

# THE GRILL ROOM



DOWN HALL  
Country House Hotel

The Grill Room, featuring modern British cuisine, is an informal location for a leisurely lunch or dinner with friends and family. Italian wood flooring, dark wood tables and stunning red leather seating give the restaurant a contemporary feel.

## starters

**tartare of tuna** 6.95  
with pickled ginger, coriander, black sesame seeds and crème fraiche

**vine tomato and basil terrine - v - n** 6.50  
with toasted pine nuts, quail egg and pesto

**warm provencale vegetables -v -n** 6.00  
with melted goats cheese on toasted ciabatta

**grilled lamb kofta - n** 6.50  
with warm cous-cous salad flavoured with apricot, cumin and toasted almonds

**salmon fish cakes** 6.95  
with a sweetcorn salsa

**grilled sardines** 6.95  
with sauce vierge, new potatoes and cucumber

**wild mushroom minestrone soup - v** 4.95  
with macaroni and white truffle oil

**charantais melon** 6.00  
prosciutto, balsamic figs, wild rocket and pecorino salad

## mains

**seared smoked salmon** 13.50  
mango and chilli salad, new potatoes with courgettes

**warm tart of roasted peppers** 13.50  
butternut squash and thyme, oven dried plum tomatoes

**honey five spiced duck breast** 13.95  
with a stir fry of pak choy, beansprouts and ginger, plum sauce

**rump of lamb** 14.95  
with mashed peas and marjoram, marinated tomatoes, sauté potato, mint dressing

**chilli polenta coated chicken breast -n** 13.00  
rocket pesto, paprika roasted potatoes

**tagliatelle**  
**choose from 3 sauces - v-n** 11.50  
omato & olive, wild mushroom or pesto

**fillet of black bream -n** 13.00  
with a salad of fennel, radish, toasted almonds, buffalo mozzarella

**tuna nicoise** 16.50  
with anchovy, quail egg & tapenade

## 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  
& portobello mushrooms & watercress

**leg of lamb steak** 16.50

**char-grilled squid** 15.50

**8oz sirloin steak** 21.50

**beer battered haddock** 16.50

**8oz rib eye** 19.50

**whole plaice** 17.50

**mixed grill, lamb cutlet, pork & leek sausage, rump steak** 18.50

**whole seabass** 22.50

### fresh sauces all 2.95

green peppercorn

tartare sauce

wild mushroom

homemade hollandaise

café de paris

smoked tomato sauce

### sides all 3.50

**special of the day**  
please ask your server for details of today's chefs special

## new potatoes

**vegetables of the day**  
**rocket & parmesan salad**

## fat chips

### desserts all 6.95

all handmade in house

**fresh berry pavlova**  
with raspberry & chilli sorbet and coconut tuille

**raspberry bread & butter pudding**  
ginger lime ice cream and vanilla anglaise

**warm milk chocolate fondant**  
with praline ice cream

**apricot bavaois**  
with griottines and mascarpone sorbet

**lemon cheesecake**  
with lemon jelly and orange sorbet

### selection of homemade ice creams

chocolate

vanilla

strawberry

kah lúa

### selection of homemade sorbets

passion fruit

mango

strawberry & mint

### cheese selection -n

English and continental cheeses with celery, apple and grapes

### tea & coffee from 3.50

please ask your server to discuss the extensive ranger of tea's and speciality coffee's available  
v = suitable for vegetarians  
n - contains nuts

Please note a discretionary 10% service charge will be added to all bills  
Please note menu is subject to availability and seasonal changes

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