



# ESHOTT HALL

## SPRING SUNDAY LUNCH MENU

### to start

ELSDON GOATS' CHEESE TORTELLINI  
Wild nettle salsa verde, parmesan crisp (G D E TN)

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)

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

### to follow

ROASTED RUMP OF DERBYSHIRE LAMB  
Jersey Royals, green beans, cherry tomatoes, quail eggs, black olive jus (E F C SUL D)

ROASTED FILLET OF BEEF  
Yorkshire pudding, Particularly Good roast potatoes, Doddington cauliflower cheese, spiced red cabbage, red wine jus (SUL D E G C M)

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)

### treats

BLUEBERRY TEA PANNACOTTA  
Nougat and honeycomb (TN 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)

YORKSHIRE RHUBARB CRUMBLE  
Ginger custard (D E G)

3 courses £50 / 2 courses £40

**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.