

The Gimmerton Restaurant

Starters

Chef's Homemade Soup	£4.95	V	
Seared King Scallops Seared King Scallops and Pan Fried Pressed Belly Pork, Pea Puree, Balsamic Glaze garnished with Crispy Pork Crackers	£7.70		G
Duck Parcels Golden Spring Roll Wrapped Chinese Style Shredded Duck, served with a Plum Spring Onion & Hoi Sin Chutney & Wilted Pak Choi & Carrot Ribbons	£6.60		
Sweet Potato Tian Grilled Sweet Potato Layered with Caramelised Red Onions & Buffalo Mozzarella served with Homemade Tomato Chutney	£5.90	V	G
Garlic King Prawns Sautéed King Prawns in Garlic Butter, Sweet Chilli & Mango Salsa, Sesame Seed Pockets & Dried Pancetta Curls	£7.50		
Stilton & Garlic Mushroom Tart Pan Fried Garlic Mushrooms Finished with a Cream & Stilton Sauce all served in a Pastry Case with Leaf Garnish	£6.00	V	
Warm Goats Cheese Panko Crumbed Goats Cheese with Crisp Bruschetta garnished with Mixed Leaf, Sun Ripened Tomatoes, Apple Fondants & Dressed with Balsamic Pearls	£6.20	V	
Black Pudding Old White Lion homemade Black Pudding & Chef's Muffin, Spring Onion, Mushroom & Brandy Demi Glace Sauce. Topped with a Soft Poached Egg	£6.50		

Main Courses

Seafood Tagliatelle	£15.20	
Fresh Haddock, Salmon & Prawns combined in a Fish Velouté & Fresh Tagliatelle		
Beer Battered Scampi	£14.00	
The Very Best Wholetail North East Atlantic Scampi, simply served with a Homemade Tartare Sauce, Fresh Pea Puree & Homemade Maris Piper Chipped Potatoes		
Wharfedale Lamb	£15.80	<i>G</i>
Slow Braised Best End of Lamb, Pressed Dauphinoise Potatoes with a Redcurrant & Mint Jus		
“Cock & Bull”	£14.90	<i>G</i>
Tender Strips of Fillet Steak & Chicken Breast in a Hot Creamy Peppercorn Sauce. Served with Steamed Rice		
Duck Breast	£15.20	<i>G</i>
Pan Fried Breast of Duck on a Fondant Potato with a Brandy Seville Orange & Morello Cherry Sauce		
Chicken Italia	£13.80	<i>G</i>
A Plump Chicken Breast stuffed with Mozzarella Cheese wrapped in Parma Ham. Sat on a Crisp Rosti Potato served with a Creamy Chive Sauce		
Wharfedale Fillet	£23.00	<i>G</i>
Fillet of Dales Beef, Filled with Stilton & Wrapped with Smoked Bacon Sat on a Rösti Potato & Topped with a Panko Crusted Blue Stilton & Leek Fritter served on a Port Reduction (Served Medium Rare or Medium)		
Steaks		<i>G</i>
Aged on the Bone Yorkshire Steaks Served with Sautéed Onions, Mushrooms, Cherry & Sun Blushed Tomatoes & Homemade Maris Piper Chipped Potatoes		
Rib Eye 8oz	£17.25	
Sirloin Steak 8oz	£18.20	
Fillet Steak 8oz	£22.00	

Sides		Peppercorn or Port Sauce	£2.75	<i>G</i>
Caesar Salad	£2.75	<i>G</i>	Onion Rings	£2.75
Mixed Salad	£2.75	<i>G</i>	Hand Cut Chips	£2.75
Medley of Vegetables	£2.75	<i>G</i>	Garlic Bread	£2.75

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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.

Private Dinner Parties, Weddings & Corporate Functions & Rooms

