# DINING ROOM 

## TO WELCOME

Selection of Hambleton bakery artisan bread (G)(N) 219 kcal
Stilton butter (D) /33 kcal


## TO START

Maple roast parsnip soup (V) 56 kcal
Hot smoked salmon Verine, blood orange, beetroot salsa, crisp bread (T)(G) /23 kcal Jerusalem artichoke pearl barley risotto, parsley pesto, Italian cheese (D)(G)(V)/48 kcal


## TO FOLLOW

Roasted teriyaki duck breast, Asian salad, crispy noodles, coriander, and sesame dressing (T)(S)(G) 420 kcal

Pappardelle Pasta, roast pumpkin, kale, feta \& roasted almonds
(G)(V)(D)(N)(E) 284 kcal

Pork loin cutlet, spiced fruit compote, lyonnaise potatoes, fine beans, pork reduction 595 kcal

Seared Bream fillet, new potatoes, Celery Velouté, pickled walnut ketchup (N) 523 kcal
(Can be served simply with seasonal leaf salad and rustic tartare sauce 90 kca )
Carrot \& corn pakoras, charred corn, pineapple \& mango relish, spiced herb soya yoghurt, pickled carrots $(\mathrm{V})(\mathrm{S}) 478 \mathrm{kcal}$

8oz 21-day aged fillet of beef, twice cooked chunky chips, roast Shallot, grilled tomato, Field mushroom, and greens ( 622 kcal ) with a choice of peppercorn sauce ( 210 kcal ) or red wine jus ( 68 kca ) or garlic butter ( $/ 33 \mathrm{kca}$ ) - additional charge of $£ 12.50$ (D)

## TO FINISH

Chocolate mousse, dark chocolate, salted caramel \& almond bark, toffee sauce

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\text { (V)(D)(G)(N) } 4 / 2 \mathrm{kcal}
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Raspberry \& white chocolate croissant bread and butter pudding, with lemon cream

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(\mathrm{V})(\mathrm{D})(\mathrm{S})(\mathrm{G})(\mathrm{T})(\mathrm{E}) 447 \mathrm{kcal}
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Blood orange, prosecco and elderflower jelly, fruit salad, fig consommé 429 kcal

Fresh fruit platter, soya yoghurt $(\mathrm{V})(\mathrm{S}) / 43 \mathrm{kcal}$

Selection of cheese, quince paste, chutney, and crackers (T)(D)(G)(V) 559 kcal Red Leicester, Cropwell Bishop Stilton, Black Bomber

Complimentary tea and coffee is served in the Verandah Bar or Garden Room

Executive Chef: Anthony Horn | Restaurant Manager: Mohamed Bardouz

(V) - Suitable for Vegetarians | (T) - May contain traces of nuts | (D) - Contains Milk products | (G) - Cereals containing Gluten | (N) - Contains nuts

Please be aware that allergens are handled throughout our business. Some allergens may be listed on our menus but if you have any questions about the presence of food allergens, please ask before ordering. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.

