

THE
Truffled Hog
SUTTON BANK



Brunchin'

11	Pistachio Poached Eggs Florentine (V) Toasted Focaccia, Baby Spinach, Pistachio Butter, Two Hen Eggs, Chive Hollandaise	No Hog Here (V) Quorn Sausage, Flat Cap Mushroom, Hen Eggs, Baked Beans, Tomato, Potato Rosti, Focaccia, Spinach, Chive Hollandaise	12
10	Smashed Butternut Sweet Potato Stack (V) (Ve) (DF) Toasted Malted Bloomer, Sweet Potato + Butternut Squash, Confit Tomatoes, Wild Mushroom, Black Garlic, Coriander Cress +Two Poached Eggs	Red Berry Pistachio Pancakes (V) Fluffy Pancake Stack, Red Berries, Pistachio, Raspberry Sauce, Greek Yoghurt	10
12	Truffled Eggs Benedict Prosciutto, Flat Cap Mushroom, Poached Eggs, English Muffin, Truffled Hollandaise	Whole Hog Bacon, Pork Sausage, Hen Eggs (Fried or Poached), Black Pudding, Flat Cap Mushroom, Potato Rosti, Baked Beans, Toasted Bloomer, Tomato	14
13	Royal Benedict Smoked Salmon, Spinach, Poached Eggs, English Muffin, Chive Hollandaise	Peter's Farm (GF) (V) Two Poached Eggs, Potato Rosti, Truffled Wild Mushrooms, Tarragon, Spinach	11

(V) Vegetarian, (Ve) Vegan, (GF) Gluten Free, (GFO) Gluten Free Option, (DF) Dairy Free

Let a pig know if you have any allergies

Brunchin'

11	Open Prawn Sandwich Greenland Prawns, Lemon Mayonnaise, Focaccia, Burnt Lemon	'Shrooms On Toast (V) Focaccia, Two Poached Hen Eggs, Creamed Chestnut Mushrooms, Pistachio, Pesto	10
11	Sutton Eggs (V) Red Chilli, Tomato Sauce, Borlotti Beans, Chickpeas, Two Poached Eggs, Gruyere Cheese, Greek Yoghurt, Coriander	Dirty Pig Toasted Malted Bloomer, Cheese Sauce, Bacon, Chive Hollandaise, Two Hen Eggs (Fried or Poached)	12
15	Yorkshire Wrap Slow Cooked Beef Shin, Flat Yorkshire Pudding, Heritage Carrot, Fine Mash, Sticky Gravy	Greengrocers Soup (V) Farm Vegetable Soup, Malted Bloomer, Butter	7
9	Bacon + Egg Sarnie Bacon, Hen Egg, Focaccia, Spiced Tomato Chutney	"New York" Sarnie Yorkshire Ham, Spicy Tomato Chutney, Baby Gem, Tomato, Focaccia, Crisps, Coleslaw	10
		"The Big Cheese" Sarnie (V) Mature Cheddar, Red Onion Chutney, Focaccia, Crisps, Coleslaw	8
		"No Pig Here" Sarnie (VE) Hummus, Sunblush Tomatoes, Pesto, Focaccia, Crisps	9

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Salads

- 15 Hog, Chicken & Halloumi Salad
Chorizo, Truffle Oil, Chicken Thigh, Grilled Halloumi, Charred Baby Gem, Cherry Tomatoes, New Potatoes
+ Red Chilli and Garlic (Optional)
- 15 Chicken Caesar Salad
- 13 McMahons Salad
Asparagus, New Potatoes, Minted Goats Cheese Dressing, Baby Gem
- 15 Seafood Salad
Smoked Salmon, Prawns, New Potatoes, Lemon Dressing, Saffron Mayonnaise
- 13 Quinoa Salad (Ve)
Quinoa, Baby Gem, Spring Vegetables, Lemon Dressing, Vinaigrette, Soft Herbs

Grazing Boards

- 8 Olives, Focaccia, EVO
- 16 Hummus Sharer (VE) (GFO)
Hummus, Olives, Sunblush Tomatoes, Pesto, Focaccia
+6 + Parma Ham
- 36 Cheese + Charcuterie (GFO)
Three Farmhouse Cheese, Prosciutto, Chorizo, Salami, Olives,
Sunblush Tomatoes, Focaccia, Onion Jam, Crackers

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Sunday Lunch

To Start

12pm - 4pm

Greenland Prawn Salad

Saffron, Lemon Mayo

Garlic 'Shrooms (V) (GFO)

With Focaccia Toast

Peter's Farm (V) (GF)

Potato Rosti, Wild Mushroom, Spinach,
Truffle Oil + Poached Egg

Focaccia Bread (V)

Herb Butter

One Course - 22

Two Courses - 26

Three Courses - 30

Children's Lunch - 11

Main Course

Slow Confit Cooked Beef Shin (GFO)

Slow Confit Cooked Lamb Shoulder (GFO)

Pan Roast Chicken Breast GFO)

Smashed Butternut Sweet Potato Stack

(Ve) (GFO)

Confit Tomatoes, Wild Mushroom, Black Garlic,
Coriander Cress

Pan Fried Salmon (GFO)

Lemon Chive Hollandaise

All with a buttered roast potato, fine mash,
garden vegetables, celeriac purée,
pig in blanket, Yorkshire pudding and
cauliflower cheese.

Dessert

Sticky Toffee Pudding, Sticky Toffee Sauce,
Ice Cream

Lemon Posset Brûlée, Crackling Candy (V)
(GF))

Chocolate Fondant, Chocolate Sauce

Apple Gyoza, Maple Syrup (Ve)

Three Farmhouse Cheese, Crackers, Red
Onion Marmalade (V)

Ice Cream

Black Vanilla Ice cream, Berries, Chocolate Straw

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Coffee

All our coffee is available decaffeinated



3	Flat White		
3	Latte		
3.5	Cappuccino		
3	Americano		
3.5	Mocha		
3	Macchiato		
3	Chai Latte		
3.5	Dirty Chai		
3	Cortado		
2.5	Double Espresso		
3	Iced Latte		
5	Vietnamese		
3	Iced Americano		
5	Matcha		
		Alternative Milks	0.5
		Soy/ Almond/ Oat/ Coconut	
		Extra Shot	1
		Puppychino	1
		Syrups	0.5
		Caramel / Vanilla / Hazelnut /	
		Gingerbread / Cinnamon /	
		Cherry / Pumpkin	
		Hot Chocolate	3.5
		+ Whipped Cream, Mini Marshmallows	0.5

Tea

3	Yorkshire Tea
3	Yorkshire Tea (Decaf)
3.5	Earl Grey
3.5	Green Tea
3.5	Peppermint
3.5	Spiced Chai
3.5	Lemon + Ginger
3.5	Red Berry
3.5	Rooibos
3.5	Chamomile
3.5	Jasmine

Boozy Brunchin'

	Mimosa	9
	Prosecco, Orange Juice	
	Baileys Hot Chocolate	8
	The Original Cream Liqueur with hints of cocoa + vanilla	
	Irish Coffee	8
	Whiskey, Cream, Coffee	

Soft Drinks

Tonic & Soda

3.5	Fresh Apple Juice	Indian Tonic	3
2.5	Fresh Orange Juice	Slimline Tonic	3
3	Coke	Ginger Beer	3
3	Diet Coke	Soda	3
3	Fever-Tree Lemonade	Ginger Ale	3
3.5	San Pellegrino Limonate	Double Dutch Cucumber & Watermelon	3
	Sparkling Lemon	Mediterranean Tonic	3
3.5	San Pellegrino Araciata		
	Sparkling Orange		
2.5	Marlish Still Water		
2.5	Marlish Sparkling Water		

Craft Beer

On Tap

Bottles

Half	Birra Murano 4.6%	Paulaner Weissbier	8
3.5	Clean & crisp with a refreshing bitterness and hint of citrus	Germany 4.9% 500ml Mild, elegant malts with a hint of sweetness	
Pint		Orchard Pig Reveller Cidre	7
7		France 4% 330ml Made from 100% organic Normandy cider apples	

Wine

Sparkling

34	Prosecco DOC Extra Dry
	Italy
10	200ml
80	De Saint-Gall Champagne
	France

Rose

Cramele Recas Pinot Rose (V)	30
Romania	
175ml	8
250ml	11
Sea Change Provence Rose	51
France	

White

	Truffled Hog Sauvignon Blanc
	France
8	175ml
11	250ml
30	Carafe

30	Cramele Recas Pinot Grigio (V)
	Romania
8	175ml
11	250ml

30	Pecorino Dega' Bio Vignamadre (V)
	Italy

35	Te Aka Sauvignon Blanc
	New Zealand

Red

Truffled Hog Malbec	
France	
175ml	8
250ml	11
Carafe	30

Daguet de Berticot Merlot (V)	30
France	
175ml	
250ml	

Recantos de Lisboa Reserva (V)	35
Portugal	

Areyna Malbec (V)	35
Argentina	

Little Hogs Menu

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|---|---|
| 6 | Mini Bacon Sandwich |
| 6 | Scrambled Eggs on Toast |
| 6 | Mini Hog
Fried Egg, Bacon, Sausage, Toast |
| 6 | Pancakes
Fresh Fruit, Chocolate or Sticky Toffee Sauce |
| 6 | Bangers, Mashed Potato, Gravy or Beans |
| 6 | Beans on Toast |

Little Hogs Grazing Box

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|---|---|
| 7 | Cheese or Ham Sandwich
Cherry Tomatoes & Carrots
Bag of Crisps
Chocolate Bar |
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This menu is for Little Hogs that are under twelve

Thanks for piggin' out!



Sniff us out...

Stokesley
Saltburn
Danby Lodge
Sutton Bank

