

SET MENU

Three courses for £25 per person, available for lunch reservations, Wednesday to Saturday.

STARTER

Marinated, organic beetroot, malted wheat, smoked pike roe

OR

Baked potato velouté, lovage oil

MAIN

Cornish hake, Jerusalem artichoke puree, charred leek, mussel cream

OR

Wild garlic gnocchi, asparagus, gem lettuce, pickled raddish

DESSERT

Praline parfait, mocha sorbet, hazelnut crumb, demerara tuile

OR

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

Please be aware that our game dishes may contain shot. 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, our nominated charity.

MENU

STARTERS

Confit Chalk Stream trout, pickled kohlrabi, oyster 13

Grilled Spilmans asparagus, Berkswell cheese mousse,
chive, capers and sourdough crumb 10

60 Day aged Holstein Friesian beef, cured egg yolk, tarragon crispy potato 14

Mushroom ragout, chicken wings, turnip sauce
and Doddington cheese 12

Devon crab salad, pickled pear, Jerusalem artichoke 16

MAINS

Herdwick lamb rump and shoulder, purple sprouting broccoli,
anchovy and wild garlic 30

Sladesdown guinea fowl, confit leg, celeriac puree, pickled leek and morels 23

Lemon sole cooked on the bone, warm roe tartare, asparagus
and glazed Jersey royals 25

Wild garlic gnocchi, asparagus, gem lettuce, pickled radish 20

Line caught sea bass, fennel, charred lettuce
and shellfish sauce 30

SIDE DISHES

Jersey royals, chive butter 5

Sprouting broccoli, confit shallot and garlic 5

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DESSERTS

Yorkshire rhubarb, cream cheese mousse, woodruff meringue 9

Caramelised apple mille feuille, walnut crumble, vanilla ice cream 11

Moor Hall honey parfait, ginger cake, pear sorbet, oxalis 9

Chocolate Namelaka, coffee granita, milk sorbet 9

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 14

TEA 4

Signature Breakfast

Premium blend of Assam and Ceylon leaves

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 currants, sandalwood, rose and peony blossoms

British Mint & Caramel

Finest peppermint blended with sweet, creamy caramel

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COFFEE 4

Espresso - Origin Brazil
Sweet and satiny smooth

Lungo - Origin Guatamala
Bold and silky

Espresso Decaffeinato
Dense and powerful

LIQUEUR COFFEE

Highland

Royal Lochnagar – 10.5

Irish

Teeling Small Batch – 11

Whisky cream

Arran Gold – 8.5

French

Reviser, Petite Champagne – 12

Italian

Saliza Amaretto – 11

Panama

Rum Nation 18 yr – 12.5

Friar's

Frangelico – 8

Seville

Cointreau – 9

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SUNDAY LUNCH

STARTERS

Grilled Spilmans asparagus, Berkswell cheese mousse,
chive, capers and sourdough crumb 10

Confit Chalk Stream trout, pickled kohlrabi, oyster 13

60 Day aged Holstein Friesian beef, cured egg yolk, tarragon crispy potato 14

Mushroom ragout, chicken wings, turnip sauce
and Doddington cheese 12

MAINS

Sladesdown guinea fowl, confit leg, celeriac puree, pickled leeks
and morels 23

Wild garlic gnocchi, asparagus, gem lettuce, pickled radish 20

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

Lemon sole cooked on the bone, warm roe tartare,
asparagus, glazed Jersey royals 25

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Sandy Park Café

DESSERTS

Chocolate Namelaka, coffee granita, milk sorbet 9

Yorkshire rhubarb, cream cheese mousse, woodruff meringue 9

Praline parfait, mocha sorbet, hazelnut crumb, demerara tuile 9

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 14

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British Mint & Caramel

Finest peppermint blended with sweet, creamy caramel

COFFEE 4

Espresso - Origin Brazil

Sweet and satiny smooth

Available as Latte, Cappuccino & Macchiato

Lungo - Origin Guatamala

Bold and silky

Espresso Decaffeinato

Dense and powerful

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CHILDRENS MENU

A LITTLE SOMETHING FOR SMALLER TUMS

Suitable for children aged 12 years and under

STARTERS

Garlic bread & herbs 5

Chicken goujons, chive mayonnaise 5

Roasted tomato soup 5

MAINS

Spaghetti bolognese with parmesan cheese 12

Sausage, mash, seasonal vegetables & gravy 12

Market fish, mashed potatoes & seasonal vegetables 12

PUDDINGS

Chocolate mousse, vanilla ice cream 4

Selection of ice creams 4