



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 (Hot or Cold) , bread rolls and butter	£12.50
Battered East-coast Cod , triple cooked chips, tartare sauce, lemon (G, D, E, F).....	£24.50
Risotto , tender-stem broccoli, watercress, truffle cream (G, D, E, SD, CE).....	£17.50
Smoked Salmon , herb salad, horseradish cream (D, F, SD, CE)	£16.50
House Terrine , herb salad, seasonal chutney, toasted brioche (G, E, D, SD)	£13.00
Home-made Pork, Chorizo and Apple Sausage Roll , brown sauce, watercress salad (D, G, SD, E)	£13.00
Waterford Farm Fillet Steak , slow roast tomato, flat mushroom, triple cooked chips (G, D)	£40.50
peppercorn sauce - £3.50 (D,MU) café de Paris butter - £3.50 (D)	

SANDWICHES:

Smoked Salmon and Prawn , lemon, crème fraîche, baby gem (F, E, D, G, C).....	£14.00
Free-Range Egg Mayonnaise , tomato, cress (G, E, MU, V)	£10.50
Yorkshire Honey Roast Ham , truffle mascarpone, sun-blushed tomato, rocket (G, D, MU, E)	£11.50
Mature Cheddar , onion marmalade, watercress (G,D)	£10.50
Sirloin of Waterford Beef , horseradish cream, baby leaf (G, D, MU, E).....	£14.00
Bread Selection : white bloomer, brown bloomer, ciabatta, sourdough (G, D, N, E)	

SIDE ORDERS:

Triple-cooked Chips	£6.50
Truffle and Parmesan Chips (D)	£8.50
Creamed Potatoes (D)	£6.50
Selection of Seasonal Vegetables (D)	£6.50
Garden Salad (G, N)	£5.50

SALADS:

Smoked Salmon , pickled cucumber, horseradish, dill, garden herbs, lemon (G, D, F, SD, E, CE).....	£17.50
Burrata , grilled peach, rocket, Prosciutto di Parma, hot honey (G, E, D, SD, CE).....	£16.00
Garden Beetroot , Yellison goats' cheese, wild garlic pesto, toasted pine nuts, basil (G, D, E, N, V, SD, CE).....	£15.50

PUDDINGS:

Chocolate Brownie , cherry, chocolate, granola (G, D, E)	£10.00
Tart of the Day	£11.00
Strawberry and Elderflower Eton Mess (D, E)	£12.50
Selection of British Cheese , tomato and pear chutney, grapes, homemade crackers, sourdough (D, N, SE, G, E)	£16.50
Selection of Home-made Ice-creams (G, D, E) and Sorbets	£9.00
<i>Ice-creams: Chocolate Orange, Coffee & Tia Maria, Mint Chocolate Chip, Lemon Verbena, Vanilla & Honeycomb</i>	
<i>Sorbets: Cherry, Mango, Mascarpone, Raspberry, Strawberry</i>	
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, 2024	7.25	9.75	41.00
201	Chablis, Domaine Vincent Damp, 2024	12.50	17.00	73.00
265	Grüner Veltliner 'Talisman', Törley, Hungary, 2024	6.25	8.75	36.00
205	Chardonnay, La Bergerie, Francopis Carillon, 2022	9.75	13.50	58.00
237	Sancerre, Domaine Chaumeau-Balland, 2024	11.75	16.00	66.00
297	Riesling, Watervale, Jim Barry Wines, Clare Valley, 2024	7.50	10.25	45.00
282	'Honu' Sauvignon Blanc, Marlborough, 2025	7.25	9.75	41.00
218	Picpoul de Pinet, 'Les Vignes sur Mer', Maison Azan, 2024	7.50	10.25	45.00

RED WINES

124	Côtes Du Rhône, 'Parallèle 45', Paul Jaboulet Aîné, 2024	8.00	11.50	48.00
131	Primitivo, 'Appassimento', Carlomagno, Puglia, 2023	7.75	11.00	46.00
181	Pinot Noir, Eradus, Awatare Valley, Marlborough, 2024	8.75	12.50	52.00
169	Malbec 'Chacabuco' Los Haroldos, Mendoza, 2024	7.25	9.75	41.00
147	Rioja Reserva, Bodegas Ondarre, Viana, Spain, 2020	7.75	11.00	46.00
056	Château Lafon, Lustrac-Médoc, Cru Bordeaux, 2019	9.75	13.75	58.00
164	Merlot, Bain's Kloof, Breede River Valley, 2022	7.25	9.75	41.00
193	Cabernet Sauvignon Reserve, Perez Cruz, Chile, 2023	8.50	11.75	49.00

ROSÉ WINES

340	Grenache-Syrah Rose, Languedoc-Roussillon, 2024	7.00	9.25	39.00
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CHAMPAGNE AND SPARKLING WINE

009	Bernard Remy Brut, Carte Blanche, N.V	15.00	.-	82.00
020	Bernard Remy Brut Rosé, N.V.	18.00	.-	101.00
453	Sylvoz Prosecco DOC Treviso Le Colture, Brut N.V.	9.00	.-	42.00

All still 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.