



HOAR CROSS HALL

To Start

- Ham hock terrine**, chilli pineapple salsa (GF,DF,NF)
Seared king scallops, butternut purée, sage, granny smith (GF,NF) £3 SUPPLEMENT
Smoked salmon mousse, crème fraîche, lime, dill (NF)
Honey truffle goat's cheese, roasted and pickled beetroot, pine nuts (V,GF)
Mushroom and asparagus pâté, sherry pickled pear, truffle cracker (V,VG,DF,NF)
Compressed watermelon, vegan feta, lime, mint (V,VG,GF)
Soup of the day (V,VG,GF,DF,NF)

To Follow

- Spiced monkfish**, lentil dahl, spinach, pickled cauliflower, coriander oil (GF,NF)
Seared salmon, English heritage tomatoes (GF,NF)
Roast breast of chicken, pea purée, parmesan gnocchi, tenderstem broccoli, chorizo crumb
Breast of duck, fondant potato, caramelised cauliflower purée (NF)
Duo of pork, Asian broth, sticky rice, charred corn (DF)
8oz fillet steak, slow roasted tomato, flat cap mushroom (GF,NF) £8 SUPPLEMENT
Beetroot risotto, pickled beetroots, glazed edamame beans, vegetarian parmesan (V,DF,NF) VG OPTION AVAILABLE
Braised mushroom, fregola, baby gem, tofu dressing (V,VG)
Satay sweet potato and spinach curry, jasmine rice, pak choi, shaved coconut (V,VG)

To Accompany

- Triple-cooked chips (V,VG,DF,NF) 4.00 | New potatoes, spinach, capers (V,NF) 4.00
English heritage tomatoes, basil, baby mozzarella (V,GF,NF) 4.00 | Tenderstem broccoli, French beans (V,VG,NF) 4.00
House side salad, radicchio, chicory, celery, honeyed vinaigrette (V,VG,DF,NF) 4.00
Green peppercorn sauce (NF) 2.00 | Béarnaise sauce (V,GF,NF) 2.00 | Garlic butter (GF,NF) 2.00
-

To Finish

- Vanilla pod panna cotta**, strawberries, cream (NF)
White chocolate and cherry cheesecake, black cherry ripple ice cream (NF)
Sticky toffee pudding, toffee sauce, honeycomb ice cream (V) CONTAINS NUTS
Chocolate delice, caramelised hazelnuts (V) CONTAINS NUTS
Lemon crème brûlée, pistachio biscotti (V)
Selection of ice creams and sorbets (V,VG,NF)
Selection of regional English cheese and biscuits CAN BE TAKEN AS AN ADDITIONAL COURSE FOR £6 PER PERSON

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, NF - NUT FREE

Please inform your server of any dietary requirements you may have. Please ask your server for our vegan and gluten free dessert menu.
The majority of our menu can be adapted to suit individual requirements and our team will be more than happy to assist.