

# The Cleveland Tontine

## Starters

- Yorkshire Garden Pea Velouté** Ham Hock, Crisp Pheasant Egg £6.95  
**Whitby Crab Salad** Watermelon, Cucumber Sorbet, Seaweed Cracker £10.95  
**Flame Torched Mackerel** Beetroot, Horseradish Ice Cream, Sea Lettuce £9.95  
**Gressingham Duck Breast** Chicory, Orange, Chocolate £8.95  
**Rabbit & Pigeon Terrine** Summer Shrubs, Gooseberry Jam, Homemade Brioche £10.95  
**Tontine Prawn Cocktail** Home Baked Granary Bread £8.95  
**Baked Queenie Scallops** Garlic & Parsley Butter, Cheddar & Gruyere Cheese £9.95  
**Goat's Cheese Cannelloni** Heritage Carrots, Candied Walnuts, Carrot Cake (V) £9.95

## Main Courses

- Plaice Fillet** Pomme Purée, Samphire, Shrimp Salsa Verde £19.95  
**Pan Fried Stone Bass** Shetland Mussels, Couscous, Fennel, Bouillabaisse, Spiced Granola £19.95  
**Beef Entrecôte** Ox Cheek Croquette, Olive Oil Potato, Onion Textures, Bordelaise £24.95  
**Yorkshire Rack of Lamb, Belly & Haggis Bon Bon** Potato Fondant, Courgette, Jus Lie £23.95  
**Truffle Poached Chicken Breast** Potato Risotto, Black Trumpets, Lobster Bisque £19.95  
**Open Ravioli** Navette Leeks, Artichokes, Spinach, Pheasant Egg, Summer Truffle (V) £16.95

## Grills

Our beef is from David Howie at Westhorpe Farm, Little Smeaton, North Yorkshire.  
It is dry aged for a minimum of 28 days & matured on the bone for outstanding flavour...

- 10oz 28 Day Dry Aged Ribeye Steak** £26.95      **8oz 28 Day Dry Aged Fillet Steak** £32.95  
**28 Day Dry Aged Prime Beef Chateaubriand For Two to Share** £65.95  
*All Served with Proper Chips, Roasted Plum Tomato, Rocket & Parmesan Salad*  
Choice of Sauces: Béarnaise – Café de Paris Butter – Au-Poivre – Red Wine Jus

## Sides

All our main courses are served complete, but if you would like to add extra sides - £3.50  
Skinny Fries – Chunky Chips – Spring Heritage Potatoes – Seasonal Vegetables  
Parmesan & Truffle Chips – Tomato & Yorkshire Blue Salad with Rapeseed Dressing

## Pudding & Cheese

- Lemon Tart** Basil Ice Cream, Raspberry Glass £8.95  
**Summer Pudding Soufflé** Hibiscus Sorbet £9.95  
**Crème De Pêche Poached Peach** Iced Peach, Elderflower Meringue £8.95  
**Sticky Toffee Pudding** Caramel Sauce, Vanilla Ice Cream £7.95  
**Pina Colada** Pineapple & Coconut Cake, Marinated Pineapple, Cherry Sorbet £8.95  
**Chocolate Indulgence to Share** Chocolate Magnum, Orange & Chocolate Delice  
White Chocolate Pana Cotta, Chocolate Fondant £12.95  
**Affogato** Vanilla Ice Cream, Hot Espresso & Biscotti £5.95  
Why not add your favourite liqueur?  
**Cleveland Tontine Cheese Board**  
Homemade Fig Jam, Biscuits, Walnut & Raisin Bread, Frozen Grapes & Celery  
**Five Cheese Board** £12.95  
**Three Cheese Board** £9.95

*All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to tables of 8 or more.*

## MENU DU JOUR

Monday to Saturday 12 noon to 2.30pm  
Sunday to Friday 5.30pm to 7pm

**2 COURSES £18.95**

**3 COURSES £21.95**

- Yorkshire Garden Pea Velouté**  
Cheese & Chive Scone (V)  
**Ham Knuckle Pressing**  
Pickled Pineapple, Pain d'Épice  
**Seafood Pancake**  
Thermidor Sauce  
**Poached Pear & Harrogate Blue Cheese Salad**  
Candied Pecans (V)  
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**Grilled Fillet of Salmon**  
Crushed Potatoes, Baby Spinach  
Salsa Verde  
**28 Day Dry Aged Ribeye Steak**  
Chunky Chips, Field Mushroom, Confit Tomato  
Forestiere Sauce (supplement £10)  
**Yorkshire Beer Battered Fish & Chips**  
Crushed Peas, Tartare Sauce & Lemon  
**Truffle Poached Chicken Breast**  
Creamy Mash, Kale, Courgette, Jus Lie  
**Open Ravioli**  
Navette Leeks, Artichokes, Spinach  
Hens Egg, Summer Truffle (V)  
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**Sticky Toffee Pudding**  
Caramel Sauce & Vanilla Ice Cream  
**Lemon Tart**  
Basil Ice Cream, Raspberry Glass  
**Crème De Pêche Poached Peach**  
Iced Peach, Elderflower Meringue  
**Trio of Sorbet**

*Traditional Afternoon Tea  
Served everyday*

*12 noon to 5pm*

£19.95 per person

Champagne Afternoon Tea £25.95 per person

*Traditional Sunday Lunch*

*12 noon to 3pm*

2 Courses £24.95

3 Courses £28.95