



HORTON GRANGE

COUNTRY HOUSE HOTEL & RESTAURANT

Dinner Menu

To Start

<i>Spinach & Spring Onion Soup (v)</i> <i>Marinated Feta Cheese Granola</i>	£5.95
<i>Poached Duck Egg</i> <i>Cured Duck Bacon, Grilled Asparagus & Wild Garlic Puree</i>	£6.95
<i>Confit Salmon</i> <i>Fennel, Cucumber & Radish Salad, Lemon Verbena Gel</i>	£7.50
<i>Warmed Rosé Pigeon Breast</i> <i>Figs, Rhubarb & Port Marmalade</i>	£6.95
<i>Ballotine of Ham Hock</i> <i>Pea Mousseline, Date Puree, Rye Bread Toast</i>	£5.50
<i>Broccoli & Blagdon Blue Cheese Soufflé (v)</i> <i>Parmesan Crisps and Light Cream Sauce</i>	£5.95

*Please speak to your server about specific food allergies – full allergen information available on request
A 10% discretionary service charge will be added to your final bill*



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To Follow

<i>Lightly Curried Hake Loin</i> <i>Spiced Pilaf Wild Rice, Coriander & Walnut Pesto</i>	£20.95
<i>Roast Rump of Spring Lamb</i> <i>New Jersey Royal Potatoes, Griddled Asparagus, Purple Sprouting Broccoli, Red Wine Jus</i>	£22.95
<i>Supreme of Corn-Fed Chicken</i> <i>Heritage Potatoes, Baby Carrots, Wild Mushroom Fricassee</i>	£19.95
<i>Rose Loin of Beef</i> <i>Mushroom Ketchup, Spiced Tomato Gel, Potato Rosti</i>	£21.95
<i>Pan Roasted Duck Breast</i> <i>Confit Duck Leg, Dauphinoise Potato, Sautéed Gem Lettuce, Peas, Baby Onions, Bacon Puffs</i>	£21.50
<i>Seasonal Vegetable Pithivier (v)</i> <i>Peppered Goats Cheese Mousse, Micro Salad</i>	£18.95
<i>Steamed Seabass</i> <i>Chilli & Ginger Noodles, Coriander Pesto</i>	£19.50

Side Orders

<i>Buttered New Season Potatoes (v)</i>	£3.95
<i>Tender Sprouting Broccoli (v)</i>	£3.95
<i>Creamed Potatoes (v)</i>	£3.95

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To Finish

<i>Chocolate & Pistachio Nut Brownie</i> <i>Vanilla Ice Cream</i>	£6.95
<i>Vanilla Iced Soufflé</i> <i>Toasted Sesame Brittle, Honeycomb</i>	£5.95
<i>Sticky Toffee Pudding</i> <i>Butterscotch Sauce</i>	£4.95
<i>Rose Macaroon</i> <i>Chantilly Cream Centre, Candied Rose Petal & Gold Leaf</i>	£6.25
<i>Coffee Opera Cheesecake</i> <i>Ginger Nut Biscuit Base</i>	£5.45
<i>Local Cheese Board, Biscuits</i> <i>Celery, Walnuts, Home Made Spiced Tomato Chutney</i> <i>(Blagdon Blue, Northumberland Blue, Oak Smoked)</i>	£9.95

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