

## DESSERTS

### **Mango and passion fruit cheesecake** £10

*Gingernut, passionfruit sorbet (316 kcal)*

Perfectly paired with Stratus, Riesling Icewine, Ontario, Canada 2020 70ml £16

### **Medjool date and golden raisin pudding** £10

*Pear, agen prunes, clotted cream ice cream (969 kcal)*

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

### **Banana arctic sandwich** £10

*Valrhona chocolate ganache, scorched banana, rum, gold leaf (844 kcal)*

Perfectly paired with Niepoort, Late Bottled Vintage, O Porto, Portugal 2019 70ml £7

### **Amalfi lemon tart** £10

*Lemon tart, rosemary, black figs, greek yoghurt, wild honey (828 kcal)*

Perfectly paired with Chateau De Jau, Muscat Rivesaltes, Roussillon 2023 70ml £11

### **Crathorne orchid apple (Vg)** £10

*Tarte tatin, apple parfait, granny smith sorbet, (Kcal 502)*

Perfectly paired with Lafaurie Peyraguey, Sauternes, Bordeaux, France 70ml £14

### **Selection of cheeses** £14

*Dried fruit chutney, Grapes & Biscuits (809 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)

All coffees £9

# 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 award winning British Masterchef Darren's 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.

Darren Curson  
Head Chef

Gilmar Ribeiro  
Restaurant Manager



HandPICKED  
HOTELS

STARTERS

**Pumpkin veloute** £10

*Shiitake mushrooms, autumn truffle (V) (605 kcal)*

Perfectly paired with your choice of either

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

Caythorpe, Pinot Noir, Marlborough, New Zealand 175ml £12 | 250ml £16

**Landes guinea fowl & Yorkshire ham** £16

*Guinea fowl and ham hock pressing,*

*Alsace bacon jam, piccalilli (650 kcal)*

Perfectly paired with

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

**Venison** £16

*Venison loin bresaola, caesar salad, black garlic (175 kcal)*

Perfectly paired with

Château St Michelle, Cabernet Sauvignon, Washington, USA 2020

175ml £21.00 | 250ml £28

**Hand dived scallops** £21

*Pan fried king scallops, confit chicken wing,*

*Jerusalem artichoke puree, truffle, (278 kcal)*

Perfectly paired with

Sancerre, Clos Paradis, Fouassier, Loire, France 2022 175ml £19 | 250ml £25

**Scottish langoustine** £21

*Langoustine tortellini, roast langoustine tail,*

*shellfish veloute, fennel, Oscietra caviar (708kcal)*

Perfectly paired with

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

**Mackerel** £12

*Scorched mackerel fillet, heritage beetroot, horseradish, Nasturtium (458 Kcal)*

Perfectly paired with

Howard's Folly, Alvarinho, Altenejo, Portugal 175ml £12 | 250ml £16

MAIN COURSE

**Line caught cod** £21

*Sea kale, smoked buttermilk, ratte potatoes, dill (702 kcal)*

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

**Soannes chicken** £22

*Free range chicken, chicken fat potato, cauliflower cheese, leeks (826 kcal)*

Perfectly paired with Longavi, Glup Pais, Bio Bio Valley, Chile 2022

175ml £10.00 | 250ml £13

**Braised ox cheek** £26

*Sticky glazed ox cheek, ratte potato mash,*

*turnip and yeast puree, oxtail dashi, beef crumb (807 kcal)*

Perfectly paired with Clendenen Family, PIP, California, USA 2018 175ml £18.00 | 250ml £24

**Creedy Carver duck** £28

*Salt aged roast duck, swede, red cabbage, hen of the wood, cavolo nero ( 656 kcal)*

Perfectly paired with Caythorpe, Pinot Noir, Marlborough, New Zealand 2022

175ml £12.00 250ml £16

**Wild halibut fillet** £35

*Barbecue sweetcorn, "Bouillabaisse" tarragon (493 kcal)*

Perfectly paired with Howard's Folly, Alvarinho, Altenejo, Portugal 2019

175ml £12 | 250ml £16

**Cauliflower agnolotti** £20

*Cauliflower cheese, leeks, chives (V) (930 kcal)*

Perfectly paired with Fitz, Sussex, England 2023 125ml £9

FROM THE GRILL

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

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

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

SIDES £5

Baby leaf mixed salad (Vg) (72 kcal)

Triple cooked chips (237 kcal)

Creamed rooster potato (V) (388 kcal)

Tenderstem broccoli (V) (237 kcal)