



# The Old White Lion Hotel Bar Menu

For Restaurant, Accommodation & Celebrations Please enquire at  
Reception

The Award Winning Gimmerton Restaurant is open Seven  
evenings a week including Sunday Lunch  
Serving both A'la Carte & Monthly Special Menus.  
Booking is advisable!

Private Dinner Parties & Celebrations

Whilst our Function Room is licensed for up to 180 persons, because of the design and  
use of double-sided velvet curtaining, we have the ability to cater for small Dinner  
Parties from 12 people upwards in a very intimate manner. Why not make  
The Old White Lion Hotel your next Venue.

The Bedrooms, 14 En-Suite Rooms with all the comforts of Home situated in the heart  
of Haworth

**If it was good enough for Patrick Brönte's local  
why not make it your meeting place!**



## Starters

<b>Chef's Choice of Homemade Soup</b> Served with a <b>Warm Bread Roll</b> Always a Vegetarians Choice	£ 5.45	<b>G</b>
<b>Nachos</b> Nacho Chips Drizzled with Tomato Salsa, Melted Cheese Jalapenos & Sour Cream	£ 5.95	<b>V</b>
<b>Homemade Pork &amp; Chicken Liver Paté</b> Served with Leaf Salad Garnish & <b>Toast</b>	£ 6.25	<b>G</b>
<b>Icelandic Prawn Cocktail</b> Served with <b>Brown Bread</b>	£ 6.95	<b>G</b>
<b>Deep Fried Brie</b> Served with Redcurrant Jelly & <b>Warm Bread Roll</b>	£ 6.25	<b>V</b>
<b>Market Fresh Garlic Mushrooms</b> Served in a Creamy Sauce & <b>Warm Bread Roll</b>	£ 5.90	<b>V G</b>

**Homemade ¼ lb Angus Burger** served in a Multi Seeded Kaiser Bun

With Salad, Coleslaw & Homemade Chipped Potatoes

½ lb Burger £2 extra

**Topped with Cheese, Lettuce & Tomato** £ 9.75

**Char Gilled Chicken Breast Burger Topped with BBQ Sauce, Fried Onions & Cheese** £ 10.80

## See Our Daily Specials Blackboard

### Chicken Dishes

<b>Char Grilled Topsy Chicken</b> Charred Breast of Chicken Served with a Spring Onion, Mushroom, Garlic & White Wine Demi Glaze Served with Garlic Sautéed Potatoes	£12.50	<b>G</b>
<b>Char Grilled Peppered Chicken Breast</b> Served on a Rosti Potato, Green Peppercorn Sauce & a Side of Fresh Vegetables	£12.50	<b>G</b>
<b>Smoky Chicken Breast</b> BBQ Sauce, Fried Onions, Shredded Bacon & Melted Cheese Served with Homemade Chipped Potatoes & Salad Garnish	£12.50	

### Fish Dishes

<b>The Best Wholetail Whitby Breaded Scampi</b> Served with Homemade Chipped Potatoes, Garden Peas & Homemade Tartar Sauce	£12.25	
<b>Battered Haddock</b> Fried in a Crispy Beer Batter, Served with Homemade Chipped Potatoes, Mushy Peas & Homemade Tartar Sauce	£12.00	
<b>Poached Scottish Salmon</b> Served with a Dill & Lemon White Wine Cream Sauce, Crushed Buttered New Potatoes & Medley of Vegetables	£12.95	<b>G</b>
<b>Homemade Fish Pie</b> Fresh Haddock, Salmon & Prawns bound in a White Wine Cream Sauce & Topped with Mashed Potato & Cheese	£12.75	<b>G</b>



## Seeded Brown or White Baguette (not served after 5pm)

### Homemade Chipped Potatoes & Salad

Baked Brie & Bacon	£ 9.55
Tuna, Red Onion, Pepper & Cheese Melt	£ 9.55
Chicken, Bacon, Lettuce, Tomato & Mayonnaise	£ 9.55
Roast Topside of Beef, Caramelised Onions & Gravy	£ 9.55

## Closed Sandwiches, Homemade Chips & Salad (not served after 5pm)

Ham, Roast Beef, or Roast Turkey	£ 9.25
Mature Cheddar & Pickle	£ 9.25 V
Smoked Salmon & Prawn Bound in a Lemon Mayonnaise	£ 9.25
Open Luxury Royal Greenland Prawns & Marie Rose	£ 10.25

## Homemade Giant Yorkshire Puddings

Seasonal Vegetables, Roast Potatoes & Rich Onion Gravy	£ 9.65 V
Home Roast Topside of Beef with Gravy & Roast Potatoes	£ 9.65

## Dessert Menu All £ 5.70

Homemade Bilberry & Apple Pie Served with Custard, Cream or Ice-Cream

Sticky Toffee Pudding with Cream or Vanilla Pod Ice Cream

Seasonal Fruit Pavlova A Meringue base with topped with Seasonal Fruit & Cream

G

Treacle Sponge or Spotted Dick with Custard

Strawberry Shortbread Tower Shortbread Biscuits Layered with Fresh Strawberries and Cream

Chocolate Tear Drop Homemade Chocolate Teardrop filled with a Cinder Toffee Ice Cream

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Warm Chocolate Fudge Cake Served with Cream or Vanilla Pod Ice Cream

Luxury Swiss Mövenpick Ice Creams All £ 4.30

Mint Chocolate, Pistachio, Maple & Walnut or Luxury Vanilla

Chef's Homemade Baileys Ice Cream

## Chefs Cheese Selection £7.50

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served with **Hovis Digestives, Homemade Oatcakes**, Celery & Grapes

