

THREE COURSE SET MENU

Three courses for £25 per person, available for lunch reservations, Wednesday to Saturday.
Three courses for £29.50 per person, available for dinner reservations, Tuesday to Thursday.

STARTER

Pressed ham hock terrine, tarragon emulsion, heritage carrots
Pairs perfectly with Chateau de Belleverne, St Amour, Les Cru des Amoureux, France, £7

MAIN

Butter poached plaice, Mayan Gold potatoes, roasted cabbage
Pairs perfectly with Seriously Cool Chenin Blanc, South Africa 125ml £5.50

DESSERT

Muscovado cream with Williams poached pears and anise hyssop
Pairs perfectly with Jurancon Moelleux Clos Lapeyre 100ml £7

OR

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers

£4.50 supplement

All prices are inclusive of VAT
A discretionary service charge of 10% will be added to the final bill
An optional donation of £1 will be added to the bill towards
Sandy Park Café

A LA CARTE

STARTERS

Marinated organic beetroot, rosemary, goats curd 9
Pairs perfectly with Kardos dry Furmint, Hungary 125ml £5.5

Slow poached hake, miso glaze, seaweed broth, sesame 11

80-day aged Long horn beef tartare, smoked onion, nasturtium 11

Grouse raviolo, smoked bacon, roscoff onion veloute 15

Cured Isle of Mull dived scallop, porthilly oyster, dill 16

MAINS

Brown butter poached turbot, cauliflower, champagne sauce, brown shrimp 27

Jerusalem artichoke risotto, autumn truffle 17

Roasted monkfish, fresh sweetcorn, chorizo, mussel tempura 25

Huntsham Farm pork loin and cheek, lettuce, cracked wheat and turnip 26

Aynhoe Estate fallow deer, faggot, kohlrabi 28
Pairs perfectly with Ontanon Ecologico, Rioja, Spain 125ml £6.5

SIDE DISHES

Garden new potatoes, lovage, pickled shallot, sourdough crumb 5

Roasted carrots, hazelnut pesto 5

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DESSERTS

Stem ginger panna cotta, new season plum, gingerbread 8
Pairs perfectly with Jurancon Moelleux Clos Lapeyre 100ml £7

Caramelised apple mille feuille, walnut crumble, vanilla ice cream 10

Chocolate namelaka, milk sorbet, caramelized chocolate 9

Foraged Blackberries, meadowsweet, oxalis 9

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 11

Tea and coffee 4

TEA

Signature Breakfast

Premium blend of Assam and Ceylon leaves gives a deep, malty brew

Imperial Earl Grey

Chinese Oolong scented with Sicilian bergamot oil

Garden of Eden

Green and Black tea blended with rose, blue cornflowers and sweet Japanese peach

Green Flamingo

Gunpowder green with Rose and sweet Brazilian Graviola fruit

DECAFFEINATED TEA

Cleanse

Chai tea with cardamom, ginger, cinnamon, dates and cacao beans

White Elixir

Delicate white tea with Jasmine, Ginko leaves and spirulina algae

Jewel of Africa

Rooibos fruit tea with red currants, sandalwood, rose and peony blossoms

British Mint & Caramel

Finest peppermint blended with sweet, creamy caramel

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COFFEE

Espresso - Origin Brazil

Sweet and satiny smooth

A pure Arabica coffee, this is a delicate blend with a smooth texture and an elegantly mild and sweet flavour enhanced by a note of lightly toasted grain.

Available as Latte, Cappuccino & Macchiato

Lungo - Origin Guatamala

Bold and silky

A blend of Arabica and washed Gourmet Robusta coffee, this is a smooth and balanced blend with intense dry and malty cereal notes underlining its bold character

Espresso Decaffeinato

Dense and powerful

Dark roasted South American Arabicas with a touch of Robusta bring out the subtle cocoa and roasted cereal notes of this full-bodied decaffeinated espresso

LIQUEUR COFFEE

Highland

royal lochnagar – 10.5

Irish

teeling small batch – 11.0

Whisky cream

arran gold – 8.5

French

Reviser, petite champagne – 12.0

Italian

saliza amaretto – 11.0

Panama

rum nation 18 yr – 12.5

Friar's

frangelico – 8.0

Seville

cointreau – 9.0

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SUNDAY LUNCH

STARTERS

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Pressed ham hock terrine, tarragon emulsion, heritage carrots 8

Grouse raviolo, smoked bacon, roscoff onion velute 15

Cornish lobster, garden cucumber, dill 13

80-day aged Long horn beef tartare, smoked onion, nasturtium 11

MAINS

Jerusalem artichoke risotto, autumn truffle 17

Brown butter poached brill, cauliflower, Champagne sauce, brown shrimp 27

Butter poached plaice, Mayan Gold potatoes, roasted cabbage 18

Roasted 40 day aged Lake District beef, Yorkshire pudding, gravy 25

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DESSERTS

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Muscovado cream with Williams poached pears and anise hyssop 9

Chocolate namelaka, milk sorbet, caramelized chocolate 9

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 11

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CHILDRENS MENU

A LITTLE SOMETHING FOR SMALLER TUMS

Suitable for children aged 12 years and under

STARTERS

Garlic bread & herbs 4

Chicken goujons, chive mayonnaise 5

Roasted tomato soup 4

MAINS

Spaghetti bolognese with parmesan cheese 10

Sausage, mash, seasonal vegetables & gravy 10

Market fish, mashed potatoes & seasonal vegetables 10

Roasted 40 day aged Lake District beef,
Yorkshire pudding, red wine gravy (**Sunday only**) 12

PUDDINGS

Chocolate delice, vanilla ice cream 4

Selection of ice creams 4

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