

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Slow Cooked Duck Croquette, Plum Puree, Pickled Cauliflower and Tarragon Oil -7.50 (NF)
- Smoked Rare Carpaccio of Beef, Truffle Mayonnaise, Radishes and Micro Herbs -8.00(GF-NF)
- Scottish Oak Smoked Salmon, Asparagus, Poached Hen Egg and Hollandaise Sauce-9.50 (GF-NF)
- Slow Cooked Beetroot, Whipped Goat cheese, semi Dried Tomato and Candy Walnuts 7.50(GF)
- Open Crab Meat Ravioli, Light Prawns Bisque, Crispy tiger Prawns and Dill oil -9.00 (NF)

CLASSICS

- Chicken Caesar, baby gem lettuce, hen egg, parmesan crouton and anchovies - 11.50 (NF)
- 'Ramsbury' beer-battered fish with Bistro Fries, garden peas and Tartar Sauce - 13.00 (NF)
- Wild Mushroom and Truffle Risotto and 18 Month aged Parmigiano Reggiano -14.00 (GF-NF)

MAINS

- Roast Fillet of Pork Wrapped in Parma Ham, Potato and Leek Galette, Apple Compote, Sprouting Broccoli and Cider Reduction -14,5(GF-NF)
- Maple Glazed Medallion of Beef, Potatoes Anna, Portobello Mushroom, Asparagus Tips and Red Wine Sauce -16.50 (GF-NF)
- Poached Fillet of Turbot, pea and Samphire Broth, cherry tomato Basil and crispy trimmings -15.50 (NF)
- Roast Corn Fed Chicken Supreme, BBQ Pulled Leg, Celeriac Slaw, roast and crushed new potato, chicken jus 15.00 (GF-NF)

SIDES

- Mixed leaf salad - 2.50
- Broccoli - 2.50
- Garden peas - 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.

THE
ROMNEY
at Mote House