

PLATED MAINS



From simple and tasty dinners to amazing restaurant standard meals with a real wow factor, there really is something for everyone.

All our main courses can be changed and adapted with our hot and cold side menu depending on how hungry you are. Add as many as you want!

The above menu options are guides to help you think about food you love. If there's something you want but don't see, don't worry! We want to know exactly what you want, so let's have a chat and come up with a completely personalised and bespoke menu.

H&A

GREATEST HITS

Our trademark Pork three ways

“H&A Journey”- The history of H&A on a plate-

Three cuts of free range, rare breed pork (Taste Tradition, Ripon)

Belly pork brined in apple liquor for 24 hours then confit.

Pork cheek, slowly braised in stock, served crispy

Pork fillet, sealed then water bathed for 3 hours

Served with parsnip purée, buttered spinach, potato fondant, parsnip crisps and a pork jus

Crackling spear

Apple purée

Add Savoy cabbage served on the side

Lamb Cutlet and Rump

Herb crusted lamb cutlet with sliced rump, rosemary and mint fondant potatoes, minted pea purée, crispy cabbage, honey glazed baby carrots and jus

Fillet of beef and short rib “pie”

Sous vide fillet with slow cooked short rib in flaky pastry (like a slice of sausage roll)

Parsnip purée, confit shallot with onion and thyme crumb, and a rich jus

H&A

THE ULTIMATE H&A ROAST

Choose your meat:

Strip loin of Dexter beef

Leg of Lamb

Loin of free-range, rare breed pork

Roast chicken

Choice of potatoes

H&A signature potatoes, Roast Potatoes, Mashed Potatoes or Dauphinoise

Served with:

Honey roasted carrots and parsnips

Braised sticky red cabbage

Our Yorkshire puddings

Rich Gravy

Cauliflower cheese or sausage meat stuffing skillets

Other alternative sides are available to suit seasonality e.g. Charred tenderstem,
plus sauce accompaniments on request.

H&A

H&A STEAKS

All steaks are 200g-250g unless specified otherwise. All our beef is Dexter or Longhorn hung for a minimum of 20 days- sourced locally from Ashbridge's, Mount grace farm, Thirsk.

Choose from:

Rump

Sirloin

Ribeye

Château fillet

Tomahawk (to share)

Browse our side menu to create your perfect dish!

Sauces:

Béarnaise, Peppercorn, Beef jus or Blue cheese,

(Tell us about your favourite steak dinner- how you like your steak, your cut, and your accompaniments. H&A will recreate your perfect dinner)

H&A

CHICKEN

Chicken shawarma

BBQ chargrilled chicken

Grilled hispi cabbage, fresh tabbouleh, pickled chilli and onion, wild garlic pesto and elderflower mayo

Served with sourdough flatbread

Chicken and chorizo

Chicken breast, and chicken thigh stuffed with a chorizo and chilli.

Served with carrot puree, potato rosti, grilled hispi cabbage, and chorizo sauce.

Chicken supreme (chicken breast) and Ballantine

Chicken breast and chicken thigh, stuffed with spinach, pancetta, and sausage meat farce, wrapped in Parma ham, chive crushed new potatoes, tender stem broccoli, carrots, thyme jus

Chicken and leek “pie”

Chicken breast pan sealed, mini chicken and leek “pie” in puff pastry

Mushroom ketchup, crispy chicken skin, jus

H & A

BEEF

Chateaubriand- The beef dish

With seasonal vegetables, fondant potato or dauphinoise, jus, celeriac purée, crispy onion

Or

Chateaubriand, field tomato/mushroom, skinny fries, rocket and salad, your favourite sauce e.g., Béarnaise or peppercorn

Steak and Wold Top Ale Pie

flaky pastry, served with a cheddar mash, honey roasted carrots, rich gravy

(comfort food at its finest - served in individual pies - Veggie pie alternatives available)

Sirloin Steak, braised Short Rib Beef

Longhorn sirloin steak with a braised beef short rib croquette, fondant potato, celeriac purée, shallots, and mushrooms,

Savoy cabbage and beef jus, finished with parsnip crisps, leek ash

(This dish can be manipulated to suit any cuts of beef - ask about variations and alterations to sides)

H & A

Chargrilled BBQ beef short rib

Maple brined, braised and BBQ, beef short rib with beef fat bread crumbs

with

goddess mayo

Charred miso cauliflower

Grilled greens with pickled red onion and radish

Asian style fries with garnishes and sauce

12-Hour Beef Cheek

Chive mash, chard radicchio, butter bean puree and sautéed spring onions

Fillet of beef and short rib “pie”

Sous vide fillet with slow cooked short rib in flaky pastry (like a slice of sausage roll)

Parsnip purée, confit shallot with onion and thyme crumb, and a rich jus

BBQ Beef fillet

Served with Pulled shin beef with pickled vegetables served on a grilled little gem finished with fresh truffle, BBQ smoked celeriac purée, carrot rolled in panko

H & A

PORK

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Pork fillet, sealed then water bathed for 3 hours

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Crackling spear

Apple purée

Add Savoy cabbage served on the side

Belly Pork

Confit belly pork with crackling spear, spiced bubble and squeak, spinach, carrot purée, apple and cider sauce

Pork Chop

Chargrilled pork chop with our apple & tomato ketchup, BBQ'd red cabbage, charred green beans, H&A crispy layered potato, rich jus and chive oil.

H&A

LAMB

Chargrill Lamb shawarma

BBQ chargrilled lamb

Grilled hispi cabbage, fresh tabbouleh, pickled chilli and onion, wild garlic pesto and elderflower mayo

Served with sourdough flatbread

Kerry Hill Lamb Shank

Slow braised lamb shank, mint buttery mash, roast seasonal root vegetable, and rich lamb gravy

Lamb Cutlet and Rump

Herb crusted lamb cutlet with sliced rump, rosemary and mint fondant potatoes, minted pea purée, crispy cabbage, honey glazed baby carrots and jus

Trio of lamb

Roast lamb rump, pressed confit lamb shoulder and pastille of lamb belly and sweet potato with artichoke puree (or pea puree depending on season) savoy cabbage and jus

Lamb loin and pulled shoulder

Pink loin served with a slow cooked tomato, stuffed with sticky lamb shoulder, smoked aubergine purée, grilled baby courgette, lamb sauce and mint oil

H & A



OTHER

Venison Loin

Rich fruit black pudding (a closely guarded secret), buttery mash, artichoke purée, cherry jus finished with leek ash

(Winter Dish)

Duck breast and leg

Duck breast topped with crispy onion crumb

Confit duck leg pastille, carrot purée, red cabbage with baby onion and blackberry jus

FISH

Hake topped with sunblush tomato, capers and basil mayonnaise with a herb crumb.

On a bed of sunblush tomato risotto. Finished with optional nduja.

Fillet of seabass

With a lightly curried shellfish bisque, sea vegetables, mussels, and saffron potatoes

Monkfish rosemary skewer

Wood grilled Monkfish roasted on a rosemary skewer with a mixed bean cassoulet, confit lemon, crispy Serrano and basil oil

Box cut cod

Pan fried loin with cod bonbon, red cabbage purée, cauliflower purée, roasted, pickled with puff potato (personal favourite fish dish)