

THREE COURSE SET MENU

Three courses for £25 per person, available for lunch reservations, Wednesday to Saturday.
Three courses for £29.50 per person, available for dinner reservations, Tuesday to Thursday.

STARTER

Pressed ham hock terrine, tarragon emulsion, heritage carrots

MAIN

Roasted cod, Mayan Gold potatoes, roasted cabbage

DESSERT

Muscovado cream with Williams poached pears and anise hyssop

OR

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers
£4.50 supplement

All prices are inclusive of VAT
A discretionary service charge of 10% will be added to the final bill
An optional donation of £1 will be added to the bill towards
Sandy Park Café

A LA CARTE

STARTERS

Organic celeriac, coolea, granny smith, hazelnut 9

Devon crab, pear, crispy kale, pickled radish 16

80-day aged Long horn beef tartare, nasturtium and beef fat brioche 11

Grouse ravioli, smoked bacon, roscoff onion veloute 15

Roasted Isle of Mull scallop, parsnip, crispy chicken wings, woodruff 18

MAINS

Butter poached turbot,
crapaudine beetroot, lardo and mussel sauce 30

Roasted crown prince squash cannelloni,
confit red onion and goats cheese 17

Roasted cod, smoked broccoli, cavolo nero, brown shrimp 23

Roasted partridge and confit leg, fig, cracked wheat, elderberry sauce 24

Aynhoe Estate fallow deer, black pudding puree, faggot, kohlrabi 28

SIDE DISHES

Moor Hall garden potatoes, Tunworth cheese, chives 6

Roasted carrots, hazelnut pesto 5

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DESSERTS

Stem ginger panna cotta,
new season plum, gingerbread 8

Caramelised apple mille feuille, walnut crumble, vanilla ice cream 10

Chocolate namelaka, milk sorbet, espresso, caramelized chocolate 9

Blackberries, meadowsweet, oxalis 9

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 11

Tea and coffee 4

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SUNDAY LUNCH

STARTERS

Organic celeriac, coolea, granny smith, hazelnut 9

Pressed ham hock terrine, tarragon emulsion, heritage carrots 8

80-day aged Longhorn beef tartare, nasturtium and beef fat brioche 11

Cured Cornish monkfish, oyster, cucumber, dill 13

MAINS

Roasted crown prince squash cannelloni,
confit red onion and goats cheese 17

Butter poached plaice, Mayan gold potatoes, mussels stew 18

Goosnargh chicken, shallot puree, charred gem, bulgur wheat 22

Roasted 40 day aged Lake District beef, Yorkshire pudding, gravy 25

DESSERTS

Stem ginger panna cotta,
new season gooseberry, gingerbread 8

Muscovado cream with Williams poached pears and anise hyssop 9

Chocolate namelaka, milk sorbet, caramelized chocolate 9

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 11

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TEA

Signature Breakfast

Premium blend of Assam and Ceylon leaves gives a deep, malty brew

Imperial Earl Grey

Chinese Oolong scented with Sicilian bergamot oil

Garden of Eden

Green and Black tea blended with rose, blue cornflowers and sweet Japanese peach

Green Sencha

Traditional green tea

Cleanse

Chai tea with cardamom, ginger, cinnamon, dates and cacao beans

White Elixir

Delicate white tea with Jasmine, Ginko leaves and spirulina algae

Jewel of Africa

Rooibos fruit tea with red currents, sandalwood, rose and peony blossoms

British Mint & Caramel

Finest peppermint blended with sweet, creamy caramel

COFFEE

Espresso - Origin Brazil

Sweet and satiny smooth

A pure Arabica coffee, this is a delicate blend with a smooth texture and an elegantly mild and sweet flavour enhanced by a note of lightly toasted grain.

Available as Latte, Cappuccino & Macchiato

Lungo - Origin Guatamala

Bold and silky

A blend of Arabica and washed Gourmet Robusta coffee, this is a smooth and balanced blend with intense dry and malty cereal notes underlining its bold character

Espresso Decaffeinato

Dense and powerful

Dark roasted South American Arabicas with a touch of Robusta bring out the subtle cocoa and roasted cereal notes of this full-bodied decaffeinated espresso

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LIQUEUR COFFEE

Highland

royal lochnagar – 10.5

Irish

teeling small batch – 11.0

Whisky cream

arran gold – 8.5

French

Reviser, petite champagne – 12.0

Italian

saliza amaretto – 11.0

Panama

rum nation 18 yr – 12.5

Friar's

frangelico – 8.0

Seville

Cointreau – 9.0

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CHILDRENS MENU

A LITTLE SOMETHING FOR SMALLER TUMS

Suitable for children aged 12 years and under

STARTERS

Garlic bread & herbs 4

Chicken goujons, chive mayonnaise 5

Roasted tomato soup 4

MAINS

Spaghetti bolognese with parmesan cheese 10

Sausage, mash, seasonal vegetables & gravy 10

Market fish, mashed potatoes & seasonal vegetables 10

Roasted 40 day aged Lake District beef,
Yorkshire pudding, red wine gravy (Sunday only) 12

DESSERTS

Chocolate mousse, vanilla or strawberry ice cream 4

Selection of ice creams 4

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