



ESHOTT HALL

Spring Dinner Menu

To Start

Cock-a-Leekie Soup, Smoked Bacon Cobbler

Ham Hock & Pork Cheek Terrine, Piccalilli, Crackling

*Beef Carpaccio, Ox Cheek & Marrowbone Croquette, Wholegrain Mustard Dressing,
Watercress*

Chargrilled Spring Vegetables, Tomato Consommé, Basil Grissini (v)

*Scallops, Squid and Wild Garlic Risotto, Lemongrass Boullion
(£3 Supplement)*

Main Course

*Rump of Lamb, Confit of Shoulder & Potato Cannelloni, Minestrone Sauce, Baby
Aubergine & Courgette*

*Pan Fried Sea Trout, Caramelized Baby Gem, Shallot Dressed Green Pea, Broad Beans
& Asparagus, Crab Beignet*

Pan Roasted Duck, Swiss Chard, Celeriac, Hazelnut

*Fillet of Beef, Corned Beef Potato Cake, Roasted King Oyster, Confit Shallot, Parsley &
Black Pepper Crust
(£5 Supplement)*

Butternut Squash Kofta, Wild Rice, Courgette & Basil Stew(v)



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To Finish

Yoghurt Panacotta, Kiwi & Wild Strawberry & Pecan Granola

Tangy Lemon Mousse, Mango, Shortbread

Chainbridge Baked Honey Cheesecake, Limoncello Macaroon, Lime Gastrique

Rhubarb & Custard

*Selection of Northumbrian Cheese, Millers Damsel Biscuits and Accompaniments **
(£5 Supplement)

*For those seeking a low calorie alternative as a dessert, we are delighted to offer
A platter of Eshott Spring and Summer Berries and Fruit Sorbet*

Dessert Wines (per 100ml)

Late Harvest Sauvignon Blanc £5.00

Torres Moscatel £5.50

Sauternes £6.00

Coffee & Homemade Petit Fours £5.00

2 Courses £33.50

1 Main Course £22.00

3 Courses £42.00

* *Additional Supplements apply*

(v) - Suitable for Vegetarians

Please note some dishes may contain shot & traces of nut. If there is nothing on the menu that is suitable, please speak with one of the restaurant staff whom will be happy to arrange an alternative where possible. Before ordering please speak to a member of our staff in regards to any Food Allergies and Intolerances that you may have.