



Starters

**Pork Cheek Terrine**

Pistachio, Plum Chutney, Black Pudding Bon Bons

**Scallops**

Creamed Cauliflower, Pancetta, Parsnip Crisp, Parsley Emulsion

**Seared Tuna**

Black Sesame Seeds, Teriyaki Glaze, Wasabi Jelly, Pickled Cucumber

**Velouté**

Celeriac, Apple, Thyme Croutons, Crème Fraîche

**Beetroot Tartare**

Beetroot, Quail Egg, Pickled Carrot, Goat Cheese Curd

**Marinated Artichokes**

Chargrilled Potato & Courgette Salad, Basil Mayonnaise, Sultana & Pine Nut Dressing

Mains

**Dry Aged Beef Fillet**

Oxtail, Confit Shallot, Red Chard, Jerusalem artichoke, Red Wine Jus (Supplement £8)

**Confit Duck**

Cavolo Nero, Fondant, Rainbow Carrots, Blackberry Jus

**Salmon**

Squid Ink, Seaweed Purée, Saffron Potatoes, Baby Root Vegetables, Crab Bisque

**Halibut**

Purple Potato, Kale, Roe, Pickled Girolles, White Wine Sea Purslane Sauce (Supplement £5)

**Tagliatelle**

Spinach, Sundried Tomato, Olives, Whipped Ricotta

**Risotto**

Wild Mushroom, Tarragon, Truffle, Parmesan Crisp

Sides - £5.00

**French Beans**

Beurre Blanc & Almond

**New Potatoes**

Chive Beurre Blanc

**Tenderstem Broccoli**

Chilli, Soy & Sesame

**French Fries**



# DANESFIELD HOUSE

HOTEL AND SPA

## Desserts

Vanilla Crème Brulée, Biscotti  
Lemon Tart, Raspberry Sauce, Vanilla Ice Cream  
Milk Chocolate & Salted Caramel Delice, Butterscotch Ice Cream  
Elderflower and Apple Panna Cotta, Pomegranate Compote  
Amaretto Parfait, Cherry, Chantilly Cream  
Selection of Three Cheeses, Quince Jelly, Crackers

Why not try a glass of Port or sweet wine to accompany your dessert?

Quinta Do Crasto, LBV Vintage Port, Portugal, 2015  
Garonnelles, Sauternes, France, 2019  
**100ml - £5 supplement**

**Two Courses - £47.00**

**Three Courses - £55.00**

**A discretionary service charge of 12.5% will be added to all bills.**

**If you have any dietary requirements or allergies, please speak with a member of the team.**

**All our dishes are created from the finest fresh & locally sourced ingredients.**