

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Chefs soup of the day served with warm bread roll and butter (V) - 5.50
- Wild boar terrine served with onion bread and apple and sultana chutney (GF) - 7.50
- Double baked cheese and truffle souffle served with crispy red onion (V) - 6.50
- Smoked salmon and asparagus salad served with cream cheese crostini and toasted hazelnuts (N) - 8.50
- Grilled squid and tiger prawn's salad served with fennel, cherry tomato and spring leaves (GF) - 7.50

CLASSICS

- Chicken Caesar, baby gem lettuce, hens' egg, parmesan crouton and anchovies - 11.00
- 'Ramsbury' beer-battered cod fillet with bistro chips, peas and tartar sauce - 12.00
- Aged 8oz sirloin steak, thick chips, mushroom, grilled tomato and dressed salad (GF) - 18.50

MAINS

- Wild mushroom and truffle risotto, aged parmesan and wild mushroom powder (V) (GF) - 13.50
- Pan roasted lamb leg steak, crushed minted peas, colcannon potato, garlic and anchovies' sauce (GF) - 17.00
- Seared cod loin, buttered spinach, asparagus, potato puree and tomato sauce vierge (GF) - 16.50
- Miso marinated salmon fillet, tender stem broccoli, crushed new potato and spring onion (GF) - 16.50
- Confit Gressingham duck leg, pancetta, savoy cabbage, orange and aniseed jus (GF) - 15.50

SIDES

- Mixed leaf salad - 3.00
- Seasonal vegetables - 3.00
- Garden peas - 3.00
- Bistro fries - 3.00
- Creamy mash potatoes - 3.00

(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