

THE ROMNEY

at Mote House

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Soup of the day with bread and butter (V) - 5.50
- Wild mushroom tart, poached egg, truffle and chives hollandaise, parmesan shaving(V) - 7.00
- King prawn tempura, pickled winter vegetables, sweet chilli sauce - 8.00
- White crab meat raviolo, crab bisque, sea asparagus and tarragon oil - 9.50
- Smoked chicken and Parma ham salad, stilton crumbs, lotus crisps and pomegranate (GF)8.50

CLASSICS

- Chicken Caesar, baby gem lettuce, egg, parmesan croutons and anchovies - 10.50
- Local beer-battered cod fillet with thick fries, peas and tartar sauce - 13.00
- Local 6oz sirloin of beef, thick fries, crispy onion rings, parsley butter and grilled tomato - 17.00

MAINS

- baked aubergine parmigiana, fine green beans, pumpkin seeds and walnut salad (V/GF) - 13.50
- Slow cooked lamb shank, creamy mashed potatoes, parsnip crisps and red onion gravy (GF)- 16.00
- Lemon and thyme roasted whole poussin, rosemary potatoes and bread sauce (GF)- 14.50
- Braised topside of beef and smoked bacon pie, curly kale and cheesy mashed potatoes - 15.00
- Pan fried sea bream, seafood ragout, roast new potato and salsa Verdi (GF) - 15.50

SIDES

- Mixed leaf salad - £2.50
- Broccoli - £2.50
- Garden peas - £2.50
- Mash potatoes - £2.50
- Bistro fries - £2.50
- Buttered new potatoes - £2.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free

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

Food is prepared in a traditional kitchen and may contain traces of nuts.

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