

A&COTS

Starters

Roast tomato soup, basil, gremolata and garlic bread (v)	£6.75
Pea and mange tout salad, poached egg, mint and citrus dressing (v)	£7.00
Press ham hock and prune terrine, piccalilli relish	£7.00
Sweet cured Scottish salmon, fennel and coriander salad, anise dressing	£8.50
Seared scallops, sautéed black pudding, carrot and raisin puree	£10.50
Kidderton Ash goat's cheese panna cotta, apple and walnut salad, beetroot dressing	£8.00
Chicken, red pepper and green bean salad with herb dressing	£7.50

Mains

Pan seared rump of salt marsh lamb, roast garlic mash, aubergine puree, rosemary sauce	£18.00
Chicken breast filled with sun dried tomatoes and olives with fondant potato and vegetable and herb broth	£13.50
Herb crusted cod fillet, mashed potatoes, lemon and chive butter sauce	£14.50
Pan seared sea bass fillet, sautéed new potatoes, onions, green beans and olives with cherry tomato salsa	£17.50
Potato gnocchi, sautéed spinach, pesto sauce, and broad beans	£11.00
Pea and mint risotto with parmesan crisp and herb oil (V)	£11.50

From the Grill

Rib eye steak (aged for 28 days) from Dillon's farm in County Londonderry, served with grilled vine tomatoes, chips and pepper corn sauce	£18.50
Grilled calves liver with thyme and onion purée, mashed potato, grilled back bacon	£14.00
8oz prime beef burger, farmhouse cheddar cheese, pickled gherkins and chips	£10.50
Scottish organic salmon, salad of sautéed new potatoes and rocket, cherry tomato salsa	£14.50

Puddings

Baked thin apple tart and toffee sauce (please allow 20 minutes)	£5.75
Pancake filled with assorted berries, pastry cream and strawberry sauce	£5.75
Yorkshire rhubarb fool, with puff pastry and ginger ice cream	£5.75
Iced nougat	£5.75
Brown bread ice cream	£5.75
British cheese selection	£8.50
Selection of tea and coffees	£3.75

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Side orders

Tomatoes and red onion salad	£3.50
Green beans and shallots	£3.50
Chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Matching food and wine menu

Seared scallops, sautéed black pudding, carrot and raisin puree, herb oil with a glass of Berri Estates Chardonnay

Grilled calves liver with thyme and onion purée, mashed potato, grilled back bacon with a glass of Chianti Superiore

Iced nougat with a glass of Chateau La Gironie, Monbazillac

Two courses at £31.00

Or all three at £35.00

Including tea or coffee

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

Roast tomato soup, basil, gremolata and garlic bread (v)

Pea and mange tout salad, poached egg, herbs and citrus dressing (v)

Sweet cured Scottish salmon, fennel and coriander salad, anise dressing

Mains

Chicken breast filled with sun dried tomatoes and olives with fondant potato and vegetable and herb broth

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

Herb crusted cod fillet, mashed potatoes, lemon and chive butter sauce

Potato gnocchi, sautéed spinach, broad beans and pesto sauce (v)

Puddings

Iced nougat

Pancake filled with assorted berries, pastry cream and strawberry sauce

Brown bread ice cream

Two courses at £19.50

Or all three at £25.00

Price includes a selection of teas and coffees