



THE VIEW

RESTAURANT

NIBBLES

SOURDOUGH

Cultured Butter £7

V

PORK CRACKLING

Apple Sauce £5.5

GF

CHIPOLATAS

Honey & Mustard £6

ESTATE PHEASANT GOUJON

Redcurrant Sauce £7

DINNER MENU

17.00 - 21.00

STARTERS

ESTATE ON A SLATE

Cured Coniston Lake Trout on Rye, Beetroot & Yellison Goats Curd Tart, Estate Shoot Game Terrine, Juniper & Damson Chutney £14

HAM HOCK POTATO CAKE

Celeriac, Orchard Apple, English

Mustard £12

GF

SEASONAL SOUP

Crusty Bread, Yorkshire

Butter

V|VEO|GFO|DFO

WHITBY CRAB

Lemon Mayonnaise, Toasted

Brioche, Apple £14

GF

SMOKED YORKSHIRE DUCK

Beetroot, Date,

Hazelnut £15

MAINS

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

GAMEKEEPER'S VENISON LOIN

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

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

GF|DFO

8 OZ RUMP

Rich, Lean, Firm £28

GF|DFO

6 OZ FILLET

Lean, Delicate, Soft £40

GF|DFO

32 OZ BONE IN RIB SHARER

Flavourful, Meaty, Succulent £75

GF|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.