

T H E
G R I L L
R O O M

starters

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|--|------|---|------|
| pressed tomato terrine – v, n with a feta cheese fondant & basil pesto | 6.95 | linguini with butternut squash - v sage, parmesan & rocket salad | 6.50 |
| warm salad of confit chicken garlic roasted mushrooms, goats cheese, tarragon dressing | 7.50 | smoked salmon roulade with cavier, herbs & celeriac remoulade | 7.95 |
| crispy squid on a chorizo, pepper & chilli salad with lime vinaigrette | 6.95 | chilled charentais melon soup - v made with champagne & mint | 5.25 |
| spring vegetable soup - v with pancetta & herb dumplings | 4.95 | char grilled asparagus & parma ham plum tomato & buffalo mozzarella | 6.95 |

mains

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|---|-------|--|-------|
| salmon goujons new potato, pea & mint salad, homemade tartare sauce | 13.95 | quorn & button onion stroganoff - v with braised rice | 13.50 |
| rump of lamb spring greens, rosemary mash, tarragon & tomato sauce | 16.95 | fillet of seabass - n with pappadelle, chilli, ginger & coriander, fresh mussels | 16.50 |
| breast of cornfed chicken with a wild garlic & mushroom sauce | 15.25 | fillet of pork sautee potatoes, cider & mustard sauce | 15.95 |
| tagliatelle – choose from 3 sauces - v tomato, wild mushroom or pesto | 11.50 | yellowfin tuna with a nicoise salad & tapenade | 15.95 |

from the grill

all grill dishes are served with fat chips baked in goose fat, thyme & garlic, semi dried vine tomato with oregano & sea salt & portabello mushroom & watercress

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|-------------------------------|-------|--------------------------------------|-------|
| 8 oz angus beef burger | 16.50 | pork, beef & lamb sausage | 14.50 |
| 8 oz rump steak | 19.50 | whole lemon sole | 20.00 |
| marinated steak skewer | 17.50 | gilt head bream | 19.50 |
| braised pork ribs | 15.50 | whole seabass | 22.50 |

fresh sauces all 2.95

green peppercorn
wild mushroom
B.B.Q

choron
homemade ketchup
garlic mayo

sides all 3.50

spring onion mash
vegetables of the day
rocket & parmesan salad
fat chips

special of the day

please ask your server for details of
todays chefs special

desserts all 6.95

all hand made in house

trio of strawberries
selection of mini strawberry desserts
caramelised lemon tart
with a blueberry crème fraiche
english summer fruit brulee - n
with amaretti, mascarpone & muscavado
raspberry cheesecake - n
butterscotch & gingernut biscuit

griottine parfait - n
with praline & passion fruit meringue
apple & cinnamon tart
with a goats cheese & honey ice cream
ice creams and sorbets
all home made
cheese selection - n
english cheeses with celery, apple and grapes

tea & coffee from 3.50

please ask your server to discuss the extensive range of tea's and speciality coffee's available

V = suitable for vegetarians
N = may contain nuts

Please note wherever possible we have sourced locally grown and produced products, for full details on our "Going Green" project please visit our website at www.downhall.co.uk