

THE BALLROOM

Decadent dining since 1871

• TO START •

Ham hock and smoked chicken terrine, pickled pear, coarse grain emulsion, port, herb salad (GF)

Seared king scallops, Jerusalem artichoke, apple, sage (GF) £5 supplement

Honey truffle goats' cheese, roasted pickled beetroot (V,GF) VG available

Treacle cured salmon, yuzu curd (GF)

Homemade soup of the day VG & GF available

Pearl barley, butternut squash, Shropshire Blue risotto (V) VG available

Smoked haddock and goats cheese fishcake, sweet potato, chive oil (GF)

Purple potato and woodland mushroom croquette, pickled shimeji, black truffle emulsion (VG,GF)

• TO FOLLOW •

Supreme of Brixham cod, potato purée, brassicas, butter sauce, caviar (GF)

Slow braised blade of beef, crispy onion, horseradish, thyme dumpling, carrot GF available

Breast of duck, cavolo nero, roasted beetroot, creamed celeriac (GF) £5 supplement

Monkfish, red lentil dahl, rainbow chard, onion seed bhaji, mussel curry sauce (GF)

Market catch of the day, fresh from Brixham Harbour £5 supplement

Our Chefs speak daily with Ian Perkes, our fish merchant, based on the Devonshire coast, to ensure that we receive the freshest, finest, and most sustainable seasonal choices.

Breast of Staffordshire chicken, chorizo crumb, charred corn, tenderstem, gnocchi

Lentil and tempeh shepherdess pie, glazed root vegetables (VG)

Pumpkin and sage ravioli, nutmeg pangrattato, butter sauce, herb oil, Parmesan (VG)

Local Butcher Paul Shum's 8oz fillet steak, cooked to your preference, flat cap mushroom, slow roasted plum tomato, triple-cooked chips (GF) £10 supplement

Based a mere 2 miles from Hoar Cross Hall, Paul keeps us supplied daily with environmentally and ethically sourced products.

Chimichurri butter (GF) £3 | Trio of peppercorn sauce £3 | Béarnaise sauce (GF) £3

• TO ACCOMPANY •

Chantenay carrots, orange butter sauce (VG) £4 | House salad (VG) £4 | Seasonal greens (VG) £4

Braised red cabbage (VG) £4 | Buttered new potatoes (V,GF) £4 | Triple-cooked chips (VG) £4

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY



Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones. Scan the QR code to view menu with calories. Please note, the recommended daily intake for adults is 2000 kcal a day.