

## SAMPLE MENU

Please contact the hotel if you would like to see a copy of today's menu.

### Starters

Pressing of ham hock, parsley terrine, spiced pineapple chutney, smoked cheese, watercress salad

£6.95

Soused fillet of Cornish mackerel, hot smoked mackerel and dill croquette, yuzu dressing, poppy seed, **walnut** croute

£7.25

Beef carpaccio, heritage radish and beetroot, wild garlic **pesto**, onion puree

£8.95

Chicken liver parfait, apricot and sultana jam, toasted croute, cognac mustard vinaigrette

£6.95

Kinnerton goats cheese, arancini, asparagus, quail eggs salad, confit tomato fondue

£7.75

Daily soup

(Please ask restaurant team for details)

£5.25

Daily special

Please ask restaurant team for details

### Main Courses

Pan seared fillet of seabass, spiced fish **cashew nut** kofta spring onion mash, Thai red curry cream sauce

£16.95

Maple glazed Gressingham duck breast, caramelised onion, potato terrine, buttered spring greens, orange, ginger and squash puree

£18.50

Braised shoulder of pulled Welsh lamb, Dauphinoise potato, broad beans and peas, new season carrot, pea puree, braising jus

£17.50

Fillet of Loch Duarte salmon, mushroom cheese glaze, tomato salad, Cornish new potatoes, lemon rapeseed mayonnaise

£16.95

8oz. Staffordshire rib eye steak, triple cooked hand cut chips, roast vine tomatoes, field mushrooms, peppercorn sauce or wild garlic butter

£21.00

Seared 8oz. rib eye steak, Boulangere potato, blue cheese glaze, seasonal greens, red onion marmalade, red wine jus

£22.50

Stuffed courgette, Mediterranean vegetable stew, parmesan polenta, aubergine caviar, red pepper puree

£13.75

Pea, Summer Vegetable Risotto

Parmesan cheese, tempura courgette

£13.50

Daily Special

Please ask restaurant team for details

### **Desserts**

Madagascan vanilla crème brulee, lemon shortbread biscuit

Rhubarb pannacotta, custard, ginger bread crumble, rhubarb syrup

Rich chocolate **hazelnut** cheese cake, praline biscuit base, honeycomb ice cream, rum & raisin syrup

Warm vanilla rice pudding, homemade strawberry jam, caramelised cornflakes

Desserts £6.75

Enjoy a glass of dessert wine,

Casa Silva Gewurztraminer Riesling Late Harvest

(For further details see the wine list)

£6.00 125ml glass

English Farmhouse Cheese Selection

Shropshire blue, mature farm house cheddar, smoked Pendle Forest and Somerset brie, a selection of biscuits, homemade chutney

£8.25

Accompany your cheese with a glass of port...

Cockburns £2.90

Taylors L.B.V £4.50

**Coffee is not included in any special offers or packages unless specifically stated**