



MIDDLETHORPE HALL & SPA

DRAWING ROOM SELECTION

(available Monday & Tuesday, 6.30 p.m. - 8.30 p.m.)

Home-made Soup,

bread rolls and butter (G, D, E, CE).....£8.00

Smoked Salmon,

herb salad, horseradish cream, sourdough croûte (G, D, F, SD)..... £11.50

Pork Pressing,

herb salad, chorizo jam (G, D, SD).....£8.50

Home-made Pork, Black-pudding and Apple Sausage Roll,

brown sauce, watercress salad (D, G, SD, E).....£8.50

SANDWICHES:

Smoked Salmon and Prawn, lemon crème fraiche (F, D, G, C).....£9.95

Free-Range Egg Mayonnaise, tomato, watercress (V) (G, E, D)£7.50

Yorkshire Honey Roast Ham, mature cheddar, piccalilli (G, D, SD, CE)£8.50

Sliced Sirloin of Waterford Beef, horseradish cream, rocket (G, D, MU, E)..£9.50

Bread Selection: white bloomer, brown bloomer, ciabatta

PUDDINGS:

Fresh Strawberries,

whipped cream (V) (D).....£6.50

Calamansi Curd Tart,

white chocolate cheesecake mousse, lime meringue, mint (G, D, E, N, V)£8.00

Chocolate Brownie,

cherry granola, vanilla mascarpone (G, D, E, N, V).....£8.00

Home-made scones

strawberry jam, clotted cream (G, D, E, N, V)£6.50

Selection of British Cheese,

tomato chutney, grapes, celery(G, D, E, N, V)£12.50



Tea/Coffee, Cappuccino/Espresso/Latté with biscuits.....£7.00

WHITE WINES

		125ml	175ml	Bottle
273	Chenin Blanc, The Francophile, Stellenbosch, 2020	7.00	9.00	36.50
258	Pinot Grigio, Sacchetto, DOC, Veneto, Italy, 2021	7.00	9.00	36.50
299	Chablis, Domaine Vincent Dampt, 2020	10.00	14.50	59.00
265	Grüner Veltliner 'Talisman', Törley, Hungary, 2020	6.00	8.00	30.00
283	Chardonnay, 'Spring Fever', Langmeil, Barossa Valley, 2020	9.00	11.00	47.00
237	Sancerre, Domaine La Grande Maison, Loire, 2020	10.00	14.50	59.00
297	Riesling 'Homer', Eradus, Marlborough, 2020	8.00	10.00	41.00
282	'Honu' Sauvignon Blanc, Marlborough, 2020	7.00	9.00	36.50
218	Picpoul de Pinet, G. Bertrand, Languedoc-Roussillon, 2020	8.00	10.00	41.00

RED WINES

182	Shiraz, Cranswick Estate, Victoria, S.E. Australia, 2016	8.50	10.50	45.00
183	Nero D'Avola, Tenuta Regaleali, Sicilia, 2019	8.00	10.00	41.00
171	Pinot Noir Castel Firmian, Trentino, Italy, 2019	8.50	10.50	45.00
169	Malbec 'Chacabuco' Los Haroldos, Mendoza, 2020	7.00	9.00	36.50
147	Rioja Reserva, Bodegas Ondarre, DOC, Viana, Spain, 2017	8.00	10.00	41.00
056	Château Moulin de Mallet, Bordeaux, 2016	8.00	10.00	41.00
190	Panul Merlot, E. Ovalle, Colchagua Valley, Chile, 2020	6.00	8.00	30.00
193	Cabernet Sauvignon Reserve, Berton, Coonawarra, Aus, 2018	9.00	11.00	47.00

ROSE WINES

340	Gris Blanc, G. Bertrand, Languedoc-Roussillon, 2020	7.50	9.50	39.00
-----	---	------	------	-------

All wines listed are also available in a 375ml Carafe.

Full wine list available upon request.

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.

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.

All wines listed are also available in a 375ml Carafe

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