

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 and a honey dressing (v)	£7.00
Ham hock Benedict, with poached egg, sautéed apple and hollandaise sauce on toasted muffin	£7.50
Seared scallops and pancetta, with a leek purée and herb oil	£12.00
Kidderton Ash goat's cheese panna cotta, with apple and walnut salad and 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, 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

Rib eye steak (aged for 28 days) from Northern Ireland, served with grilled vine tomatoes, chips and peppercorn sauce	£19.50
Grilled calves liver with thyme and onion purée, mashed potatoes, grilled back bacon	£14.75
Yorkshire pork chop with bubble and squeak, and sautéed apple	£15.00
8oz prime beef burger, farmhouse cheddar cheese, pickled gherkins and chips	£10.75
Scottish organic salmon with crushed new potatoes, lemon and chive butter sauce	£14.50

Puddings

Baked thin apple tart and toffee sauce (please allow 20 minutes)	£5.75
Ginger cheese cake with cranberry compote	£5.75
Rice pudding with mango purée and pistachios	£5.75
Chocolate fondant and cream	£5.75
Brown bread ice cream	£5.75
British cheese selection	£8.90
Selection of tea and coffees	£3.75

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

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

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)

Ham hock Benedict , with poached egg sautéed apple and hollandaise sauce on toasted muffin

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

Mains

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

Grilled calves liver with thyme and onion purée, mashed potato, grilled back bacon

Butter roasted cod with mashed potatoes, spicy lentils and chorizo sauce

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

Puddings

Ginger cheese cake with cranberry compote

Rice pudding with mango purée and pistachios

Brown bread ice cream

**Two courses at £19.50
Or all three at £25.00**

Price includes a selection of teas and coffees