

THE ROMNEY

at Mote House

LIGHT BITES

Soup of the day, homemade bread (V)	5.50
Warm salad of winter vegetables, quinoa, goat's cheese, honey mustard dressing, sage (V) (GF)	7.95
The Audley Club: chicken, streaky bacon, tomato, egg, mayonnaise, bistro fries	8.00

Served on white or granary bloomer with dressed leaves & vegetable crisps

Vintage cheddar & onion chutney (V)	6.50
Smoked salmon, cream cheese & dill	7.00

CLASSICS

Beer battered haddock, triple cooked chips, minted crushed peas, tartare, lemon	11.00 / 7.50
Butternut squash & sage risotto, pumpkin seed pesto, shaved pecorino (GF)	13.00 / 8.00
Sausage and mash, buttered greens, caramelised onion gravy	9.50 / 6.50
Whitby Bay scampi, bistro fries, mixed leaves	10.95 / 7.50
Pan fried calves' liver, pancetta, baby onions, creamed potatoes, Madeira jus, roasted root vegetables	11.50 / 8.50

Caesar salad: baby gem, garlic croutons, parmesan, pancetta, soft boiled hen's egg, marinated anchovies

with *grilled chicken breast* - 11.00
with *hot smoked salmon* - 12.50

GRILL

Steak of the day, triple cooked chips, kale & caramelised onions, grilled mushroom, choice of blue cheese, peppercorn or bordelaise sauce	21.00
Barnsley chop, potato fondant, tender stem broccoli, red wine jus	15.50
Salmon fillet, crushed new potatoes, fine beans, citrus Beurre Blanc	16.00

SIDES

Fine beans & shallots (V) (GF)	3.50
Kale & crispy onions	3.50
Honey roasted root vegetables (V) (GF)	3.50
Bistro fries (V)	3.50
Triple cooked chips (V)	3.50
Mixed, dressed leaves (V) (GF)	3.50
Buttered spinach (V) (GF)	3.50

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STARTERS

Smoked duck carpaccio, wild rocket, blackberries, parmesan shaving and hazelnuts	7.95
Slow cooked pork belly, apple slaw, apple jelly, fried sage leaves and crispy crackling	7.50
Potted crab meat, king prawn tempura, sourdough crisps, herb aioli	8.95
Mature cheddar and wild mushroom tart, soft boiled duck egg, chicory and crispy onion	7.00

MAINS

Slow cooked lamb shank, creamy mash potato, Chantenay Carrot, crispy parsnip and red wine jus	16.50
Pan fried skate wing, roast new potato, spinach and capers brown butter	16.95
Pan fried pheasant breast, slow cooked leg comfit, potato fondant, pancetta sautéed brussels sprouts, thyme and orange sauce	15.95
Spinach and ricotta tortellini, wild mushroom, truffle oil, semi dried tomato and parmesan shaving	14.50

DESSERTS

Grand Marnier chocolate mousse, poached pear, burned meringue and hazelnut crumb	5.50
Almond and figs tart, cream Chantilly and raspberry sorbet	5.50
Blackberry cheesecake sundae, blackberry compote, chocolate crumb	5.50
Selection of British cheeses, grapes quince chutney, savoury biscuits and butter	8.50

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.