



ESHOTT HALL

EASTER DAY MENU

ELSDON GOATS' CHEESE TORTELLINI

Wild nettle salsa verde, parmesan crisp (G D E TN M)

MOROCCAN SPICED LAMB AND DARLING BLUE CROQUETTES

Harissa mayonnaise (G D E)

JERSEY ROYAL AND BABY LEEK SOUP

Isle of Wight black garlic sourdough (G SUL)

CORNISH CRAB CAKES

Chilli, lime & ginger dressing (SH-CR E G)



ROASTED FILLET OF BEEF

Roasted Particularly Good potatoes, Doddington cauliflower cheese, tenderstem broccoli, spiced red cabbage, Yorkshire pudding, Bramley apple compote (G E D C SUL)

ROAST LEG OF DERBYSHIRE LAMB

Roasted Particularly Good potatoes, Doddington cauliflower cheese, tenderstem broccoli, spiced red cabbage, Yorkshire pudding, minted jus (G E D C SUL)

PAN FRIED STONE BASS

Wild garlic mash, asparagus, mussel velouté (F SH-MOL D)

CHAR-GRILLED ASPARAGUS SPEARS

Wild garlic risotto cakes, crispy duck egg, wild mushroom bearnaise (D E)



BLUEBERRY TEA PANNACOTTA

Nougat and honeycomb (TN D E)

YORKSHIRE RHUBARB CRUMBLE

Ginger custard (G D E)

MILLIONAIRE SHORTBREAD

Dark chocolate mousse, peanut butter caramel, caramel shortbread (G D PN E)

WHITE CHOCOLATE BLONDIE

Raspberry gel, pistachio tuile (TN G D E)

£60 per person

ALLERGENS *Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.*

G GLUTEN SH SHELLFISH E EGGS F FISH PN PEANUTS SOY SOYA D COWS MILK/LACTOSE TN TREE NUTS C CELERY
M MUSTARD SS SESAME SEEDS SUL SULPHITES L LUPIN MOL MOLLUSC

We add a discretionary 10% service charge to your bill but if you are not happy please don't pay it but do let us know if there is anything we can do better.