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Head chef Daniel Beech and the team at Nunsmere hall welcomes you to our twice voted ‘County Restaurant of the year’ by The Good Food Guide.

Enjoy an elegant and memorable culinary experience using fresh ingredients that reflect British seasonality.

Expect rich and flavourful dishes created by taking familiar foods and adding a contemporary and refreshing twist.

Three Wrens Bison Grass Gin (25ml)

Served with mediterranean tonic £8.35.

WHILST YOU WAIT

Home-made bread

sea salted butter

£2.50

Marinated olives

chilli oil & lemon

£4.50

TO START

Soup (v)

leek & potato, crispy leeks, chive oil, croutons

£7.00

Saffron paella (v)

confit red pepper, goats cheese bon bon, rocket pesto

£7.50

Chicken croquette

salsa, tomato chutney, crispy rocket

£7.50

Smoked salmon

crayfish, new jersey potato salad with watercress, soft herb mayonnaise

£8.50

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TO FOLLOW

Pan seared cod

crispy potato, wild mushroom, asparagus & tarragon sauce

£22.50

Roast chicken supreme

caramelised onion mash, kale, garden peas, red wine jus

£24.00

Pappardelle (v)

roast pepper & tomato ragu, aubergine, toasted panko

£18.50

Roasted pork belly

Roast potatoes, seasonal vegetables, red wine jus

£26.00

SIDES

Parmesan and truffle fries £5.00

Triple cooked skin on fries £4.50

Mix vegetables, garlic butter £4.50

Rocket and parmesan salad £4.00

Honey glazed carrots £4.50

Merlot - Merry Mole – Codru - Moldova (250ml)

Made from hand harvested grapes, this un-oaked red is briming from crushed red berries with delicate spice and cedar with a hazelnut backbone £10.20

Florie – Roy Rene – Mediterranee – France (250ml)

This Provençal blush is bursting with sun kissed red fruits £12.00

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TO FINISH

Crème brulé

mango compote, shortbread

£7.00

Vanilla pannacotta

poached pineapple, coconut sorbet

£7.50

Brownie

chocolate soil, mint & choc chip ice-cream

£7.50

Cheese board

Cheddar, Yorkshire blue, French brie

crackers & condiments

£10.50

Sauternes – Carmes de Rieussec – France (125ml)

classic sauternes from the Rothschild stable. Honeyed apricot and hazelnut dominate.

£8.00

Please be aware that our dishes are prepared in kitchens where nuts, gluten and other allergens are present, therefore we cannot guarantee that any food is completely free from traces.

Please note menu descriptions do not always display all ingredients and allergens.

Should you require any further information regarding allergens, please speak to a member of the team before ordering.

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.