

DESSERTS

Blackcurrant & goats yoghurt cheesecake £10

Cinnamon, blackcurrant sorbet

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

Valrhona chocolate and banana (607 kcal) £10

Banana parfait, chocolate ganache, rum caramel, gold leaf

Howards Folly, Carcavelos, Altenejo, Portugal 70ml £15

White chocolate mousse £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

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

Add a slice of Crathorne Fruit Cake to your cheeseboard £4 (114 kcal)

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

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)

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

CRATHORNE HALL
HOTEL
YARM, NORTH YORKSHIRE

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 cow's 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.

Gilmar Ribeiro
Restaurant Manager



HandPICKED
HOTELS

STARTERS

Veloute (640kcal) £11

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

Perfectly paired with

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

Terrine (581 kcal) £15

Guinea fowl and ham hock pressing, Alsace bacon jam, piccalilli

Perfectly paired with

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

Venison (180kcal) £18.5

Venison loin bresaola, caesar salad, black garlic, sourdough

Perfectly paired with

Château St Michelle, Cabernet Sauvignon, Washington, USA 2020
175ml £21.00 | 250ml £28

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) £14

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 veloute, fennel, Oscietra caviar*

Perfectly paired with

Bruno Paillard, Premiere Cuvee, Champagne, France 125ml £13

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MAIN COURSE

Cod (717 kcal) £24

Kale, smoked buttermilk, ratte potatoes, dill

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

Soannes Chicken (826 kcal) £24

*Chicken breast, chicken fat potato, cauliflower cheese, purple sprouting broccoli,
roast chicken sauce*

Perfectly paired with Panoramico, Rioja, Spain, 2018
175ml £15.00 | 250ml £19

Ox Cheek (935 kcal) £26

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) £24

Barbecue sweetcorn, 'bouillabaisse, tarragon

Perfectly paired with Howard's Folly, Alvarinho, Altenejo, Portugal 2019
175ml £12.00 | 250ml £16

Creedy Carver duck (656 kcal) £28

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 with Fitz, Sussex, England 2023 125ml £9

FROM THE GRILL

227g 30 day salt aged Fillet steak (656 kcal) £48

227g 30 day salt aged Ribeye steak (694 kcal) £44

*Aged steaks, steak rosemary rub, beef dripping cooked chips,
chestnut mushroom ketchup, shallot puree*

SIDES £5

Baby leaf mixed salad (Vg) (kcal 149)

Triple cooked chips (kcal 371)

Creamed rooster potato (V) (kcal 358)

Tenderstem broccoli (V) (kcal 233)