



MIDDLETHORPE HALL & SPA

MONDAY & TUESDAY BILL OF FARE

(served from 6.30 p.m. to 8.30 p.m. – table to be reserved in advance)

FIRST COURSES:

- Freshly prepared Soup,**
(V) (G, D, CE, E)£9.00
- Smoked Salmon Plate,**
horseradish cream, herb salad *(G, D, F, SD, CE)*£12.00
- Terrine,**
tomato and onion jam, toasted brioche *(G, D, CE, SD, E)*£10.00

MAIN COURSES:

- Risotto,**
fennel and radish salad *(V) (G, D, E, SD, CE)*.....£14.00
- Beer-battered East-coast Cod,**
triple-cooked chips, tartare sauce *(G, D, SD, E, F)*£17.00
- Black Pudding and Apple Sausage Roll,**
brown sauce, watercress salad *(D, G, SD, E)*.....£10.00
- Beef Shin Pie,**
creamed potato, seasonal vegetables *(G, D, CE)*.....£15.50

SIDE ORDERS:

- Garden Salad, (V) (SD)**.....£4.00
- Creamed Potatoes, (V) (D)**.....£5.00
- Triple-cooked Chips (V)**.....£5.00
- Seasonal Vegetables (V) (D)**.....£5.00

PUDDINGS:

- Eton Mess,**
(V) (D, G, E).....£8.50
- Home-made Tart,**
(V) (G, D, E,).....£9.50
- Chocolate Brownie,**
whipped salt butter caramel, vanilla ice-cream *(V) (G, D, E, N)*.....£8.00
- Selection of British Cheese,**
tomato chutney, grapes, celery *(G, D, E, SE, CE)*£13.50

SANDWICHES:

- Smoked Salmon and Prawn,** lemon crème fraiche, baby gem *(F, D, G, C)* .£11.00
- Free-Range Egg Mayonnaise,** tomato, watercress *(V) (G, E, D)*£8.00
- Yorkshire Honey Roast Ham,** mature cheddar, piccalilli *(G, D, SD, CE)*£9.00
- Sliced Sirloin of Waterford Beef,** horseradish cream, rocket *(G, D, MU, E)* £10.00
- Bread Selection:** white bloomer, brown bloomer, ciabatta
- Tea/Coffee, Cappuccino/Espresso/Latté** with biscuits£7.00

WHITE WINES

		<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
262	Verdejo, Javier Sanz, D.O. Rueda, Spain, 2021	8.00	10.50	42.50
258	Pinot Grigio, Sacchetto, DOC, Veneto, Italy, 2021	7.00	9.00	38.00
201	Chablis, Domaine Vincent Dampt, 2020	10.50	14.50	59.00
265	Grüner Veltliner ‘Talisman’, Törley, Hungary, 2021	6.00	8.00	31.00
283	Chardonnay, ‘Spring Fever’, Langmeil, Barossa Valley, 2020	9.00	12.00	47.00
237	Sancerre, Domaine La Grande Maison, Loire, 2020	10.50	14.50	59.00
297	Riesling ‘Homer’, Eradus, Marlborough, 2020	8.00	10.50	42.50
282	‘Honu’ Sauvignon Blanc, Marlborough, 2022	7.00	9.00	36.50
218	Picpoul de Pinet, ‘Cuvee les Ladies’, Château de Pinet, 2021	6.50	9.00	38.00

RED WINES

124	Côtes Du Rhône, Vignobles Gonnet, 2020	8.00	10.50	42.50
183	Nero D’Avola, Tenuta Regaleali, Sicilia, 2020	8.00	10.50	42.50
171	Pinot Noir Castel Firmian, Trentino, Italy, 2020	8.00	10.50	42.50
169	Malbec ‘Chacabuco’ Los Haroldos, Mendoza, 2021	7.00	9.00	36.50
147	Rioja Reserva, Bodegas Ondarre, DOC, Viana, Spain, 2018	8.00	10.50	42.50
056	Château La Gamaye, Cuvée Prestige, Côtes de Bordeaux, 2018	8.00	10.50	42.50
190	Panul Merlot, E. Ovalle, Colchagua Valley, Chile, 2021	6.00	8.00	31.00
193	Cabernet Sauvignon Reserve, Berton, Coonawarra, Aus, 2019	9.00	12.00	47.00

ROSE WINES

340	Grenache-Syrah Rose, Domaine de Montauberon, IGP Cotes de Thongue, Languedoc-Roussillon, France, 2021	6.00	8.00	31.00
-----	--	------	------	-------

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.