

THE BALLROOM

Decadent dining since 1871

• APERITIFS •

H ☿ H Honey 75 - A French 75, naturally sweetened by a stir of our own honey **£17**

Kir Royale - Prosecco, Chambord **£9.5**

French 75 - Sipsmith Lemon Drizzle Gin, Champagne, sugar **£17**

Hoar Cross Hall Blush - Prosecco, cranberry, Amaretto **£8.5**

Veuve Clicquot Yellow Label Brut NV **£14 (125ML)**

Bellini - White peach purée, Prosecco **£9.5**

Aperol Spritz - Aperol, Prosecco, soda **£13**



• TO START •

H ☿ H Ham hock terrine, pickled Roscoff onion, truffle emulsion,
nasturtium, crispy onion crumb **(DF)** *229 kcal*

Seared King scallops, fennel salad, rhubarb, sea herbs **(GF)** **£4 supplement** *147 kcal*

Cashew nut hummus, crudités, cashew nut cream, pickled shallots,
sesame seeds, croutons **(PB,CN)** *278 kcal*

Smoked mackerel pâté, cucumber and dill salad, water vinaigrette **(GF)** *79 kcal*

H ☿ H Honey truffle goats' cheese, roasted pickled beetroot **(V,GF)** *288 kcal*

Homemade soup of the day **PB & GF available**

Chicken liver parfait, bitter orange chutney, toasted homemade
H ☿ H milk and rosemary loaf *359 kcal*

· TO FOLLOW ·

Duo of free range Anslow lamb, shoulder and loin fillet, new potato and pea pressé,
minted pea purée, edamame, purple sprouting broccoli (GF) 822 kcal

Roasted breast of chicken, charred sweetcorn and spring onion,
Parmesan gnocchi, asparagus 905 kcal

Slow braised short rib of beef, confit carrot, double cream mash,
carrot and coarse grain mustard purée 559 kcal

Spiced Monkfish, lentil dahl, spinach, pickled cauliflower, coriander oil (GF) 868 kcal

Market catch of the day, fresh from Brixham Harbour supplement will apply
*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.*

Tempeh and black lentil shepherdess' pie, mashed potato top, Chantenay carrots (PB) 204 kcal

Seared salmon, King prawns, pickled vegetables, Granny Smith gel, lobster oil (GF) 627 kcal

H ☺ H Risotto Milanese, forest mushrooms, wild garlic pesto from our kitchen garden (GF,PB) 455 kcal

Local Butcher Paul Shum's 8oz fillet steak, cooked to your preference, with slow roasted vine tomatoes,
flat cap mushroom, H ☺ H triple cooked chips (DF,GF) £9 supplement 1294 kcal

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

*Roast wild garlic and herb butter (GF) £3 297 kcal | Trio of peppercorn sauce £3 342 kcal
Shropshire Blue butter (GF) £3 394 kcal | Béarnaise sauce (GF) £3 141 kcal*

· TO ACCOMPANY ·

H ☺ H Honey glazed Heritage carrots (V,GF) PB available £4 322 kcal

Triple-cooked chips (PB) £4 547 kcal | **Spring greens** (V,GF) PB available £4 130 kcal

Buttered new potatoes (V,GF) PB available £4 145 kcal | **House salad** (PB,GF) £4 122 kcal

V - VEGETARIAN | PB - SUITABLE FOR THOSE FOLLOWING A PLANT-BASED DIET | CN - CONTAINS NUTS
GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Food Allergies and intolerances, please inform your server if you require information on specific ingredients. 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. Due to our fresh preparation of dishes, kcal may fluctuate slightly, adults need around 2000 kcal a day.