



RESTAURANT MENU

Valid from 10th February until 12th May, excluding Sunday and special events

STARTERS

- Tempura battered king prawns, lemon and coriander onion bhaji, chili and onion seed dressing. (cr,w,mi) £11
(V) Freshly cooked asparagus and gnocchi with Parmesan and truffle oil. (mi,w) £10.50
Coarse game terrine, homemade plum and cinnamon chutney, walnut dressed salad leaves. (w,n) £9.50
(V) Truffle brie, roasted beetroots, mini sun blushed tomato Bruschetta bites. (mi,mu,w) £11
(Vegan) Sliced galia melon with quince paste, poached winter fruits and Port syrup. £8.50
(Vegan) Chef's soup of the day £8
Warm Roscoff onion tarte tatin with crispy ham, rocket leaves and pomegranate molasses. (w,mi) £12
Whisky cured Scottish salmon with pickled cucumber and horseradish cream. (mu,f) £12

MAINS

- Pan fried Scottish salmon served with parmentier potatoes and an asparagus and chive sauce (mi, f) £23
Gently steamed fillet of hake topped with an aromatic butter, glazed Chantenay carrots, samphire and new potatoes. (f,mi) £23
Pan fried 21 day mature Hereford 8oz sirloin of beef. £28
Pan fried 21 day mature Hereford 8oz Fillet of beef. £38
Accompanied with the sauce of your choice and pomme frites. Choice of peppercorn (mi) or blue cheese (mi)
(V) Crispy mille-feuille of polenta layered with Provencal ratatouille, Parmesan cheese and a rich tomato compote. (e,mi,w)
£19.50
Slowly braised blade of beef in a rich red wine, mushroom and lardons of bacon sauce and served with pomme mousseline.
(mi) £23.50
Gently roasted belly of free-range Tamworth pork, maple syrup glaze, braised savoy cabbage, fondant potatoes and apricot sauce. (mi) £24
Pan roasted supreme of corn-fed chicken with braised spring onions, Dauphinoise potatoes and oregano jus. (mi) £23.50
(Vegan) Vegetables pappardelle topped with a basil, spinach and spring onion pesto (w,so) £17

Side dishes are available below.

- (V) Sea salted skinny fries (mi) £5.50
(V) Spring greens, shallots, toasted walnuts (mi,n) £6
(V) Honey glazed Heritage carrots (mi) £6

**All residential DBB packages incur a supplement fee. (Sirloin £7 supplement, Fillet £17 supplement)*

(V) – Suitable for vegetarians

Please inform one of our team if you have any allergies or dietary requirements.

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information regarding allergens.

A discretionary 10% service charge will be added to all bills.



DOVECLIFF HALL

COUNTRY HOUSE HOTEL