

DESSERT & CHEESE MENU

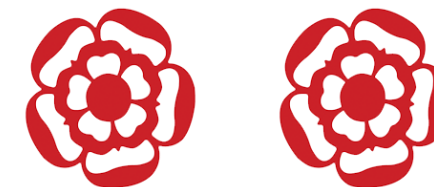
Welcome to The Leven Restaurant at Crathorne Hall

Established in 1906 and set on the Yorkshire Moors' edge, our historic venue offers captivating views of the Leven Valley. Formerly owned by the Dugdale Family until 1977, it has hosted politicians, royalty, and socialites, now inviting you to experience its grandeur.

The Leven Restaurant focuses on reinventing traditional favourites and creating innovative dishes in the charming old dining room. Adorned with wood panelling, gold gilt ceilings, and scenic views, it provides the perfect setting for a delightful meal.

Our food philosophy is to use the finest British and world class ingredients. Making the most of all that our local area has to offer, apples from Crathorne Hall's orchard, fruit and vegetables grown on our allotment, to milk from the cows you may have passed on the drive up to the Hall. Our dishes are simply presented focusing on key ingredients, flavour balance and textures.

We trust your dining experience will be enjoyable, and our team is ready to assist with anything you may need.



DESSERTS

Blood orange and vanilla cheesecake (318 kcal) £10

Italian meringue, blood orange sorbet

Perfectly paired with Kikelet, Szamorodni, Tokaji, Hungary 2019 70ml £12

Valrhona chocolate and banana (607 kcal) £12

Banana parfait, chocolate ganache, rum caramel, gold leaf

Perfectly paired with Howards Folly, Carcavelos, Altenejo, Portugal, 1995 70ml £15

White chocolate mousse (310 kcal) £10

Rhubarb sponge, citrus

Perfectly paired with Lafaurie Peyraguey, Sauternes, Bordeaux, France 70ml £14

Lemon tart (1191 kcal) £10

Lemon tart, rosemary, black figs, honeycomb

Perfectly paired with Chateau De Jau, Muscat Rivesaltes, Roussillon 2023 70ml £11

INDULGING LIQUEUR COFFEES

All coffees are made using Peak & Wild, an ethically sourced coffee freshly roasted in Scotland, supporting the John Muir Trust in saving Scotland's rainforest.

Irish coffee

Fine Italian roast coffee with Jameson Irish whiskey, demerara sugar, crowned with fresh double cream *(97 kcal)*

Calypso coffee

Fine Italian roast coffee with Tia Maria, demerara sugar, crowned with fresh double cream *(97 kcal)*

Baileys coffee

Fine Italian roast coffee with Baileys Irish cream liqueur, demerara sugar, crowned with fresh double cream *(97 kcal)*



Learn more about Hand Picked Hotels sustainability partners

A discretionary service charge of 12.5% will be added to your bill.

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day. IM

CHEESE MENU

Choose your choice of cheese from our chef curated menu

Your choice of 3 cheeses £14 (346 kcal)

Your choice of 4 cheeses £17 (430 kcal)

Your choice of 5 cheeses £20 (530 kcal)

Crathorne orchid apple chutney, grapes & biscuits

Perfectly paired with Niepoort, Late Bottled Vintage, Oporto, Portugal, 2019 70ml £7

Yorkshire Wensleydale & Cranberries

One of the most beloved and popular cheeses is Yorkshire Wensleydale and cranberries. Known for its sweet and fruity profile, this cheese combines creamy, crumbly Yorkshire Wensleydale with the sweetness of cranberries. Originally created by the Wensleydale creamery in 1996, it has gained such popularity that it has been imitated by cheesemakers throughout the UK and beyond.

Isle of Mull

J Reade & Sons, Isle of Mull, Scotland as invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows (the only dairy herd on the island), which are fed on spent grain husks, called 'draff', from the nearby Tobermory whisky distillery, as well as grazing the island's lush grass. Their unique diet contributes to the clothbound cheddar's distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island's peat soil. The cheese is matured for up to 18 months in underground cellars on the farm, which is powered by electricity produced from wind and water.

Kidderton Ash

Butlers Farmhouse Cheeses, Lancashire, England. Kidderton Ash is a log-shaped, multi-award winning, handmade goat's cheese with a bright white, creamy interior and a distinctive, furry, speckled ash rind. Made with pasteurized goat's milk from the family's own herd in Lancashire, the ash coating adds subtle earthy and mineral notes, providing a contrast in colour, texture, and taste.

Waterloo

Village Maid, Berkshire, England A mild, soft white cheese made from thermised Guernsey milk using a washed curd method to achieve a gentle buttery flavour. Its distinctive yellow colour is due to the natural carotene in Guernsey milk.

Harrogate Blue

Shepherds Purse, Yorkshire, England Harrogate Blue represents an important milestone for Thirsk-based Shepherds Purse, marking the passing of the baton from one generation to another. Created by the two daughters of founder Judy Bell in 2012, the cheese coincided with them taking over the day-to-day running of the business. A gentle blue cows' milk cheese with a golden body laced with a web of blue veins, it has a nice balance of creaminess and blue tang with a hint of pepper at the finish.

Crathorne's Fruit Cake £4 Supplement

Made by our pastry chef in house, our hearty fruit cake is fed with brandy and rum consecutively for 7 days and pairs beautifully with our very own chef selected cheese menu.