

RESTAURANT MENU

WHILST YOU WAIT

HOMEMADE BREAD
sea salted butter

MARINATED OLIVES
chilli oil & lemon

TO START

SOUP (V)
winter vegetable soup, croutons, coriander oil

PAELLA (V)
red pepper, rocket pesto, crumbled feta

CHICKEN LIVER PARFAIT
golden raisins, crostini, peashoots, chive oil

SMOKED SALMON
potato salad, crayfish marie rose, golden beetroot, crostini



NUNSMERE HALL
BOUTIQUE HOTEL GROUP

TO FOLLOW

PAN-SEARED COLEY

crispy potato, wild mushroom, asparagus, pakchoi, caviar & chive cream

PAPPARDELLE (V)

roast pepper & tomato ragu, aubergine, toasted panko

ROAST CHICKEN SUPREME

dauphinoise potato, tender stem, celeriac puree, peas, jus

Pork Fillet

caramelised onion mash, red cabbage, kale, red wine jus, onion puree

8OZ RUMP STEAK

confit tomato, olive tapenade, red wine jus, skin on fries

SIDES

PARMESAN AND TRUFFLE FRIES

TRIPLE COOKED SKIN ON FRIES

MIX GREENS IN GARLIC BUTTER

HONEY GLAZED CARROTS & PARSNIPS

ROCKET & PARMESAN SALAD



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TO FINISH

CRÈME BRULÉ

plum berry compote, short bread

VANILLA PANNACOTTA

pineapple compote, raspberry sorbet

CHEESE BOARD

Cheddar, Yorkshire blue, French brie crackers & condiments



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