



GHYLL MANOR

HOTEL & RESTAURANT

While you wait...

Marinated olives £3.00

Mixed Nuts selection £3.00

Bread and Oils £3.00

To Begin....

Butternut squash and chilli velouté with cauliflower pakora (V - GF)

Vegetable terrine with heirloom tomato salad

Avocado smoked salmon, crayfish cocktail with lemonade jelly (G F)

Salt and Pepper squid, pickled vegetable, hot and sour sauce (G F)

Duck liver parfait, vanilla baked figs and toasted brioche

Ham hock ballotine, piccalilli, cornichons and croutons

To Follow....

Cashew nut roast with buttered spinach and cherry tomatoes and baby carrots (V)

Potato gnocchi, smoked garlic, wild mushrooms, parmesan and truffle oil (V)

Poached fillet of natural smoked haddock, creamed potato, baby leeks, poached egg and mustard cream (GF)

Belly of pork, apple puree, mustard dauphinoise, savoy cabbage (GF)

Confit duck leg, braised puy lentils, creamed potato, prune and Armagnac jus (GF)

The Classic....

Grilled sirloin steak with cherry tomatoes and wild mushrooms, hand cut chips (£5 supplement)

Herb marinated chicken supreme with cherry tomatoes and wild mushrooms, hand cut chips

Six-ounce beef burger with bacon, cheese, onion rings in a toasted brioche bun with hand cut chips

Beer battered haddock fillet with hand cut chips, crushed peas and citrus mayonnaise

Side Dishes - £3.50

Hand cut Chips

Buttered New Potatoes

Seasonal Vegetable

Mixed Salad

To Finish....

Warm treacle tart, with vanilla ice cream

Lemon Tart with raspberry sorbet

Strawberry cheesecake with strawberry ice cream

Traditional British cheese board, grapes, chutney and water biscuits

2 courses for £25, 3 courses for £32

Coffee Menu

Fresh Brewed Filter Coffee	£3.00		
Espresso Doppio	£4.50	Classic Irish Coffee <i>Jameson</i>	£7.50
Cappuccino	£3.20	Baileys Coffee <i>Baileys</i>	£7.50
Americano	£3.00	Highlands Coffee <i>Drambuie</i>	£7.50
Café Latte	£3.20	Italian Classic <i>Amaretto</i>	£7.50
Pot of tea	£3.00	Calypso Coffee <i>Tia maria</i>	£7.50
Espresso	£3.00		

Something Special

Baileys	£4.90
Croft Port	£4.70
Courvoisier vsop	£5.00
Laphroaig 10yr old single malt	£7.00

Please ask for information on our dishes should you have any allergen requirements.
Thank you for dining with us, a discretionary service charge will be added to your