



THE VIEW

RESTAURANT

DINNER  
MENU

17.00 - 21.00

## NIBBLES

### SOURDOUGH

Cultured Butter £7

V

### PORK CRACKLING

Apple Sauce £5.5

GF

### CHIPOLATAS

Honey & Mustard £6

### ESTATE PHEASANT GOUJON

Redcurrant Sauce £7

## STARTERS

### HAM HOCK POTATO CAKE

Celeriac, Orchard Apple, English

Mustard £12

GFO

### SEASONAL SOUP

Crusty Bread, Yorkshire

Butter

V|VEO|GFO|DFO

### ESTATE ON A SLATE

Cured Coniston Lake Trout on Rye, Beetroot & Yellison Goats Curd

Tart, Estate Shoot Game Terrine, Juniper & Damson Chutney £14

### WHITBY CRAB

Lemon Mayonnaise, Toasted

Brioche, Apple £14

GFO

### SMOKED YORKSHIRE DUCK

Beetroot, Date,

Hazelnut £15

## MAINS

### GAMEKEEPER'S VENISON LOIN

Shoulder, Beetroot, Foraged Blackberry, Woodland Mushroom Polenta £27

GF

### BRAISED DRAKE & MACEFIELD BLADE OF BEEF SUET PUDDING

Smoked Mashed Potato, Buttered Greens £24

### MORECAMBE BAY PLAICE

Braised Onions, Brown Butter Shrimp, Capers & Lemon Sauce £29

GF

### FREE-RANGE CORN FED CHICKEN

Braised Barley, Apple, Parsley £22

### WOODLAND MUSHROOM & LEEK PITHIVIER

Celeriac, Autumn Cabbage, Red Wine Sauce £20

V

## DRAKE & MACEFIELD STEAKS

Dressed Watercress, Robert Wellock's finest Chips, Tomato & Woodland Mushrooms

### 8 OZ SIRLOIN

Tender, Juicy, Marbled £35

GFO|DFO

### 8 OZ RUMP

Rich, Lean, Firm £28

GFO|DFO

### 6 OZ FILLET

Lean, Delicate, Soft £40

GFO|DFO

### 32 OZ BONE IN RIB SHARER

Flavourful, Meaty, Succulent £75

GFO|DFO

Peppercorn Sauce - £6

Blue Cheese Sauce - £5

Mushroom Sauce - £6

## SIDES

### ROAST LEEK CRUMBLE

Toasted Top £7

V

### ROAST POTATOES

Rosemary, Bay £5

V|VEO|GFO|DF

### CARROTS

Lemon, Thyme, Brown Butter £6

V|VEO|GF|DFO

### AUTUMN CABBAGE

Lemon, Caraway £5

V|VEO|GF|DFO

### YORKSHIRE "FRIES"

We only do chips! £6

V|GFO|DF

### AUTUMN VEGETABLES

Roast Garlic & Parsley £6

V|VEO|GFO|DFO

A discretionary **10% service charge** is added, 100% shared fairly and evenly across our amazing team.

If you have a food **allergy or intolerance**, please speak to a member of our team before placing your order to discuss your needs.

**GF** - Free From Gluten containing ingredients | **GFO** - Modified to be made without gluten containing ingredients | **V** - Vegetarian  
**DF** - Free from dairy containing ingredients | **DFO** - Modified to be made without dairy containing ingredients | **VE** - Vegan | **VEO** - Modified to be made Vegan friendly

Our food is prepared in a kitchen where common allergens, including nuts, gluten, and dairy, are present.  
We take precautions to prevent cross-contamination, but we cannot guarantee that any product is entirely allergen-free.

Our deer are part of the estate. Led by gamekeeper Phil, they are managed with the land in mind, a necessity to keep our woods healthy and wildlife in balance. After a stalk, the meat is hung and butchered, with full traceability from estate to plate. We serve our own venison whenever nature allows, with our trusted local suppliers supporting when needed.

Drake & Macefield are Craven's oldest family butchers, founded in 1898 on Skipton's Otley street and still proudly family-run today. They work hand in hand with local farmers, think grass-fed herds from the estate. Their meat is carefully hung for a real depth of flavour, they share our family values and we're proud to partner with them.

# DINNER PUDDINGS

## CIDER POACHED APPLE

Brown Butter Crumb, Hazelnut Mousse  
£11

## CHOCOLATE TART

Home-made Malted Ice-cream  
£12

*Taylor's of Harrogate have been tea and coffee merchants since 1886... and are the family behind Yorkshire Tea. We love it so much we don't just drink it!*

## BREW & A BISCUIT

Poached Quince & Yorkshire Tea Shortbread "Jammy Dodger"  
£11

## CURDS & WHEY

Set Curd Custard, Whey Caramel, Toasted Filo  
£8

*The family ice-cream makers have been crafting the good stuff on their farm since 1983. The milk from their Friesian herd travels less than 100 metres from field to dairy. It's fresh, creamy and properly Yorkshire.*

## YORVALE ICE-CREAM OR SORBET

3 scoops  
£6

*Our award-winning cheesemonger was founded in 2012 by Andy and Kathy. They champion small farmhouse cheeses and mature them on site for peak flavour.*

## COURTYARD DAIRY CHEESE SELECTION

Blue, Ewes, Goats  
£18

# TEAS & COFFEE

A PROPER BREW  
Yorkshire Tea

£2.85

Americano

£3.75

Fancy Tea  
Chamomile  
Peppermint  
Green  
Earl Grey

£4

Cappuccino

£3.75

Espresso

£3

Latte

£3.75

Hot Chocolate

£4

Mocha

£3.75

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