



## STARTERS

Soup of the day (v) served with Mediterranean bread	£7.00
Shellfish bisque finished with brandy and served with a warm ciabatta stick	£8.00 £2 supplement
Smoked ham hock terrine served with a fig relish, pea shoot salad and toasted ciabatta	£7.00
Mini game pie with puff pastry lid and served with a red wine jus	£8.00 £2 supplement
Pan-fried mushrooms (v) served with creamy stilton sauce, vegetarian cheese and malted toast	£7.00
Duo of Chalk Stream trout pâté, smoked trout, horseradish jam and toasted ciabatta	£8.00 £2 supplement
Crayfish cocktail (df) served with roasted red peppers, roquette leaves and ciabatta	£7.00
Crispy smoked chicken risotto balls served with spring onions, baby leaves and avocado dip	£8.00 £2 supplement
Goats' cheese pannacotta (v, gf) served with beetroot sorbet and a red onion and beetroot salsa	£7.00

## BREADS & BOARDS

Warm bread, garlic bread and olives (v) served with olive oil and balsamic	£6.00
Vegetarian Mezze Board (v) selection of fried camembert, grilled halloumi, roquito peppers, pitted olives, sun-dried tomatoes and toasted bread	£9.00 £2 supplement
Baltic board crayfish salad, smoked salmon, trout pâté, chilli king prawns, served with Marie Rose and ciabatta bread	£10.00 £3 supplement

## SALADS

All salads are available as a starter (£7) or main course (£15)

Chilli king prawn salad	baby leaves, carrot, roquito peppers, red onion and sweet chilli dressing (gf, df)
Greek Salad	served the traditional way, with olive oil (gf)
Smoked chicken Caesar	sweet bacon, baby gems, anchovies, croutons, pecorino and Caesar dressing
Artichoke and olive salad	sun-blushed tomatoes, rocket and sweet Balsamic (gf, df, v)

## MAIN COURSES

Chef's special of the day please ask a team member for details	£16.00
Roasted Pousin (de-boned) chicken and herb filling with mushroom and noodle broth	£17.00
Marinated lamb rump lamb hotpot served with a rosemary and red wine jus	£19.00 £2 supplement
Fillet of beef stroganoff served with fragranced rice and green beans	£22.00 £5 supplement
Slow braised pork belly served with creamed potato, sautéed cabbage and apple jus	£17.00
Chef's beer battered fish and chips (df) served with garden peas and homemade tartare sauce	£16.00
Upton's beef and red onion burger glazed with Monterey Jack and served with smoked bacon and sweet potato fries	£16.00
Pan-fried fillet of hake with citrus scented cous cous, chilli, tomato and red onion salsa	£17.00
Smoked fillet of haddock with spinach, creamed potato, poached egg and grain mustard sauce	£17.00
Pearl barley risotto (v) served with spinach, leeks, garlic, mushrooms and roasted vine tomatoes	£15.00
Prawn and smoked salmon risotto (gf) finished with a splash of cream, fresh herbs and parmesan	£17.00
Fillet of Beef Wellington served pink with flat mushroom with caramelised red onions, pont neuf and Madeira sauce	£24.00 £5 supplement
Chicken or vegetable (v) Madras served with mango chutney, rice and naan bread	£16.00
Homemade meatballs with goats' cheese tagliatelle in a spiced tomato sauce	£16.00
Spinach and ricotta tortellini (v, n) served with shaved vegetarian cheese and a white wine and pesto cream sauce	£15.00

## SIDE DISHES

Parmesan Chips (gf)	£3.00
Sweet potato fries (gf, df)	£3.00
Medley of vegetables (gf)	£3.00
Mixed green salad (gf, df)	£3.00
Tomato, roquette and parmesan salad served with balsamic vinegar and olive oil (gf, df)	£3.00

## DESSERTS

Peach and honey brûlée honey flapjack served with peach salsa	£7.00	Amaretto Affogato (gf) creamy vanilla ice cream doused in hot espresso coffee, served with Amaretto liquor	£7.00
White chocolate fondant (please allow 15 minutes) served with dark chocolate sauce and clotted cream	£8.00 £1 supplement	Selection of luxury ice creams (v, gf)	£7.00
Pear tart tatin served with clotted cream ice cream and sweet honey dressing	£7.00	English cheese board (n) served with grapes, celery, chutney and crackers	£9.00 £2 supplement
New York baked vanilla cheesecake served with winter berries and berry ice cream	£8.00 £1 supplement	Chef's dessert of the day please ask a team member for details	£7.00
Rhubarb and ginger strudels served with white chocolate custard	£8.00 £1 supplement		

## TEA, COFFEE AND LIQUORS

Tea	£2.60	Cappuccino	£3.10
Fresh filter coffee	£2.60	Espresso	£2.60
Latte	£3.10	Liquor Coffee	£4.70

For a full beverage selection  
please speak with a team member.

(v) = vegetarian, (gf) = gluten free, (df) = dairy free, (n) = contains nuts

Allergen information is available for all our dishes and some items may be cooked in genetically-modified oil;  
if you have a specific requirement please ask a team member for further details.

Supplements shown apply to guests on a dinner inclusive package.

This menu is available for parties of up to 9 guests.

All prices include VAT.



# CHILWORTH MANOR

[www.chilworth-manor.co.uk](http://www.chilworth-manor.co.uk)