

## RESTAURANT 1779

### SHARING BOARD

<b>Crisp bread &amp; cruditées board:</b> Flat bread, Grissini mixed crudités, hummus, tzatziki & olive oil.	<b>£ 9.50</b>
<b>Fish platter:</b> Smoked salmon fishcake, mackerel pâté Crispy whitebait, tartar sauce	<b>£15.50</b>
<b>Charcuterie:</b> prosciutto ham, salami Milano, chorizo peppered pastrami, pickles & sourdough	<b>£14.50</b>

### STARTER

<b>Game terrine,</b> plum & apple chutney, toasted brioche	<b>£ 7.50</b>
<b>Goats cheese &amp; potato cake,</b> honey roast beetroot, (v)	<b>£ 6.50</b>
<b>Smoked salmon fishcake,</b> fresh rocket, sweet chilli sauce	<b>£ 6.00</b>
<b>Market soup of the day (v)</b>	<b>£ 5.50</b>
<b>Smoked mackerel pate,</b> crisp sourdough, horseradish and beetroot relish	<b>£ 6.00</b>
<b>Mussels in a white wine and garlic cream sauce,</b> warm bread	<b>£ 5.50 / £10</b>
<b>Poached pear, Roquefort &amp; endives salad,</b> Caramelised walnuts (v)	<b>£ 6.50 / £12</b>
<b>Black pudding, pancetta and boiled egg salad</b> English mustard mayonnaise and watercress	<b>£ 5.50 / £10</b>

Guests who are dining on an inclusive package have an allocation of £26 to spend on a three course dinner. Any amount above the £26 allocation will be incurred as a charge.

### NUTRITIONAL AND HEALTHY OPTIONS

With many people wanting healthier food, QHotels has chosen to work with one of UK's top nutritionists Theresa Millman and Michelin starred Chef John Wood to create a set of well-balanced tasty dishes.

There are many different aspects to eating a more healthy and well balanced diet, therefore when creating these items, we have designed dishes that are low in gluten, low in fat, but high in essential nutrients and vitamins, whilst ensuring they are tasty, fulfilling and can be eaten as part of a good calorie controlled diet.

<b>Miso baked salmon with a quinoa feta and avocado salad with a spicy tomato, coriander dressing</b>	<b>£7.00</b>
<b>Beetroot kale and goats cheese salad</b>	<b>£6.00</b>
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<b>Winter vegetable and bean casserole with a rich tomato sauce, mashed celeriac.</b>	<b>£12.00</b>
<b>Poached chicken, baby gem salad with a yoghurt Caesar dressing.</b>	<b>£13.50</b>
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<b>Roasted pears with a quark chocolate pot</b>	<b>£7.00</b>
<b>Blackberry and vanilla yoghurt brûlée</b>	<b>£7.00</b>

### Q GRILL

*All our steaks are Dukesmoor beef, Dry aged for a minimum 21 days & sourced from native traditional British breeds such as Hereford, Angus and Beef Shorthorn.*

<b>227g Rib-eye Steak</b>	<b>£22.00</b>
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*Served with baked portabella mushrooms, garlic & herb roasted tomato, steak chips. Béarnaise Sauce, black pepper sauce*

<b>150g Minute sirloin steak &amp; frites</b>	<b>£15.00</b>
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*Served with baked portabella mushrooms, garlic & herb roasted tomato*

<b>QBurger</b> served with smoked bacon, crispy fried onions, mature cheese, brioche bun, green tomato relish & fries	<b>£13.50</b>
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<b>Char grilled chicken burger</b> , smoked bacon, mature cheese, bbq sauce, bay gem	<b>£13.50</b>
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## **Mains**

<b>Grilled whole plaice</b> , caper & lemon butter sauce Green beans with roasted shallots, crushed parsley potatoes	<b>£14.00</b>
<b>Slow roast feather blade of beef</b> , Bourguignon sauce Creamed celeriac potatoes, honey glazed parsnips	<b>£16.50</b>
<b>Pumpkin ravioli (v)</b> , sage Roasted butternut squash, sage & onion butter	<b>£12.50</b>
<b>Pan fried fillet of sea bass</b> , leek and chorizo risotto, crispy leeks	<b>£16.50</b>
<b>Confit duck leg</b> , braised red spiced cabbage, potato fondant, rich port jus	<b>£17.00</b>
<b>Braised shank of lamb</b> , dauphinoise potatoes, minted broccoli florets, rosemary scented red wine jus	<b>£17.50</b>
<b>Baked fillet of cod</b> , kale and crispy smoked bacon Parmentier potatoes, cream sauce	<b>£14.50</b>
<b>Wild mushroom and roasted shallot risotto</b> , Parmesan crisps	<b>£12.50</b>
<b>Roast chicken chasseur</b> , honey glazed carrots, fondant potatoes	<b>£13.50</b>
<b>Roast belly pork</b> , new potatoes, spring greens, cider & mustard sauce	<b>£14.50</b>

## **SIDES**

**£3.50**

Buttered kale and crisp smoked bacon  
Roasted honey glazed carrots and parsnips  
Broccoli & cauliflower cheese  
Dauphinoise potatoes  
Chunky chips  
Mashed potato  
Mixed leaf salad, house dressing

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## DESSERTS

<b>Sticky toffee and apple pudding</b> , toffee sauce, vanilla ice cream	<b>£ 6.00</b>
<b>Spotted dick pudding</b> , double cream custard	<b>£ 6.00</b>
<b>Blackcurrant and vanilla crème Brule</b> with shortbread	<b>£ 6.00</b>
<b>Profiteroles</b> , warm chocolate sauce	<b>£ 6.00</b>
<b>Poached pear</b> , a rich chocolate pot and chocolate sauce	<b>£ 6.00</b>
<b>Treacle and pecan tart</b> , clotted cream	<b>£ 6.00</b>
<b>Vanilla cheesecake</b> , cherry brandy syrup	<b>£ 6.00</b>
<b>Selection of local cheeses</b> , spiced pear chutney & savoury biscuits	<b>£ 8.50</b>

## COFFEES

### Teas & Coffee

Pot of Tea (Includes all herbal teas)	<b>£ 3.10</b>
Americano	<b>£ 3.25</b>
Espresso single/Double	<b>£ 2.85/£ 3.20</b>
Cappuccino	<b>£ 3.50</b>
Latte	<b>£ 3.50</b>
Hot Chocolate	<b>£ 3.50</b>

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