lettuce, garlic croutons, Parmesan cheese, anchovies

### **Chicken Caesar salad £8.50/£15**

Gem lettuce, garlic croutons, parmesan cheese, anchovies

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill.

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YARM, NORTH YORKSHIRE

## Main Course

### **Braised feather blade of beef £20**

Roast carrots, fondant potato, red wine jus

### **Snow white Glitne halibut £23**

Mashed potatoes, samphire, white wine cream sauce, chive oil

### **Fillet of cod £20**

Cassoulet of braised lentils, pancetta lardons

### **Pot roast breast of chicken £19**

Dauphinoise potatoes, celeriac puree, pan jus

### **Trio of pork £25**

Crispy belly, braised cheek, pan fried loin, potato rosti, savoy cabbage, apple

### **Smoked tofu (vg) £18**

Sweet potato, rice noodles, tenderstem broccoli, sage

### **Butternut squash risotto (v) £18**

Blue cheese bonbon, watercress

### **Sea bream £18**

Tenderstem broccoli, herb fried potatoes, fennel dressing

### **Durham camembert, tomato & red onion tart (v) £19**

Black olive tapenade, rocket

### **Sides £3.5 each**

Chunky chips, skinny fries, sweet potato fries, onion rings, seasonal mixed vegetables, Crathorne seasonal salad

## Hand Picked Favourites

### **Hand Picked gourmet burger £15**

Toasted Brioche bun, bacon, tomato chutney, Monterey Jack cheese, triple cooked chips

*The beef for our burgers is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.*

### **Chargrilled dry-aged chuck eye steak approx. 270g £19**

Grilled flat mushrooms, roast tomatoes, sea salted chunky chips

Bernaise or peppercorn sauce **£1.95**

### **East Coast fish and chips £15.50**

Buttered peas, lemon, tartare sauce

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## Desserts

### Chocolate delice £9

Cranberry and pumpkin seed granola, crème fraiche ice cream

### Apple crumble tart £9

Apple puree, vanilla ice cream

### Yuzu posset £9.50

Orange shortbread, poached rhubarb

### Blackberry cheesecake £10

Crisp meringue, blackberries

### Warm treacle tart £7

Orange marmalade ice cream, cinnamon tuille

### White chocolate pannacotta £10

Honeycomb icecream, salted caramel, caramelised white chocolate

### Sticky toffee pudding £7

Toffee sauce, vanilla ice cream

### Selection of homemade ice creams & sorbet £7

Each with its own individual garnish

### Cheese

Served with celery lace, grapes, apple chutney, biscuits  
(see cheese menu overleaf)

**Two cheeses £8    Four cheeses £11    Six cheeses £14**

**Tea or coffee £2.50**

**With biscuit £3.95**

**With petit fours £4.50**

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### **Cheese Menu**

All of our cheese is sourced from the village farm dairy which is set in 240 acres near Sedgfield, County Durham. The dairy herd consists of 120 Holstein/Friesian cows all of which were born on the farm.

Based in the beautiful village of Mordon in County Durham, the Parlour Made Artisan Cheese is made on the farm using traditional methods. They have won many awards over the years including great taste awards and awards in the great Yorkshire show.

#### **Mordon blue (v)**

A handmade blue veined soft cheese with a mild flavour and creamy texture

#### **Durham camembert (v)**

A handmade soft surface mould-ripened cheese made to a camembert recipe, but with a mild flavour which develops over time

#### **Farmhouse white (v)**

A handmade traditional farmhouse white cheese made to a Cheshire style recipe. It has a mild flavour and a slightly crumbly texture. This cheese is ripened in the same store as Mordon Blue and develops a lovely natural rind

#### **Mordon ruddy (v)**

A traditional hard farmhouse style cheese, a deep red colour. This cheese is cloth bound and matured for 5-6 months to achieve a fuller flavour

#### **Mordon isle (v)**

A semi-soft continental style cheese with a mild yet sweet aroma

#### **Hatties' blue (v)**

A soft blue cheese, creamy with salty notes