

Drinks

Wine

by the glass

White	125ml	175ml	1/2 Litre
Acklam Hall House White	£5	£6	£17
Sauvignon Blanc, New Zealand	£5.5	£7.5	£21
Pinot Grigio, Italy	£4.5	£5.75	£17
Chardonnay, USA	£5	£7	£19

Red

Acklam Hall House Red	£5	£6	£17
Malbec, Argentina	£6	£7.5	£20
Merlot, Chile	£4.5	£5.75	£17
Rioja Crianza, Spain	£5.5	£7.5	£21

Rosé

Zinfandel Rosé, California	£4.5	£5.75	£17
Granache Rosé, France	£5.5	£7	£20

Sparkling Wine & Champagne

by the glass

Prosecco Il Fresco D.O.C	£6.25
Il Fresco Rosado	£6.75
Gardet Brut Traditional NV	£9.5
Gardet Brut Rosé NV	£10.5

Cocktails

Lemon Fizz	£8.5	Bramble	£9.5
Raspberry Mojito	£8	Dark & Stormy	£9
Pornstar Martini	£9.5	Rossini	£9
Strawberry Daiquiri	£9	Cosmopolitan	£9
Espresso Martini	£11	Bloody Mary	£8.5

Beers & Ciders

	1/2 Pt	Pt
Amstel Draught	£2.1	£4.2
Moretti Draught	£2.5	£5
Theakstons Best Bitter Draught	£2.1	£4.2
Guinness Surger		£5
Black Sheep Ale		£4.7
Old Mout Cider		£5
Bulmers Cider		£4.6

Ask us about our
Full Gin & Wine Menus

The Acklam Hall Menu

Available from 12-2:30pm / 4:30-9pm

Appetisers

All £4

Salt Crusted Sourdough Salted Butter	Artisan Breads Balsamic & Olive Oil	Olives Marinated Olives & Tapenade	Homemade Hummus Sourdough Crisps
Starters & Small Plates			
Fresh Soup of the Day Salt Crusted Sourdough	£7	House Cured Scottish Salmon White Crab, Pink Grapefruit, Avocado Mousse	£11
Grilled Yorkshire Asparagus Slow Cooked Duck Egg, Parmesan Crisps, Hazelnut Dressing	£9	North Sea Scallops Confit Belly Pork, Pomegranate Dressing, Spiced Cauliflower Puree	£13
Twice Baked Cheese Soufflé Spinach, Parmesan Cream	£9	Classic Prawn Cocktail Greenland Prawns, Marie Rose Sauce, Gem Lettuce, Marinated Tomato, Cucumber & Granary Bread	£9.5
Wild Mushroom Risotto Crispy Hens Egg, Spinach, Truffle	£9 / £13	North Sea Fishcake Curried Mayonnaise	£9 / £13
		Saddle of Rabbit Crispy Croquette, Mixed Beans, Tarragon Mayonnaise	£11
		Guinea Fowl & Smoked Ham Terrine Bacon & Port Jam, Spring Vegetables	£9

The Main Event

Hand Rolled Gnocchi Sprouting Broccoli, Tunworth Cheese, Red Wine Jus	£16	Duo of Neasham Beef Seared Fillet, Braised Oxtail, Marrow Crust, Potato Fondant, Spring Vegetables	£26	Grilled Turbot Hazelnut Crust, Confit Potato, Celeriac Puree, Noilly Prat Sauce	£25
Slow Cooked Belly Pork Haricot Bean Cassoulet, Chorizo, Sage	£19	North Yorkshire Spring Lamb Pomme Purée, Radish, Cauliflower, Carrot	£24	Norwegian Skrei Cod Crab Claw, Shellfish Fondue, Crushed Potato, Seaweed Butter Sauce	£22
Pan Fried Chicken Pomme Purée, Onion Textures, Truffle, Hand Picked Mushroom	£18	Gressingham Duck Breast Pomme Anna, Hispi Cabbage, Sprouting Broccoli, Wild Garlic	£22	Pan Fried Sea Trout Cured Belly, Smoked Cod Roe, Crushed Potato, Baby Leeks	£19

Old School

The Hustler Steak Burger Streaky Bacon, Caramelised Onion, Smoked Applewood Cheese, Fries & Salad	£15	Acklam Hall 'Parmesan' Bread Crumbed Chicken Breast topped with Bechamel Sauce & Cheddar with Fries & Aioli	£17	Fish & Chips Beer Battered Whitby Haddock Triple Cooked Chips, Mushy Peas & Tartare Sauce	£15	Moules Mariniere Mussels in Garlic & Shallot Sauce, Aioli, Fries, Toasted Sourdough	£15
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The Grill

8oz Herb Marinated Chicken Supreme	£18	Bacon Chop Buttered Leeks, Poached Egg, Hollandaise Sauce	£18
8oz 28 Day Aged Fillet Steak	£30	Market Fish of the Day Fresh local Fish of the Day with Chef's Garnish	MP
10oz 28 Day Aged Ribeye	£28	Chargrilled Tiger Prawns Garlic and Chilli Butter, Triple Cooked Chips Mixed Salad	£20
All served with Confit Tomato, Watercress and Shallot Salad, Triple Cooked Chips			
Sauces Au Poivré ~ Béarnaise ~ Blue Cheese	£3.5		
Add Garlic Tiger Prawns to your Steak 1 for £4 ~ 2 for £7.5 ~ 3 for £11			

Sides

All £3.75

House Salad	French Fries	Glazed Carrots
Battered Onion Rings	Triple Cooked Chunky Chips	Panache of Vegetables
Pomme Anna	Sweet Potato Fries, Truffle & Parmesan	Tenderstem Broccoli, Chilli Butter

Ask a member of staff to see our Vegetarian & Vegan Menu.

Please note that some of our dishes may contain nuts, or nut derivatives.

Please advise a member of our serving team if you have any allergies or special requirements before your meal.

Salads

Tuna Salade Niçoise Green Beans, Soft Boiled Egg, Olives, Marinated Tomatoes, Potato & Anchovies	£11
Greek Salad Gem Lettuce, Feta Cheese, Tomatoes, Peppers, Red Onion, Cucumber & Olives	£9
Caesar Salad Gem Lettuce, Streaky Bacon, Anchovies, Croutons, Marinated Tomatoes & Parmesan Add Chicken (£2) Or Smoked Salmon (£3)	£9
Mediterranean Vegetable Mixed Leaf, Roast Vegetables, Goats Cheese, Basil Pesto	£9

Sandwiches

Sandwiches available until 5.30pm

Posh Fish Finger Sandwich Cucumber & Dill Relish, Salad Cream	£10
Grilled Mediterranean Vegetables Mixed Leaf, Goats Cheese, Basil Pesto	£9
Cajun Spiced Chicken Roasted Vegetables, Sour Cream & Chive	£9
Roast Sandwich of the Day Skinny Fries, Gravy	£12
Prawn Marie Rose Tomato, Cucumber, Baby Gem Lettuce	£9
The Brierley Club Chicken Breast, Streaky Bacon, Beef Tomatoes, Herb Mayonnaise, Baby Gem Lettuce	£11

Dessert

Warm Chocolate Fondant Candied Hazelnuts, Praline Ice Cream	£8
Rhubarb & Vanilla Cheesecake Rhubarb Gel, Ginger Ice Cream	£8
Almond Mille-Feuille Crème Pâtisserie, Compressed Pear, Pear Sorbet	£8
Pineapple Soufflé Pineapple & Lime Salsa, Rum Syrup, Coconut Ice Cream	£9
Sticky Toffee Pudding Honeycomb, Caramel Sauce, Vanilla Ice Cream	£8
Ice Cream & Sorbets	£7
Cheeseboard British & European Cheeses served with Celery, Grapes, Chutney & Biscuits	£9

Market Menu

Available from

Midweek 12 - 2:30pm, 4:30 - 9pm

Fri & Sat 12 - 2:30pm, 4:30 - 6:45pm

2 Courses - £19.5 | 3 Courses - £22.5

Please ask your server to see this week's menu