

ARTISAN BREAD BOARD

(V) While you wait or to start, suitable to share
pesto, olive oil & balsamic **£ 4.95**



TO START

also suitable for a lighter lunch

Pea & ham soup **£5.50**

(V) Creamed goat's cheese, beets & chicory
golden & purple beetroot, balsamic dressing **£5.50**

(V) Mushroom, leek & rocket pearl barley risotto
truffle oil, Parmesan style shavings **£6.50 / £11.00**

Prawn & crayfish cocktail **£6.50**
classic seafood sauce, cracked black pepper, brown bread

Smoked salmon **£7.25**
capers, lemon, brown bread

Pressed ham hock & parsley terrine **£6.00**
piccalilli, pork scratching

Chicken liver parfait **£5.50**
brioche, plum & apple chutney

Black pudding, crispy poached egg, bacon strip
muffin, hollandaise sauce **£6.50**

Warm confit duck salad **£7.25**
beansprouts, peppers, cucumber, chilli & spring onion, hoi sin



MAIN DISHES

(V) Sweet potato & quail egg rösti **£12.50**
goat's cheese, rocket, chicory, roasted apple, pumpkin seeds,
lemon vinaigrette

Pan fried red snapper **£15.00**
ramen style spicy broth, soft noodles, pak choi, chilli

Lightly spiced cod loin baked in banana leaf
creamed coconut rice **£14.00**

Classic fish & chips **£12.00**
fresh fish in beer batter, fat chips, mushy peas, tartare sauce

Skillet of chicken breast, baby onions, woodland mushrooms
honey & cider sauce, bacon, creamed mash & spring onions **£14.00**

Half rack of sticky sweet pork ribs **£14.00**
skinny fries, slaw

Slow braised pressed lamb shoulder & (pink) lamb cutlet
celeriac & potato mash, braised gem, broad beans &
sweet peas in natural stock **£ 17.50**

SALADS & PASTA

(V) Superfood quinoa & feta salad **£10.50**
golden beetroot, peas, spring onion, spinach, grilled asparagus,
lemon, olive oil

(V) Ricotta & spinach ravioli **£10.50**
slow roasted tomatoes, crispy sage, olive oil

Orecchiette pasta & meatballs **£12.50**
roasted tomato sauce fresh basil, Parmesan style shavings



FROM THE GRILL

All dishes (excl The *Signature* Burger) served with:- fat chips, tomato
slow cooked with garlic & thyme, baby onions caramelised in red wine
reduction, flat cap mushroom

Half chicken, dry rubbed with spices & herbs **£16.00**

14oz Chateaubriand prime cut fillet **£44.00**
perfect for 2 guests to share, includes choice of sauce

Sirloin 8oz steak **£18.95**

The *Signature* 6oz prime steak burger **£12.00**
brioche bun, cheddar cheese, red onion, tomato, baby gem,
gherkins, tomato relish, skinny fries, slaw



SIDE DISHES & SAUCES

Fat chips or skinny fries **£3.50**

Buttery mash or new potatoes, fresh parsley **£3.50**

Coconut creamed rice **£3.50**

Onion rings in beer batter **£3.50**

Green salad with dressing **£3.50**

Tomato & red onion salad, olive oil & balsamic **£3.50**

Peppercorn or blue cheese sauce **£2.00**

RESIDENTIAL GUESTS ON AN INCLUSIVE DINNER
PACKAGE HAVE AN ALLOCATION UP TO
£23 PER PERSON TO CHOOSE
FROM OUR MENUS.

* If you have any concerns regarding food allergens please ask a member of staff and you will
be provided with detailed information on each dish. Please note that our fish dishes may
contain small bones and we cannot guarantee that our dishes do not contain nuts.

DESSERTS

Warm Belgian waffle **£4.00**
vanilla ice cream, toffee sauce

Knickerbocker glory **£4.95**

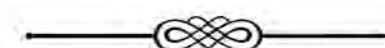
Apricot tart **£5.75**
vanilla ice cream or double cream

Burnt Cambridge vanilla cream (crème brûlée) **£4.95**
shortbread biscuit

Belgian chocolate cheesecake **£5.75**
honeycomb ice cream

Dairy ice cream & sorbets, shortbread **£4.00**
3 scoops from a selection

Cheeseboard **£8.50**



TEA AND COFFEE

with creamy fudge

Americano **£2.65**

Cappuccino or Latte **£2.95**

Espresso **£1.75**

Liqueur coffees, floating thick fresh cream from **£4.00**
Choose from:

Jamesons whiskey, Tia Maria, Rum, Amaretto, Bailey's

Pot of English breakfast or Earl Grey **£2.75**

Fruit or herbal infusion teas **£2.75**



Loving the menu and service!
Please let us know...

e: chef@hallmarkhotels.co.uk

The chef & team would genuinely welcome your comments. TRY US!

Twitter: take an image and tag the location with comments
#lovinghallmarkhotels & monthly best caption & comment will win a meal



BRASSERIE MENU