



Digestif List

Armagnac

Baron de Sigognac	£4.75
Clos Martin, Folle Blanche	£7.50

Calvados

Henry de Querville	£4.00
Dupont Hors d'Age	£7.50

Cognac

Maxime Trijol, Premier cru V.S.O.P	£5.50
Leyrat X.O., Vieille Reserve	£10.00
Remy Martin X.O.	£13.50
Ragnaud-Sabourin, Fontvieille, 1er cru	£14.00

Grappa

Grappa Di Primitivo	£5.50
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Single Malts

Glenmorangie (Highland) 10yr	£5.50
Laphroaig (Islay) 10yr	£5.50
Glenkinchie (Lowland) 12yr	£6.50
Oban (Highland) 14yr	£6.50
Dalwhinnie (Highland) 15yr	£8.50
Glenfarclas 15yr	£8.50

Blended

Cutty Sark 18yr	£8.50
Speyside 25yr	£12.50



A La Carte Menu

Starters

Soup of the Day	£7.00
served with freshly baked bread	

Sauteed Queenies	£9.90
bacon, garlic & white wine cream sauce	

Chicken Liver Parfait	£7.50
crisp bread and onion marmalade	

Twice Baked Goats Cheese Souffle	£7.50
served on a waldorf salad	

Manx Cured Meat Platter	£9.00
supplied by Close Leece Farm	

King Prawns	£9.90
served in a garlic and herb butter	

Local Smoked Salmon	£9.90
blinis and horseradish cream	

Ham Hock Terrine	£8.00
served with dijon mayonnaise	



HAWORTHS
Main Courses



HAWORTHS

Desserts

From the Grill

All served with roasted tomato, mushroom, triple cooked chips and mixed greens

8oz Rump Steak	£22.00
10oz Ribeye Steak	£28.00
8oz Fillet Steak	£32.00

Sauces Peppercorn, Garlic Butter, Bearnaise

Meat Main Dishes

Lamb Shank, creamed potatoes, roast root vegetables	£24.50
Breast of Corn-fed Chicken, ballotine of leg, bourguignon garnish	£18.50
Confit of Duck Leg, garlic saute potatoes, fine beans	£18.50

Fish Main Dishes

All served with confit of fennel, samphire, new potatoes and mixed greens

Grilled Fillet of Salmon	£23.00
Pan Fried Hake	£22.00
Catch of the Day	TBC

Sauces Herb Butter, Brown Shrimp, Parsley Butter

Vegetarian

Baked Aubergine, french fries and mixed leaf salad	£15.00
Vegetable Thai Curry, braised rice and prawn crackers	£15.00

Additional Side Dishes

Creamed Potatoes	£3.00	Mixed Leaf Salad	£3.00
Chips	£3.00	Greens	£3.00
New Potatoes	£3.00		

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream	£7.50
Creme Brulee with Madeline biscuits	£7.50
Syrup Sponge with English custard	£7.50
Chocolate Fondant, chocolate sauce and chocolate ice cream	£7.50
Apple and Pear Crumble, custard and vanilla ice cream	£7.50
Selection of British Cheeses served with grapes and chutney	£9.50

Dessert Wine by the Glass (125ml)

Monbazillac, Domaine de Grange Neuve 2010	£ 5.00
Akashi Plum Sake	£ 7.00
Klein Constantia Vin De Constance 2008	£ 16.50

Ports by the Glass

Churchill's Reserve	£ 3.50
Churchill's LBV	£ 4.50
Taylor's Vintage 1985	£ 13.50

(All prices are inclusive of 20% V.A.T.)