



HOAR CROSS HALL

Welcome to the grand dining room at Hoar Cross Hall. Our Executive Head Chef and his team have created this menu, using the finest seasonal ingredients. Our Executive Chef is also delighted to have created his signature dishes which are highlighted. These dishes feature a modern twist on old classics for your enjoyment.

STARTER

SPRING VEGETABLE SOUP (V, GF)

Oven roasted garlic croutons, olive oil

BRAISED SMOKED HAM TERRINE

Waldorf salad, herb and Dijon mustard mayonnaise, sourdough shards

GOATS CHEESE CROTTIN (V, GF)

Compressed watermelon, balsamic onion and toasted pine nut salad, honey dressing

ROASTED BEETROOT HUMMUS (V, NF)

Cucumber carpaccio, chargrilled ciabatta, beetroot, yogurt dressing, petit herbs



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SESAME SEED CRUSTED TUNA LOIN CARPACCIO

Poached salmon and crème fraîche mousse, soy dressing, Asian slaw, nasturtium leaves & filo crisp

MAIN COURSES

“CATCH OF THE DAY”: ROAST SEATROUT FILLET

Served with crushed potatoes, spring onion and pea sauce

(Limited availability)



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“DISH OF THE DAY”: ROAST RUMP OF LAMB

Served with braised fondant Potato, ratatouille, wild garlic, lamb jus

(Supplement £6.00 limited Availability)

“STEAK OF THE WEEK”: 8OZ FLAT IRON STEAK, GARLIC & HERB BUTTER

Baked field mushroom, grilled tomato, watercress, triple cooked chips

(Supplement £5.00)



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‘MY FISH AND CHIPS’ (NF)

Baked cod loin, crushed peas, triple cooked chips, warm tartare sauce, house pickled onions, pea shoots

‘TRIO OF PORK’ (NF)

*Pressed confit belly, loin, black pudding mashed potato, braised cabbage, confit chantenays,
sauce Robert*

v – vegetarian, gf – gluten free, df – dairy free, nf – nut free

Some dishes may be possible to adapt to accommodate the above allergies and intolerances

Please ask your server if you require more information regarding allergens and intolerances

3 Course meal: £37.50 2 Course meal: £27.50

All prices are inclusive of VAT



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PAN FRIED CHICKEN SUPREME (GF, NF)

Celeriac dauphinoise, charred spring onion, carrot puree, kale, chicken jus

6OZ BEEF FILLET STEAK (NF)

Potato rostii, wilted spinach, crispy onion, tender stem broccoli, port jus
(Supplement £9.00)

CHARRED SQUASH AND SPICED QUINOA (V, NF, DF)

Bok choy, roast parsnip, pumpkin seeds, ketjap manis

‘CAULIFLOWER CHEESE RISOTTO’ (V, NF)

Textures of cauliflower, smoked applewood cheddar cheese, herb crumb

SUPER FOOD SALAD (V, GF, DF)

Quinoa, baby leaf spinach, toasted pine nuts, chia and pumpkin seeds, dried blueberries
Add; chargrilled halloumi, smoked salmon or tofu to your superfood salad – £2 for each item)

SIDE ORDERS

£3.00 supplement each

TRIPLE COOKED CHIPS (V, DF, NF)

SPRING ONION AND CHIVE MASHED POTATO (V, GF, NF)

MINTED NEW POTATOES (V, GF, NF)

HONEY ROASTED ROOT VEGETABLES (V, GF, NF)

CHANTENNAY CARROTS AND TENDERSTEM BROCCOLI (V, GF, NF)

WILTED GREENS (V, GF, NF)

HOUSE SALAD (V, DF, NF, GF)

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