

STARTERS & MAINS 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.

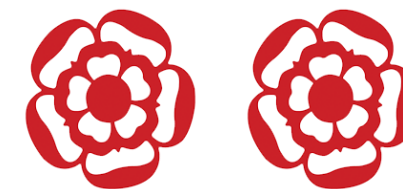
We trust your dining experience will be enjoyable, and our team is ready to assist with anything you may need.



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



HandPICKED
HOTELS

STARTERS

Velouté (640kcal) £12

Leek and potato velouté, chive creme fraiche, truffle (V)

Perfectly paired with

Pouilly Fuissé, 1er Cru, Bourcier Martinot, Burgundy, France 175ml £23 | 250ml £30

Hand Dived Scallops (278 kcal) £22

Pan fried king scallops, confit chicken wing,
Jerusalem artichoke puree, truffle

Perfectly paired with

Sancerre, Clos Paradis, Fouassier, Loire, France 2022 175ml £19| 250ml £25

Mackerel (547 kcal) £15

Scorched mackerel fillet, heritage beetroot, horseradish,
Nasturtium, Greek yoghurt

Perfectly paired with

Howard’s Folly, Alvarinho, Altenejo, Portugal 175ml £12 | 250ml £16

Langoustine (797 kcal) £21

Langoustine tortellini, roast langoustine tail,
shellfish velouté, fennel, Oscietra caviar

Perfectly paired with

Henriot Sourverain, Champagne, France 125ml £13

Ham Pressing (581 kcal) £15

Bacon jam, piccalilli, sourdough croutons

Perfectly paired with

Saletta Riccardi, Villa Saletta, Tuscany, Italy 2018 175ml £15 | 250ml £20

MAIN COURSE

Cod (717 kcal) £30

Kale, smoked buttermilk, ratte potatoes, dill

Perfectly paired with Cormons, Friulano, Friuli, Italy 2023 175ml £10.00 | 250ml £13

Soannes Chicken (826 kcal) £26

Chicken breast, chicken fat potato, cauliflower cheese, broccoli,
roast chicken sauce

Perfectly paired with Panoramico, Rioja, Spain, 2018

175ml £15.00 | 250ml £19

Ox Cheek (935 kcal) £30

Sticky glazed ox cheek, turnip and yeast puree, oxtail dashi, beef crumb

Perfectly paired with Clendenen Family, PIP, California, USA 2018

175ml £18.00 | 250ml £24

Sea trout (535 kcal) £26

Barbecue sweetcorn, bouillabaisse, tarragon

Perfectly paired with Howard’s Folly, Alvarinho, Altenejo, Portugal 2019

175ml £12.00 | 250ml £16

Creedy Carver duck (656 kcal) £32

Salt aged roast duck, swede, red cabbage, hen of the wood

Perfectly paired with Caythorpe, Pinot Noir, Marlborough, New Zealand 2022

175ml £12.00 250ml £16

Cauliflower agnolotti (930kcal) £22

Cauliflower cheese, leeks, chives (V)

Perfectly paired Bresolin Rissieri Veneto, Italy 125ml £9

FROM THE GRILL

200g 30 day salt aged Fillet steak (656 kcal) £52

200g 30 day salt aged Ribeye steak (694 kcal) £50

Aged steaks,, triple cooked chips,

chestnut mushroom ketchup, roscoff onion

SIDES £6

Baby leaf mixed salad (Vg) (149 kcal)

Triple cooked chips (371 kcal)

Creamed rooster potato (V) (358 kcal)

Tenderstem broccoli (V) (233 kcal)

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