

# THE ROMNEY

at Mote House

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# DINNER

Monday to Saturday 6 - 8pm

## STARTERS

- Chefs soup of the day with bread and butter (V) £6.25
- Slow cooked BBQ glazed local pork belly, apple gel and crackling (GF) £7.50
- Game and pistachio terrine, plum chutney, pickled cucumber and toasted country bread £8.50
- Beetroot cured Scottish salmon fillet, celeriac slaw, sweet pickled apple (GF) £9.50
- Seared king scallops, crispy squid, butternut squash and hazelnut crumb £12.50

## CLASSICS

- Chicken Caesar, baby gem lettuce, hen`s egg, parmesan croutons and anchovies £10.95
- Local beer battered cod fillet with bistro chips, tartare sauce and garden peas £12.95
- Pan fried calves` liver, creamy mashed potatoes, crispy bacon and onion gravy £11.50

## MAINS

- Roasted wood pigeon, potato and truffle gnocchi, cep mushrooms and charred corn £13.50
- Black pudding stuffed fillet of pork, crispy apple roll and sage polenta £17.00
- Grilled lamb cutlet, braised shoulder hot pot, thyme courgette and tomato Provençale £15.50
- Natural smoked haddock, clam and sweet corn chowder, poached egg and crispy kale (GF) £17.50
- Roasted hake fillet, chorizo and coco bean cassoulet, olive tapenade, crispy pancetta (GF) £17.25
- Wild mushroom and truffle risotto with parmesan shavings (V) £14.50

## SIDES

- Mixed leaf salad £3.50
- Broccoli £3.50
- Garden peas £3.50
- Mash potatoes £3.50
- Bistro fries £3.50
- Buttered new potatoes £3.50

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(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.