THORNTON HALL
GRILL

AFTERNOON TEA
33.50

Indulge in our beautifully crafted sweet or savoury afternoon tea

Served every day 12pm-4pm

LUNCH
Served every day 11-4pm

Welsh Rarebit 13.50
toasted sourdough, rich mature Cheddar & ale rarebit, Worcestershire sauce

Fish Finger Sandwich 15.50
With Tartar sauce & iceberg lettuce on fresh sourdough

CLUB Sandwich 14.00
Roasted chicken breast, crispy bacon iceberg lettuce, on white bread

Steak & Blue Cheese Ciabatta *(gfa) (dfa)* 18.00
5oz Bavette steak with blue cheese sauce

Goats Cheese & Red Onion Ciabatta 13.00
melted goats cheese & red onion jam served on toasted Ciabatta

Hoison Duck Open Sandwich 15.00
Served on sourdough with cucumber

SUNDAY LUNCH

Enjoy your Sunday your way - our delicious Sunday lunch served all day on The Terrace & in Dining Room

Book your table now

SIDES

Fries *(gfa) (dfa)* 5.50

Creamy Chive Mash *(v) (gf)* 6.50

Thick Cut Chips *(gfa)* 6.00

Creamed spinach (gfa) 7.00

Tenderstem with toasted Hazlenuts *(v) (gf)* 6.50

Briased Red Cabbage *(gf)* 5.00

Dauphinoise Potatoes *(gf)* 7.50

Roasted Heritage Carrots *(gf)* 5.50

NIBBLES

Gordal Olives *(vg,gf)*
6.00

Homemade Sourdough *(va)*
Balsamic, olive oil & truffle butter
9.00

Scampi
Whole tail scampi with tartar sauce & a slice of lemon
9.00

Paprika dusted, Crispy White Bait
lemon mayonnaise
10.00

Korean Fried Chicken Wings
with Gochujang & Soju sauce
10.00

Beer Battered Onion Petals *(gfa)*
with Harrogate Blue Ranch dressing
6.00

Grilled Padron Peppers *(df) (gf)*
with rock salt
7.00

Mini Ploughman's *(gfa)*
Pork pie, cheddar, cornichon, apple & branston pickle
12.00

STARTERS

French Onion Soup
With sliced sourdough & salted butter
12.00

Wild Mushroom & Truffle Arancini *(v)*
With truffle mayonnaise
13.00

Tempura King Prawns
Served with BBQ Sweetcorn & chimichurri
12.00

Black Pudding Scotch Egg
With homemade Branston style pickle
13.00

Duck & Orange Parfait *(gfa)*
served with Brioche & orange marmalade
13.00

Seafood Gratin
Served with Parmesan crust & samphire
14.00

Gin & Verjus Cured Salmon *(gfa)*
With melba toast, white balsamic gel & salmon caviar
14.00

Baked Camembert
Served with milk bread & truffle honey
13.00

MAINS

Handcrafted Pie's
Ham & Black pudding or Saag Aloo (v) served with fine beans & Jus
21.00

Venison Ragu Pappadelle
With Red wine & game jus, Parmesan
26.00

Battered Haddock 'Fish & Chips' *(dfa) (gfa)*
With hand cut chips, mushy peas and tartar sauce
25.00

Cornfed Chicken *(gf)*
with truffle mash, hen of the woods & jus
26.00

Lemon Sole *(gf)*
served with lemon caper butter and new potatoes
30.00

Braised Ox Cheek *(gf)*
Served with dauphinoise potato & Jus
27.00

Potimarron Squash Risotto *(v) (vga) (gf)*
served with fet-ish cheese
22.00

Pork Schnitzel
Served with fried egg & sauerkraut
26.00

FROM THE MIBRASA CHARCOAL GRILL

Steak Frites *(gf)(df)*
9oz Bavette steak (served pink) with beef dripping fries & cafe de paris butter
27.00

Ribeye 10oz *(gf)(df)*
Delicately marbled, full bodied flavour, served with san marzano tomato
38.00

Surf & Turf *(gf)*
6oz fillet steak, king prawns & Garlic butter
48.00

Thornton Hall Cheese Burger
7oz beef patty. lettuce, tomato, gherkin, maple cured bacon, cheese served with hand cut chips
22.00

BBQ'd Monkfish
served with Thai Green sauce & wild rice
24.00

Dry Aged Porter House Sharing Steak 25oz *(df)(gf)*
Thick cut T-bone steak, featuring tender fillet & flavorful sirloin
73.00

Selection of Sauces 3.50 each
Peppercorn | Bourguignon (df)| Cafe de Paris butter | Garlic butter

Add Mushroom 3.50
Portobello mushroom

Key:
(v) Vegetarian (va) Vegetarian Available (vg) Vegan (vga) Vegan Available (gf) Gluten Free (gfa) Gluten Free Available (dfa) Dairy Free Available (n) Nuts (h) Halal

Please inform your server of any allergies or dietary requirements before placing your order. Further allergen information is available upon request. A 10% discretionary charge will be added to your bill, this will be shared by the team.

APERITIF

Glass of Brut English Sparkling Wine 10
Everflyt, Sussex 125ml

Negroni 14
London dry gin, Campari, Vermouth

Gin of The Week & Tonic 8
50ml gin paired with a 220ml tonic

Glass of Lanson Champagne 14
125ml

Lanson 75 15
Lanson Pere & Fils champagne, dry gin & lemon juice

OYSTERS

Shallot Vinegar and Lemon Oysters *(gf)*
Three 12.00 Six 22.00

Chilli Miso Oysters *(gf)*
Three 12.00 Six 22.00

3 Oysters & A Glass of Lanson Pere & Fils Champagne
22.00

DESSERTS

Apple & Blackberry Crumble *(gfa) (v)* 10.50
With Vanilla anglaise

Bergamot Cheesecake *(gf)* 11.00
With pistachio meringue & blueberry gel

Pecan & Maple Pie *(n) (v)* 11.00
With nut brittle & coffee icecream

Warm Chocolate Fudge Cake *(v)* 11.50
Vanilla ice cream, chocolate sauce & honeycomb

Tonka Bean Crème Brûlée *(gfa) (v)* 10.00
With Vanilla shortbread

Salted Caramel & Mascarpone Choux Bun *(n) (v)* 11.50
with roasted banana sorbet, chocolate & hazelnut tuille

Cheese Board *(gfa)* *Starting from* 8.00
selection of 1,3 or 5 cheeses served with crackers, seasonal accompaniments

Mini Blondie or Brownie & Coffee or Tea *(v) (n)* 7.50
Choose between a white chocolate & cranberry blondie or a triple chocolate brownie

Selection of Ice Cream or Sorbet *(vga) (gf)* 8.00

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OUR SUPPLIERS

MY FISH

In 2015, Gary App's began his new business venture – My Fish Company Ltd. The aim was to establish a specialist seafood wholesale business where quality is king.

GROWING FIELD 28

Growing @ Field 28 are a pesticide and biocide-free farm in Daresbury, Cheshire using traditional market-garden, no-dig cultivation to produce and distribute high-quality specialist leaf, microgreens, edible flowers and heritage vegetables to restaurants across the UK.

UDALE SPECIALITY FOOD

Udale Speciality Foods is a family-owned business run by two brothers, Ian and Neil Udale. The company was founded by their great grandfather in 1905. Ian and Neil come from Cumbrian farming stock, stretching back hundreds of years so have a good understanding of the importance of traditional sustainable hill farming in the Lake District.

ALTHAMS BUTCHERS

Althams were established in 1856 in Morecambe, Lancashire and are a fifth generation independent family owned butchers with the business run by the great grandsons James & Rick. They supply some top quality beef for steaks aged a minimum of 14 days & locally sourced in the north west of England.

WIRRALSTONE FARM

Wirralstone Farm in Burton has been the home to the successful Kerribella herd of pedigree Tamworth pigs since 2010. These are a heritage breed that have links to the old English forest pig. They have not been crossed with Chinese pig genes like other traditional and commercial breeds. As such they are slow growing and produce a more flavourful pork with marbled intramuscular fat. The farm rears outdoor bred stock where the pigs get to run around, dig and sleep in the Wirral sunshine in a high welfare environment.

BALANCED HEART BAKERY

Balanced Heart Bakery – We're a family-run bakery where every treat is baked with love and a dash of homemade magic. We're passionate about real bread, and you'll taste it in our organic 3-day sourdough bread—each loaf boasting a bold flavor and attitude. These aren't just loaves; they're hand-laminated, crafted with meticulous care using traditional methods, and absolutely no shortcuts.

SOLO BAKERY

The bakery was opened in 2023, with a focus to produce naturally leavened, long fermented, nutritious bread. We work with some top notch local producers and the freshest flour we can get our hands on. We only use stoneground flour in our products, as we believe the fragrant, nectarous flavour of wheat is best encapsulated by the gentle grinding of horizontal millstones. All of our products are handmade, then slowly fermented with nutrition in mind. The bread we make does not and will never contain any emulsifiers, flour treatment agents, enzymes, improvers, preservatives, antioxidants, stabilisers or dubious oils.