



Middlethorpe Hall Tasting Menu

£105.00 per person, £45.00 additional with wine pairings

Watercress Velouté

smoked Jersey Royals, quail egg, chive (G, D, E, CE, V)

Chardonnay, Gran Reserva, Morandé, Casablanca, 2021



Confit Duck

sour cherry, duck liver, brioche (G, D, E, SD, CE)

Pinot Noir, Révélation, Badet-Clément, Languedoc, IGP Pays d'Oc, 2023



Lobster and Prawn Ravioli

squid ink, crab, bisque (G, D, E, F, M, C, CE)

Grenache-Syrah Rose, Domaine de Montauberon, Languedoc-Roussillon, 2024 (125ml)



Aged Fillet of Beef

ox cheek, sea aster, summer truffle (G, D, E, SD, CE)

Malbec, 'Chacabuco' Los Haroldos, Uco Valley, Mendoza, 2022



Champagne Sorbet

sloe gin granita



Lemon Tart

blackberry, yuzu, wood sorrel (G, D, E, N, SD)

Hattenheimer Pfaffenberg Riesling Spatlese, Schloss Schonborn 2017 (70ml)



Tumaco 85% Chocolate

Guinness, hazelnut, sourdough, olive oil (G, D, E, N)

Warre's Otima, 10 year old Tawny (50ml)

ALLERGENS KEY

(G) contains Gluten	(CE) contains Celery	(E) contains Egg	(L) contains Lupin
(D) contains Dairy	(N) contains Nuts	(S) contains Soya	(M) contains Molluscs
(P) contains Peanuts	(F) contains Fish	(MU) contains Mustard	
(SE) contains Sesame	(SD) contains Sulphites	(C) contains Crustaceans	

A discretionary 12.5% service charge will be added to your final account.

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.