



RESTAURANT MENU

Valid from 18th March until 17th June, excluding Sunday and special events

STARTERS

(V) Light Dolcelatte mousse, parmesan wafers, candied walnuts and watercress. (mi,mu) £9.50

Breast of Gressingham duck smoked in house with preserved young carrots, diced duck pate and a port reduction. (mu,mi) £11
Recommended Wine Pairing - (No.26) Marques de Reinoso Rioja Tempranillo Blanco Crianza Rioja, Spain 2019

(Vegan) Sliced Galia melon and watermelon with sweet grapefruit gel and Thai basil. £8

Chef's soup of the day. £7

Pressed terrine of roasted chicken and tarragon with onion petals and beer jelly. (mu) £9.50

Recommended Wine Pairing - (No.14) Manfredi Bianco, Basilicata, Italy 2022

(V) Fresh Asparagus with truffle peelings, hollandaise dressing and lamb's lettuce. (mi,e) £9.50

Cured Scottish salmon with cucumber pearls, pickled cucumber and a crème fraiche and dill sauce. (f,mi,mu) £11
Recommended Wine Pairing - (No.28) Pinot Gris, Cotes de Kayersberg, Domaine Bernard Haas, Alsace 2021

(Vegan) Marinated tofu and sweet pepper brochettes served with a side of hummus. (so) £9

MAINS

Pan fried 21 day mature Hereford 8oz sirloin of beef. £27

Pan fried 21 day mature Hereford 8oz Fillet of beef. £37

Accompanied with the sauce of your choice and pomme frites. Choice of peppercorn (mi) or blue cheese (mi)

Roasted Rack of lamb, baby fondant potatoes, spring greens served with a rich lamb sauce. (mi,e) £27.50

Recommended Wine Pairing - (No.31) Salice Liante, Castello Monaci, Salentino DOC, Puglia, Italy 2021

Guinea Fowl stuffed with Truffle Black pudding, Duck fat rosti potato, braised chicory, hen of the woods mushrooms,
light red wine jus. (w,mi,e,mu) £26.50

Recommended Wine Pairing - Teroldego Rotoliano Trentino, Conti d'Arco, Italy 2021

Gressingham Duck Breast, carrot and orange puree, bok choy, duck leg bon bon, Boulangere potatoes, soy and ginger jus. (mi,e,w,so) £26.50

Recommended Wine Pairing - (No.32) Rioja Reserva, Vinedos Eguiluz, Rioja Alta, Abalos, Spain 2015

Pan fried cod loin, chorizo and butter bean cassoulet, lemon butter samphire. (f,mi) £21.50

Recommended Wine Pairing - Gewurztraminer Trentino DOC, Conti d'Arco, Italy

Roasted Halibut. Jerusalem artichoke and lobster veloute, turned baby potatoes, crispy cavolo nero. (f,cr,mi) £24.50

Recommended Wine Pairing - (No.38) Pinot Noir, Rapaura Springs, Marlborough, New Zealand 2019

(V) Herb gnocchi, black garlic and pesto sauce, sun-dried tomatoes, asparagus tips, pecorino shavings. (w,mi) £18

(Vegan) Roscoff Onion Tart Tatin, rocket salad, aged balsamic reduction, caramelized onion puree. (w,mi) £17

Side dishes are available below.

(V) Buttered tenderstem broccoli, toasted pine nuts and almonds. (n,mi) £5.50

Sea salted skinny fries with parmesan and truffle oil. (mi) £5

(V) Salt baked beetroot and crumbled goats cheese. (mi) £6

(V) – Suitable for vegetarians

Please inform one of our team if you have any allergies or dietary requirements.

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information regarding allergens.

A discretionary 10% service charge will be added to all bills.



DOVECLIFF HALL
COUNTRY HOUSE HOTEL