

# The Gimmerton Restaurant

## Starters

**Crisp Belly Pork and King Scallops** £7.30 G  
Pan Roasted Belly Pork & Seared King Scallops drizzled with a Saffron & Sorrel Dressing

**Smoked Salmon Benedictine** £6.80  
Lightly toasted Muffin topped with Smoked Salmon, Soft Poached Egg and Hollandaise Sauce

**Sweet Potato Stack** £5.50 V G  
Grilled Sweet Potato with Caramelised Red Onions layered with Buffalo Mozzarella served with Tomato Chutney

**Pork Terrine** £6.50  
Diced Pork, Toulouse Sausage, Pink Peppercorns wrapped in Pancetta accompanied with a Scrumpy Jack and caramelised Apple Spiced Chutney

**Goats Cheese Tart** £5.80 V  
Goats Cheese Crottin, Caramelised Red Onion in a Hazelnut Tartlet with Watercress Pesto

**Teriyaki Beef Salad** £6.95  
Sticky Teriyaki Style Crispy Beef with a Pomegranate & Watercress Salad

**Smoked Duck** £6.20 G  
Sliced Smoked Breast of Duck, Bean Sprout and Baby Leaf Salad with a Spiced Plum Dressing

## Extra Side Dishes

Greek Salad	£2.35 G	Peppercorn or Port Sauce	£2.35 G
Caesar Salad	£2.35 G	Onion Rings	£2.35
Mixed Salad	£2.35 G	Hand Cut Chips	£2.35 G
Garlic Bread	£2.35		

# Main Courses

<b>Monkfish Linguine</b>	<b>£14.95</b>	
Monkfish wrapped in Home Smoked Streaky Bacon, Lemon Black Pepper Sauce and fresh Linguine		
<b>Sea Bass</b>	<b>£12.95</b>	<i>G</i>
Baked Sea Bass infused with Coriander Salsa and Butter crushed Potatoes		
<b>Pork Fillet</b>	<b>£14.50</b>	<i>G</i>
Pork Fillet stuffed with Black Pudding and wrapped in Pancetta, Caramelised Apple Rings, Potato Rosti, Cider and Wholegrain Mustard Sauce		
<b>Slow Roasted Lamb</b>	<b>£15.35</b>	<i>G</i>
Prime Local Yorkshire Dales Rolled Best End of Lamb, slow roasted to perfection in Rosemary and Garlic, sat upon a Minted Potato Cake, Shallot & Port Wine Sauce		
<b>Duck Breast</b>	<b>£14.60</b>	<i>G</i>
Pan Roast Free Range Yorkshire Duck Breast with Spring Onion, Potato Cake, Spinach, Roast Shallot & Port Jus		
<b>Chicken Breast</b>	<b>£13.95</b>	<i>G</i>
Stuffed Maize Fed Chicken drizzled with Truffle Oil, stuffed with Goats Cheese, Spinach, Baby Tomatoes on Wilted Red Chard & Champ Potatoes		
<b>Venison Fillet</b>	<b>£14.60</b>	<i>G</i>
Cross Stone Venison Fillet charred as you like, Baked Potato Fondant & Wild Berry & Talisker Jus		
<b>Wharfedale Fillet</b>	<b>£18.95</b>	<i>G</i>
Wharfedale Fillet of Beef cooked to your liking, set on a Spring Onion Potato Cake. Smothered by Chefs Creamy Green Pepper Corn Sauce & topped with melted Mrs Bells Yorkshire Blue Cheese		
<b>Steaks</b>		<i>G</i>
Aged on the Bone Yorkshire Steaks Rib Eye—Sirloin—Fillet—The most tender cut Crisp Salad leaves and Olive Oil marinated Tomatoes & crispy Home cut Chips		
<b>Rib Eye 8oz</b>	<b>£11.85</b>	
<b>Sirloin Steak 8oz</b>	<b>£13.95</b>	
<b>Fillet Steak 8oz</b>	<b>£15.85</b>	

All our steaks are locally sourced within our local three Dales of Wharfedale, Calderdale & Nidderdale we hope you think its worth the effort

# The Gimmerton Restaurant

To help customers with special dietary needs please note the small key V equals vegetarian and G equals dishes which are gluten free, however if you do have any allergies please inform your waiting staff.

Whilst every effort is made to list all nuts within dishes we cannot guarantee against nut traces from other products

Much effort has been made to use the best available produce. Our fish is from sustainable & ethically caught sources whilst our meat & poultry are sourced locally by Paul Leadbeater & Son from our surrounding Dales. Two very good local vegetable wholesalers also ensure quality & freshness is of a premium.

Subsequently some of our produce may carry a higher price, however we believe it is a price worth paying to ensure that we protect our valuable & wonderful resources.

We will always endeavour to create for you a special dish on request, normally given a weeks notice to source produce from our suppliers we can prepare dishes like fresh Lobster and any Game etc. subject to seasonal availability.

From the proprietors Paul and Chris, and all the staff at the Old White Lion Hotel, we thank you for choosing to dine with us. Enjoy your meal and your dining experience and we hope to see you again in the near future.  
Thank You.

Minimum spend of ten pounds (£10) per person.

Private Dinner Parties, Weddings & Corporate Functions



## The Bedrooms

