



CRATHORNE HALL  
HOTEL  
YARM, NORTH YORKSHIRE

## CHEF'S EXPERIENCE MENU

Either 5 or 7 courses available

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.

Sit back, relax, and enjoy this culinary adventure.

**Darren Curson**  
Head Chef

**Gilmar Ribeiro**  
Restaurant Manager

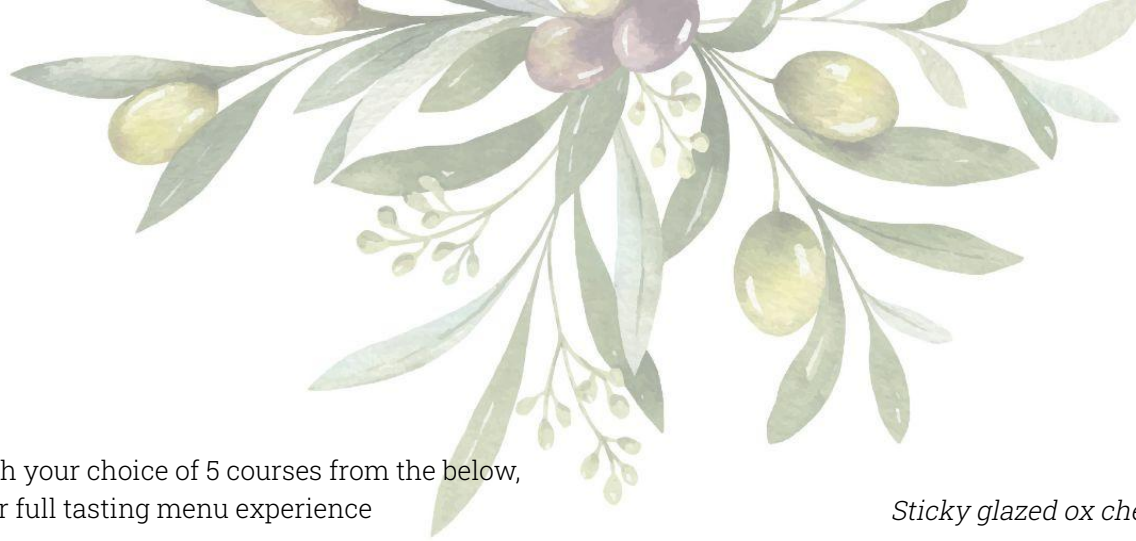


We hope you have enjoyed the Chef's Experience menu and we wish you a relaxing time.

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.



Let us guide you through your choice of 5 courses from the below,  
or go for our full tasting menu experience

**5 course menu £70**

5 course wine flight £50

**7 course menu £90**

Full wine flight £70

**Venison**

*Venison loin Bresaola, Caesar salad, black garlic*

Perfectly paired with

Château St Michelle, Cabernet Sauvignon, Washington, USA 2020

175ml £21

**Langoustine**

*Langoustine tortellinis, shellfish bisque fennel, Oscietra caviar*

Perfectly paired with

Bruno Paillard, Premiere Cuvee, Champagne, France

125ml £13

**Line caught cod**

*Ballotine of cod, kale, smoked buttermilk dill*

Perfectly paired with

Cormons, Friulano, Friuli, Italy 2023

175ml £10

**Ox cheek**

*Sticky glazed ox cheek, turnip and yeast, sea beets, oxtail dashi*

Perfectly paired with

Clendenen Family, PIP, California, USA 2018

175ml £18

**Creedy Carver duck**

*Salt aged duck, red cabbage, swede, hen of the woods*

Perfectly paired with

Caythorpe, Pinot Noir, Marlborough, New Zealand 2022

175ml £12 | 250ml £16

**Lemon**

*Lemon tart, rosemary, black figs, Greek yoghurt, wild honey*

Perfectly paired with

Chateau De Jau, Muscat Rivesaltes, Roussillon 2023

70ml £11

**Valrhona chocolate & banana,**

*Banana ice cream sandwich, chocolate ganache*

*rum caramel, gold leaf*

Perfectly paired with

Kikelet, Szamorodni, Tokaji, Hungary 2019

70ml £12