THE GRILL ROOM

starters

red mullet escabeché 6.95
with a carrot sauce, potato salad & basil oil

goats cheese crottin –v - n 6.00
with a walnut crust, mulled wine pear puree & a salad of apricots & raisins

down hall scotch egg 6.95
with pickled onions & piccalilli

thai chicken curry soup 5.95
served with bean sprouts, chinese cabbage and coriander

truffled leek & olive tart v-n 6.50
with a pesto dressing & mixed salad

antipasto platter for two 11.95
a selection of cured meats, chutney and cheese

maccaroni cheese pie v 6.95
served in a pastry case with wild mushrooms and spinach

chicken liver and foie gras parfait 7.50
with a plum, apple and tomato chutney, toasted butter brioche

mains

fillet of red sea trout 14.00
with a smoked haddock, fennel and saffron chowder

confit duck leg 14.00
crispy duck with roasted cumin root vegetables, sprouts and chestnuts

corned beef hash 18.50
corned beef and onion, potato cake, fillet of beef and a fried egg, served with a bean cassoulet

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

sun blushed tomato risotto v-n 13.50
with rocket pesto crème fraiche,

bangers and mash 14.00
venison sausages served with braised red cabbage, mash and onion gravy

breast of pheasant 15.00
with roasted new potato, petit pois & foie gras sauce

loin of monkfish 16.50
poached monkfish with sweet potato mash, salsify and a burgundy sauce

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
8oz sirloin steak 22.50
8oz rib eye 21.50
mixed grill, lamb cutlet, pork & leek sausage rump steak 19.50

salmon and crab cake 17.00
beer battered haddock 16.50
whole lemon sole 17.50
whole seabass 22.50

fresh sauces all 2.95

green peppercorn
wild mushroom
café de paris
tartare sauce
homemade hollandaise
smoked tomato sauce

sides all 3.50

new potatoes
vegetables of the day
rocket & parmesan salad
fat chips

pie of the week 15.00
please ask your server for details of today's special

desserts all 6.95

all handmade in house

warm dark chocolate fondant
vanilla ice cream, crushed honeycomb

thyme and vanilla crème brulèe
lemon shortbread, griottine ice cream

bailey's pannacotta
with caramel sauce, mint ice cream

cheese selection –n
English and continental cheeses with celery, apple and grapes

white chocolate and hazelnut mousse
raspberry sorbet

strawberry and rhubarb crumble
coriander ice cream, vanilla anglaise

selection of homemade

ice creams
chocolate
vanilla
strawberry
coconut

sorbets
raspberry & chilli
mango
blackcurrant

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

An increasing amount of our vegetables and salad items are now coming from our own fruit and vegetable garden, please feel free to have a look around, we have also tried wherever possible to source local produce. For full details on our "going green" project please visit our website at www.downhall.co.uk