

Starters

Homemade Soup of the Day (V)

With Baked Bread Roll

Ham Hock Terrine

With Piccalilli, Watercress Salad and Crisp Ciabatta

Grilled Asparagus (V)

With Tomato Salsa, Poached Egg and Hollandaise Sauce

Bloody Mary Prawn Cocktail Pot

Crisp Lettuce, Cocktail Sauce and Ciabatta

Salt and Pepper Szechuan Squid

With Sesame Seed and Spring Onion Salad

Crisp Fried Brie (V)

With Spiced Fruit Chutney and Petit Salad

Mains

Confit Duck Leg

Spring Onion Mash, Lentil, Bean and Pancetta Ragout

Grilled Lamb Koftas

Spiced Couscous, Cucumber, Mint Salad, Tzatziki and Flat Bread

Pan Fried Sea Bream

Saffron Potato, Tenderstem Broccoli, Peas, Beans, Artichokes and Citrus Butter Sauce

Gourmet Burger

7oz Prime English Beef grilled & served in a Brioche Bun with Grilled Bacon, Cheddar Cheese & BBQ Relish, served with Fries

Miso Glazed Salmon

Jasmine Steamed Rice, Asian Stir Fried Vegetables, Ginger and Soy Dressing

8oz Sirloin Steak *£5 Supplement*

Confit Tomato, Flat Mushroom, Onion Rings & Triple Cooked Chips

Herb Gnocchi (V)

Sun Blushed Tomato, Baby Spinach and Red Pepper Coulis

Buttermilk Southern Fried Chicken

Stuffed with Nadju Paste, Sweet Potato Fries, Grilled Sweetcorn and Cilantro Yoghurt

Side Orders: £3.50 per dish

Sweet Potato Fries, Triple Cooked Chips, Fries, House Salad, Buttered Green Vegetable Medley, Coleslaw, Onion Rings, Garlic Bread



Desserts

Classic Lemon Tart

With Clotted Cream and Berry Compote

Vanilla and Lemongrass Crème Brule

With Shortbread Biscuit

Chocolate and Profiterole Torte

With Orange Sorbet

Mango Pana cotta

With Almond Crunch

Rhubarb and Green Apple Trifle

With Shortbread Biscuit

Orange and Lime Cheesecake

With Berry Coulis

Three Cheese Plate *£3 Surcharge

Celery, Grapes, Chutney and Crackers

2 Course Meal - £22.95

3 Course Meal - £27.95

**Please note: Surcharges and side orders are in addition to the Dinner, Bed and Breakfast package and the standard prices if you are on a Bed and Breakfast or Room only package.*

Dessert wines

Muscat de Beaumes de Venise 125ml £5.20

Torres Floralis-Moscatel 125ml £4.90

Port

Cockburn's Fine Ruby 50ml £4.30

Grahams 2009 Vintage £4.95

Hot Beverages

Coffee complimented with chocolate mints

Espresso £2.40; Double Espresso £2.70; Cappuccino £2.85; Latte £2.85; Americano £2.90;
Liquor coffee £4.95; Hot Chocolate £2.85; Macchiato £2.45; Mocha £2.95;

Tea complimented with chocolate mints £2.50

English breakfast; Earl Grey; Red Bush; Peppermint; Pure Green; Green and Lemon; Apple Crunch;
Cranberry & Raspberry; Mango & Strawberry; Camomile and Pomegranate White;

All our prices include VAT. All weights are approximate prior to cooking. *Metric equivalent 16oz = 1lb = 454g. All menu items are subject to availability. (v) = vegetarian. † Made from more than one whole tail. Fish products may contain bones. Management have the right to withdraw any offer, promotion or dish without prior notice. Please be aware that our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens therefore, we cannot guarantee that any food item is completely free from traces of allergens. Full allergen information is available upon request from a member of our team. Sometimes there's not enough room on our menu to list all dish ingredients so please ask us if you have any questions or concern. For any specific dietary requirements please ask before placing your order.

**Manor of Groves Hotel,
Golf & Country Club**

