



HORTON GRANGE
COUNTRY HOUSE HOTEL & RESTAURANT

Dinner Menu

Starters

<i>Escabeche of Red Mullet</i> <i>Pickled Vegetables, Heritage Potato Salad, Garlic Tuille</i>	£7.50
<i>Carrot & Ginger Veloute</i> <i>Heritage Carrot Crisps, Turmeric Oil</i>	£6.25
<i>Ham Hock & Quails Egg Salad</i> <i>Paprika Chips, Red Onion Ketchup, Crispy Capers</i>	£7.50
<i>Twice Baked Northumbrian Cheese Souffle (v)</i> <i>Parmesan & Rosemary Cream, Baby Watercress</i>	£6.25
<i>Smoked Chicken & Wild Mushroom Terrine</i> <i>Goats Cheese Emulsion, Mushroom Coulis, Toasted Sourdough</i>	£7.95

*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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Main Courses

<i>Roast Breast of Corn Fed Chicken</i> <i>Butternut & Pancetta Risotto, Curly Kale, Squash Fondant</i>	£20.95
<i>Grilled Fillet of Cod</i> <i>Parma Ham, Curried Celeriac, Coriander Mussels, Rissole Potatoes</i>	£21.95
<i>Griddled Pork Tenderloin Fillet</i> <i>Slow Cooked Belly, Cider Apple Cream, Parsnip Puree, Crisp Crackling</i>	£22.50
<i>Roast Rump of Northumbrian Lamb</i> <i>Braised Shoulder Ragout, Broad Beans, Dauphinoise Potatoes</i>	£24.95
<i>Wild Mushroom Spelt Risotto (v)</i> <i>Roasted Squash, Parmesan, Tenderstem Broccoli</i>	£18.95

Side Orders

<i>Buttered New Season Potatoes (v)</i>	£3.25
<i>Seasoned Vegetables (v)</i>	£3.25
<i>Creamed Potatoes (v)</i>	£3.25

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Desserts

<i>Baked Treacle Tart</i> <i>Salted Caramel Ice Cream, Vanilla Cream</i>	£7.50
<i>Spiced Apple & Honeycomb Iced Parfait</i> <i>Apple Gel, Fudge Sauce, Apple Crisps</i>	£6.25
<i>Lavender Crème Caramel</i> <i>Dark Chocolate Sauce, Tuille Biscuit</i>	£7.25
<i>Warm Cranberry & Orange Pudding</i> <i>Orange Curd, Cranberry Compote, Candied Zest</i>	£7.25
<i>Local Cheese Board, Biscuits</i> <i>Celery, Grapes, Homemade Spiced Tomato Chutney (Blue, Nettle, Oak Smoked)</i>	£8.95

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