

Starters

Cream of onion soup with cider and Stilton cheese crouton (v)	£6.75
Tartare of smoked salmon with chopped duck egg and pickled cucumber	£10.50
Roast butternut squash, Jerusalem artichoke and red pepper salad, with chestnuts, toasted pumpkin seeds & honey dressing (v)	£7.00
Pressed ham hock and prune terrine, fresh piccalilli, basil oil	£8.00
Seared scallops and pancetta, Leek purée and herb oil	£12.00
Kidderton Ash goat's cheese panna cotta, apple and walnut salad, beetroot dressing	£8.00
Smooth duck liver and foie gras terrine fig chutney and toasted brioche	£7.50

Mains

Pan seared rump of salt marsh lamb, celeriac mash and tarragon sauce	£18.50
Slow braised shin of beef, mashed potatoes, caramelised button onions and carrots	£14.50
Chicken breast filled with leek confit and feta cheese, fondant potatoes and rosemary sauce	£14.50
Butter roasted cod with mashed potatoes, spicy lentils and chorizo sauce	£15.00
Seared ocean perch, parsnip purée wilted spinach, hazelnut brown butter	£18.00
Bubble and squeak cake with salsify, spinach and tarragon sauce (v)	£11.50
Wild mushroom risotto with parmesan crisp and basil oil (v)	£12.00

From the Grill

Irish rib eye steak (aged for 28 days) served with grilled vine tomatoes, chips and peppercorn sauce	£20.00
Grilled calves liver, Thyme and onion purée mashed potatoes, pancetta crisps	£14.75
Yorkshire pork chop, bubble and squeak, sautéed apple	£15.00
Scottish organic salmon, Crushed new potatoes, lemon and chive butter sauce	£14.50

Puddings

Warm apple tart and toffee sauce	£6.50
Ginger cheese cake, cranberry compote	£6.50
Rice pudding, mango purée & pistachios	£6.00
Chocolate fondant, vanilla cream dark chocolate sauce	£6.50
Ice cream : Brown bread, sticky toffee, vanilla pod, double choc, strawberry, maple & walnut	£6.00
British cheese selection Barbers 1833 cheddar, Tunworth, Kidderton Ash goat, Oxford Isis & Cornish Blue Served with quince jelly, fig chutney, grape and Carr's Water biscuits	£8.50
Selection of tea and coffees	£3.75

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Side orders

Tomato and red onion salad	£3.50
Green beans and shallots	£3.50
Creamed savoy cabbage	£3.50
Chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Allergies

Some dishes may contain allergens. If you have any food allergies, please ask a member of staff to make appropriate arrangements for you

Fat and fibre content

If you would like to know the fat or fibre content of each dish, please ask a member of staff

Environmental policy

Radisson Edwardian Restaurants are committed to purchasing, transportation, packaging and wastage policies that have minimal environmental impact. We purchase wherever possible produce that is local, seasonal, ethically reared, Fair trade in the case of our teas and of the highest quality.

Set menu

Starters

Cream of onion soup with cider and Stilton cheese crouton (v)

Pressed ham hock and prune terrine, fresh piccalilli & basil oil

Smooth duck liver and foie gras terrine, fig chutney and toasted brioche

Mains

Chicken breast filled with leek confit and feta cheese, fondant potatoes & rosemary sauce

Grilled calves liver with thyme and onion purée, mashed potato, pancetta crisps

Butter roasted cod, mashed potatoes, spicy lentils & chorizo sauce

Wild mushroom risotto with parmesan crisp and basil oil (V)

Puddings

Ginger cheese cake, cranberry compote

Rice pudding
mango purée & pistachios

Brown bread ice cream

Selection of tea & coffee

Two courses at £19.50

Or all three at £25.00

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.