

Acanthus Restaurant at Macdonald Berystede Hotel and Spa Sample Menu

Small plates

Artisan stone baked sour or malted breads £4.50
Whipped sea salt butter, extra virgin olive oil, aged balsamic

Marinated olive mix £3

Pulled pork bon bons £6
Caramelised apple gel

Grilled garlic flatbreads £4
Hummus and nut free pesto

Salads

Superfood salad £7 / £14
Freekeh grain, avocado, roasted butternut, caramelised red onion, pistachio, pumpkin and pomegranate seeds with a natural yoghurt dressing

Seared asian beef salad £14
Prime cut steak, tenderstem broccoli, chilli, chinese leaves, water chestnuts and lime with a soy dressing

Caesar salad £8
Add hot smoked salmon £8
Add grilled red tractor certified chicken £8
Add grilled seasonal vegetables suitable for vegans £4

Starters

Jumbo prawn cocktail, sauce americana £10
Chiffonade gem lettuce, avocado, brown bread

John Ross Jr Oak smoked salmon £12
Horseradish crème fraîche, lemon and brown bread

Honey glazed ham hock terrine £9
Piccalilli, apple gel and fine herbs

Salt baked beetroot and goat's cheese £9
Compressed watermelon with pomegranate dressing

Chicken noodle soup £7
Chicken, noodles, ginger and finely shredded vegetable broth

Market fish

Today's freshly caught market fish. We only source the freshest sustainable fish. Please ask your server about today's choices

Prices on request

Served with either

Butternut squash purée, carrots and tender stem broccoli

Wild mushrooms, kale and roasted chestnuts

From the grill

Acanthus burger £15

Hand pressed prime Scottish beef burger, served on a deluxe brioche bun and thin cut chips

Add extra toppings

Mull cheddar cheese, grilled flat cap mushroom, smoked streaky bacon £1

Grilled dry cured bacon, free-range fried egg £2

Butchers cut and thin cut chips £19

200g Cut from the lower belly. Best eaten rare to medium or rare to avoid toughness

Rib eye 220g / £29, 300g / £35

Central eye of marbled fat, very tender and served with hand cut chips, tomato, mushrooms and onion rings

Sirloin 220g £29

Cut from the centre loin, well marbled, very tender and served with hand cut chips, tomato, mushrooms & onion rings

Butter & sauces £1.50

Garlic and parsley butter, béarnaise, peppercorn sauce and red wine jus

Sandwiches

All sandwiches are served with French fries and mesclun salad

Avocado and prawn £12

Atlantic prawns, chopped avocado and chilli served on toasted sour dough with citrus crème fraîche

The monte cristo £12

Layers of prosciutto ham, smoked turkey and emmental cheese, wrapped in sliced bread, dipped in beat egg and bread crumbs, deep fried until crisp golden brown

Philly steak £14

Caramelised roast beef, onion, peppers, emmental cheese on a white roll

Classic club £15

Grilled chicken, dry cured bacon and egg mayonnaise on wholemeal or white bread

The garden club £12

Grilled seasonal vegetables, avocado, hummus on wholemeal or white bread

Acanthus classics

Pumpkin and sage tortellini £8 / £14
Parmesan cream, wilted spinach and kale

Acanthus benedict £14
Cured ham, free range egg, toasted english muffin, hollandaise sauce

Beer battered wild haddock & hand - cut chips £17
Crushed garden peas, tartar sauce

Roast atlantic halibut £28
Celeriac purée, trompette mushrooms, leeks and truffle

Chicken schnitzel £19
Breaded red tractor certified chicken escalope, fried egg, capers and parsley butter

Beef bourguignon £18
Blade of scotch beef, slowly cooked in red wine, bacon lardons, braised onions, button mushrooms and creamed potatoes

Herb crusted scotch lamb rack £28
Parmentier potatoes and mint salsa verde

Sides

Mac n cheese £4

Roasted new potato, garlic and rosemary £4

Smoked applewood mash £4

Triple cooked hand cut chips £5

Onion rings £4

Roast root vegetables £4

Tender stem broccoli and hollandaise £4

Acanthus house salad £5

