



MIDDLETHORPE HALL & SPA

THE PINEAPPLE ROOM MENU

(available Wednesday to Sunday,
12 noon – 1.45 p.m. and 6.30 p.m. - 8.30 p.m.)

Home-made Soup , bread rolls and butter.....	£9.00
Battered East-coast Cod , triple cooked chips, tartare sauce, lemon (G, D, E, F).....	£17.00
Risotto , fresh bread, fennel and radish salad (G, N, D).....	£14.00
Smoked Salmon , herb salad, horseradish cream (D, D, F, SD, CE).....	£12.00
Terrine , herb salad, tomato and onion chutney, toasted brioche (G, E, D, SD).....	£10.00
Home-made Pork, Black-pudding and Apple Sausage Roll , brown sauce, watercress salad (D, G, SD, E).....	£10.00
Waterford Farm Fillet Steak , slow roast tomato, flat mushroom, triple cooked chips (G, D).....	£31.50
peppercorn sauce - £3.50 (D,MU) blue cheese butter - £3.50 (D)	

SANDWICHES:

Smoked Salmon and Prawn , lemon crème fraîche (F, E, D, G, C).....	£11.00
Free-Range Egg Mayonnaise , tomato, watercress (V) (G, E, MU).....	£8.00
Yorkshire Honey Roast Ham , mature cheddar, piccalilli (G, D, MU, E).....	£9.00
Sliced Sirloin of Waterford Beef , horseradish cream, rocket (G, D, MU, E).....	£10.00
Bread Selection : white bloomer, brown bloomer, ciabatta, sourdough (G, D, N, E)	

SIDE ORDERS:

Triple-cooked Chips	£5.00
Creamed Potatoes (D)	£5.00
Selection of Seasonal Vegetables (D)	£5.00
Garden Salad (G, N)	£4.00

PUDDINGS:

Chocolate Sundae , whipped salted caramel, chocolate orange ice-cream, brownie, Chantilly cream and chocolate sauce (G, P, N, D, E).....	£8.00
Tart , slice of home-made tart with garnish.....	£9.50
Eton Mess (G, D, E)	£8.50
Carrot Cake , cream cheese icing, candied carrot (G, E, D, N).....	£4.50
Selection of British Cheese , tomato chutney, grapes, celery (G, N, D, E, CE, SE).....	£13.50
Selection of Home-made Ice-creams (G, D, E) and Sorbets	£6.50



Tea/Coffee, Cappuccino/Espresso/Latté with biscuits (G, D, N, E).....	£7.00
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WHITE WINES

	125ml	175ml	Bottle
265 Grüner Veltliner, Törley, Etyek-Buda, Hungary, 2021	6.00	8.00	31.00
218 Picpoul de Pinet, 'Cuvee les Ladies', Ch. de Pinet, 2021	6.50	9.00	38.00
282 Sauvignon Blanc, Broadland, Marlborough, 2021	7.00	9.00	36.50

RED WINES

169 Malbec, Los Haroldos, Uco Valley, Mendoza, 2021	7.00	9.00	36.50
190 Panul Merlot, Errazuriz Ovalle, Chile, 2021	6.00	8.00	31.00
147 Rioja Reserva, Bodegas Ondarre, Viana, 2018	8.00	10.50	42.50

ROSÉ WINES

340 Grenache-Syrah Rose, Domaine de Montauberon, IGP Cotes de Thongue, Languedoc-Roussillon, France, 2021	6.00	8.00	31.00
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All wines listed are also available in a 375ml Carafe.

Full wine list available upon request.

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

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	

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.