

THE ALICE HAWTHORN

King Scallops	2 shells	12.00
Baked on the shell with garlic and lemon butter, melting Gruyere and Cheddar cheese	3 shells	18.00
Popcorn Prawns		9.50
Tiger prawns rolled in tempura batter, drizzled with garlic butter served with sweet chilli and wasabi mayo		
Kohlrabi, Garden Pea and Avocado Ravioli	Lemon mayonnaise, apple, caramelised pecans (vegan)	7.95
Chicken Liver Parfait	Ale chutney and homemade brioche	7.95
Cider Braised Pigs Cheek	Parmesan risotto	8.95
John's Little Moneybags		11.95
A treasure of seafood – cod, scallops, prawns, salmon, haddock and halibut in a light pastry case, lobster sauce		
Velouté of Jerusalem Artichoke	Mushroom brioche and truffle butter	7.95
Beetroot Vodka Cured Salmon	Celeriac pastrami, Burgundy mustard	9.50
Oven Roasted Breast of Pheasant		15.95
Buttered fondant potatoes, winter vegetables, Chipolata, sage & apricot stuffing, cranberry & orange sauce		
Holme Farm Venison	Dauphinoise potato, red cabbage, haggis, chestnut & thyme sauce	19.95
Iberico Pork Presa	Potato terrine, crapaudine beetroot, labneh, black garlic	21.50
Slow Braised Beef Cheek		18.95
Lincolnshire Poacher aligot, wilted greens, crispy shallots, smoked braising juices		
Pan Roast Hake Fillet	Crushed ratte potatoes, samphire, tomato, clam & mussel broth	17.95
Halibut Loin	Braised leek, Jerusalem artichoke, parsley & hazelnut pesto, truffle & madeira sauce	24.95
Salt Baked Celeriac		14.95
Chestnut mushroom duxelle, Roscoff onions, onion purée, pistachio and hazelnut dukkah, black truffle		
Chargrilled Waterford Fillet Steak		28.50
Truffle croquette potatoes, mushroom caramel, forest mushrooms, vine tomatoes		
Christmas Pudding	Rum sauce	7.50
Tiramisu	Crushed amaretti biscuits, espresso granita, mascarpone sorbet	8.50
Banana Tarte Tatin	Toffee sauce, rum & raisin ice cream	8.50
Chocolate and Almond Sponge	Chocolate orange cremeux, honeycomb, clementine granita	7.95
Vegan Meringue	Poached pears, coconut cream, ginger caramel	7.50
English Farmhouse Cheese Board		10.50
Kidderton Ash goats' cheese, Yorkshire Blue, Fountains Gold, Brie, apple and vanilla pickle, grapes, sourdough crisp breads		

Please ask if you have any allergies or special dietary requirements.

THE ALICE HAWTHORN

Wines by the glass

Sparkling

	125ml	175ml	250ml	Bottle
1. Il Grillo Di Santa Tresa, Vino Spumante Biologico, Brut (Vegan)	6.20			31.00
5. Bernard Remy Brut, NV	8.95			45.00

White

31. Héraldique, Pays d'Oc, I.G.P, France	3.90	5.70	7.10	19.50
32. Chardonnay "Quebradas", Chile	4.30	6.15	7.80	21.50
33. Rioja Blanco, Rivallana, Bodegas Ondarre, Spain	4.60	6.60	8.35	23.00
34. Sauvignon Blanc, Stoneburn, Marlborough, N.Z.	5.30	7.60	9.65	26.50
35. Fiano 'Carlomagno' I.G.T, Puglia, Italy	5.30	7.60	9.65	26.50

Rose

21. 'Invitation Rose', Costiere de Nimes, Chateau de Campuget	4.80	6.85	8.75	24.00
---	------	------	------	-------

Red

102. Malbec, Mendoza El Camino, Mendoza, Argentina	4.20	6.00	7.65	21.00
103. Primitivo, "Appassimento", Carlomagno, Puglia, Italy	5.30	7.60	9.65	26.50
101. Pinot Noir, 'Les Muriers', Domaine de Castelnaud, France	5.50	7.85	10.00	27.50
104. Merlot Gran Reserva, Vina Echeverria, Chile	5.60	8.00	10.20	28.00
105. Bordeaux Superieur, Chateau Lestrille	5.70	8.15	10.35	28.50

Dessert Wines

		50ml	Half Btl
92. Muscat Beaumes De Venise, Domaine De Coyeaux, France 2009		4.15	25.00
93. Berton Vineyard Botrytis Semillion "Riverina" 2017		4.75	28.50
94. Elysium Black Muscat, Quady Winery, California, USA 2016		4.90	29.50

Yorkshire Bellini

John's secret rhubarb syrup and Spumante	8.95
--	------

Please ask to see our full wine list