



MIDDLETHORPE HALL

THE PINEAPPLE ROOM MENU

(available 12 noon – 1.45 p.m. and 6.30 p.m. - 8.30 p.m.)

Home-made Soup , bread rolls and butter.....	£9.50
Battered East-coast Cod , triple cooked chips, tartare sauce, lemon (G, D, E, F).....	£18.00
Risotto , fresh bread, fennel and radish salad (G, N, D)	£15.00
Smoked Salmon , herb salad, horseradish cream (D, F, SD, CE)	£13.00
Terrine , herb salad, tomato and onion chutney, toasted brioche (G, E, D, SD).....	£11.00
Home-made Pork, Black-pudding and Apple Sausage Roll , brown sauce, watercress salad (D, G, SD, E)	£11.00
Waterford Farm Fillet Steak , slow roast tomato, flat mushroom, triple cooked chips (G, D)	£34.00
peppercorn sauce - £3.50 (D, MU) blue cheese butter - £3.50 (D)	

SANDWICHES:

Smoked Salmon and Prawn , lemon crème fraiche (F, E, D, G, C).....	£12.00
Free-Range Egg Mayonnaise , tomato, watercress (V) (G, E, MU)	£8.50
Yorkshire Honey Roast Ham , mature cheddar, piccalilli (G, D, MU, E)	£9.50
Sliced Sirloin of Waterford Beef , horseradish cream, rocket (G, D, MU, E)	£11.00

Bread Selection: white bloomer, brown bloomer, ciabatta, sourdough (G, D, N, E)

SIDE ORDERS:

Triple-cooked Chips	£5.50
Creamed Potatoes (D)	£5.50
Selection of Seasonal Vegetables (D)	£5.50
Garden Salad (G, N)	£4.50

SALADS:

Tomato and Mozzarella Salad , olive oil, rocket, basil, balsamic (D, SD, G, MU).....	£13.50
Serrano Ham and Cantaloupe Melon , garden herb salad (G, D, SD, MU) ..	£13.50
Smoked Salmon and North Atlantic Prawn Salad , compressed cucumber, dill, horseradish (G, D, F, C, SD, MU)	£15.50

PUDDINGS:

Chocolate Brownie , hazelnut, caramel, espresso ganache (G, D, E)	£8.50
Lemon Curd Tart , raspberry, white chocolate, mint (G, D, E)	£10.00
Eton Mess , Chantilly cream, summer fruit (D, E)	£9.00
Selection of British Cheese , tomato and pear chutney, grapes, homemade crackers, Guinness and black treacle sourdough (D, N, SE, G, E).....	£14.50
Selection of Home-made Ice-creams (G, D, E) and Sorbets	£7.00



Tea/Coffee, Cappuccino/Espresso/Latté

with biscuits (G, D, N, E)

£7.00

WHITE WINES

		125ml	175ml	Bottle
258	Pinot Grigio, Sacchetto, DOC, Veneto, Italy, 2022	7.25	9.75	41.00
201	Chablis, Domaine Vincent Dampt, 2023	12.50	17.00	73.00
265	Grüner Veltliner ‘Talisman’, Törley, Hungary, 2023	7.25	9.75	41.00
283	Chardonnay, Gran Reserva, Morandé, Chile, 2021	8.50	11.75	51.00
237	Sancerre, Domaine Chaumeau-Balland, 2022	11.50	15.00	64.00
297	Riesling ‘Adam Who?’, Eden Valley, 2023	8.50	11.75	51.00
282	‘Honu’ Sauvignon Blanc, Marlborough, 2022	7.25	9.75	41.00
218	Picpoul de Pinet, ‘Cuvee les Ladies’, Ch. de Pinet, 2023	7.50	10.25	45.00

RED WINES

124	Côtes Du Rhône, Vignobles Gonnet, 2021	8.50	11.75	51.00
183	Nero D’Avola, Tenuta Regaleali, Sicilia, 2021	8.00	10.75	47.00
171	Pinot Noir, Révélation, Badet-Clément, Languedoc, 2021	8.25	11.00	48.00
169	Malbec ‘Chacabuco’ Los Haroldos, Mendoza, 2022	7.25	9.75	41.00
147	Rioja Reserva, Bodegas Ondarre, Viana, Spain, 2019	8.25	11.00	47.00
056	Château Lafon, Lustrac-Médoc, Cru Bordeaux, 2018	9.75	13.50	58.00
190	Panul Merlot, E. Ovalle, Colchagua Valley, Chile, 2022	6.00	8.00	33.50
193	Cabernet Sauvignon Reserve, Perez Cruz, Chile, 2022	8.25	11.00	48.00

ROSÉ WINES

340	Grenache-Syrah Rose, Domaine de Montauberon, IGP Cotes de Thongue, Languedoc-Roussillon, France, 2023	7.00	9.25	39.00
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All wines listed are also available in a 250ml glass and 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.