



ESHOTT HALL

Summer Seasonal Menu

small plates

ROASTED ENGLISH PEACHES

Burrata mozzarella, pinenut and basil crumb
(D G TN SUL) £14

SUMAC SCOTTISH SALMON AND KING PRAWN SKEWER

Chickpea purée, baby spinach (SS D SH-CR F) £14

MOROCCAN SPICED LAMB & DARLING BLUE CROQUETTES

Lime coriander yogurt (G D E SUL) £13

SUMMER GARDEN VEGETABLES FRITTO MISTO

Chilled gazpacho soup (G SUL) £13

CORNISH CRAB CAKES

Chilli, lime & ginger dressing (SH-CR E G) £14

classics

ESHOTT HALL CHICKEN PARMO

Melted red peppers, Doddington's cheese sauce,
bocconcini, paprika wedges (D G E SUL) £27

10oz NORTHUMBERLAND SIRLOIN STEAK

King oyster mushroom, roasted vine tomatoes, truffle
parmesan fries, pink peppercorn sauce (D SUL) £32

ABERDEEN ANGUS STEAK BURGER

Brioche bun, Darling Blue cheese, smoked bacon,
garlic mayo, triple cooked chips (G E D M SUL) £25

ALNWICK GOLD BEER BATTER MONKFISH TAIL

Seaweed tartar sauce, pea guacamole, triple cooked
chips, roasted lemon (G F SUL E) £30

SERRANO HAM CAPRESE SALAD

Heritage tomato salad, burrata, basil (D TN SUL) £24

pizza

CLASSIC MARGHERITA

Tomato, basil, mozzarella, Brock & Morten rapeseed oil,
heritage grain sourdough (G D) £17

ESHOTT HALL SEASONAL

Tomato, mozzarella, pepperoni, hot honey, crispy
onions, basil, thyme (G D) £20

mains

SLOW COOKED PORK BELLY

Eshott garden rhubarb, fidget pie, tender stem broccoli
(G D C SUL) £28

ROASTED RUMP OF DERBYSHIRE LAMB

Jersey Royals, green beans, cherry tomatoes, quail eggs,
black olive jus (E F C SUL D) £32

WHOLE CORNISH LEMON SOLE

Lobster butter, Queen scallops, marsh samphire, lemon
& herb ratte potatoes (F SH-MOL D SH-CR G) £32

GARDEN PEA, BROAD BEAN & MINT RISOTTO

Ricotta stuffed courgette flowers, crispy Baron Bigod
(D G E SUL C) (VEGAN OPTION AVAILABLE) £26

sides £5 each

ROCKET SALAD with shavings of parmesan,
Brock & Morten balsamic (D SUL)

TRUFFLE PARMESAN FRIES (D)

ROASTED YELLOW & GREEN COURGETTES with
pine nut and basil crumb (D G TN)

PARTICULARLY GOOD POTATO CHIPS

treats

BLUEBERRY TEA PANNACOTTA

Nougat & honeycomb (TN D E) £13

CITRUS MERINGUE TART

Morwick raspberry ripped ice cream (D E G) £12

ESHOTT PIMM'S SUMMER PUDDING

Cucumber sorbet, mint gel, candied orange, balsamic
strawberries (G SUL SOY) £13

GOOSEBERRY FOOL

Elderflower jelly, mojito granita (D SUL) £12

LOCAL CHEESE BOARD

A selection of cheese; Darling Blue, Doddington,
Admiral Collingwood and Hotspur, paired with apple
and grape chutney, Yorkshire plum & ginger Brack cake,
Fudge's biscuits (G E PN D TN C SS SUL) 3 cheeses £17

Guests dining on our DBB package are allocated
£60 for 3 courses / £48 for 2 courses

ALLERGENS *Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.* G GLUTEN 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 SH SHELLFISH CR CRUSTACEON MOL MOLLUSC
We add a discretionary 10% service charge to your bill which goes directly to our team but if you are not happy please don't pay it, but do let us know if there is
anything we can do better.