

# TRUFFLES

## RESTAURANT

### First Course

<b>Brixham Crab Croquette</b>	£9.00
Micro Roquette, Watermelon & Cumin Mayonnaise	
<b>Seared Shetland Scallops</b>	£12.50
Pork Cheek Carpaccio, Smoked Bacon Foam	
<b>Pressed Terrine Smoked Ham Hock Guinea Fowl &amp; Foie Gras</b>	£9.50
Sweet and Sour Grape Reduction	
<b>Goats Cheese Bon Bons (V)</b>	£7.50
Beetroot Puree, Balsamic Jelly, Raspberry Dressing	
<b>Veloute of Garden Pea (V)</b>	£6.50
Poached Burford Brown Hens Egg & White Truffle Oil	

### Rowhill Classics

*A selection of Rowhill Grange classic dishes, using only the finest traditional ingredients*

<b>Watercress Soup (V)</b>	£5.50
Crème Fraîche	
<b>Chicken Liver Parfait</b>	£6.00
Red Onion Jam & Toasted Brioche	
<b>Grilled English Marsh Asparagus (V)</b>	£7.50
Hollandaise Sauce	

### Main Course

<b>Gressingham Duck Cooked Three Ways</b>	£22.00
Roasted Breast, Confit Leg, Grilled Liver & Anise Jus	
<b>Rhug Estate Pork</b>	£20.00
Organic Slow Roasted Belly, Cream Cabbage & Caramelised Apple Puree	
<b>Rump of New Season Salt Marsh Lamb</b>	£23.50
Wilted Lettuce, Pea Puree, Mint & Parsley Foam	
<b>Wild Line Caught Sussex Black Bream</b>	£19.00
Crab Lasagne, Cucumber Spaghetti & Vanilla Veloute	
<b>Risotto of Summer Truffles (V)</b>	£18.50
Shallots, Pecorino Romano & Shaved Black Truffles	

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### Rowhill Classics

*A selection of Rowhill Grange classic dishes, using only the finest traditional ingredients*

<b>Poached &amp; Grilled Free Range Chicken Supreme</b>	£18.00
White Truffle Mash, Pea, Broad Bean & Pancetta Café au Lait	
<b>Roasted Peterhead Cod</b>	£18.00
Pea Risotto & Parsley Sauce	
<b>Aubergine, Tomato &amp; Mozzarella Tart Fine (V)</b>	£16.00
Roquette & Parmesan Salad, Pesto Dressing	

### Grill

<b>Free Range Organic Chicken Supreme</b>	£17.50
<b>Centre Cut Aberdeen Angus Fillet</b>	8oz £29.00
<b>Aberdeen Angus Sirloin</b>	8oz £22.00      12oz £28.00

The Above Grills Are Served With Hand Cut Chips, Mushroom Stuffed Tomato & Watercress

<b>Loch Duart Salmon</b>	£17.50
New Potatoes, Watercress & Hollandaise Sauce	

### Sauces

<b>Peppercorn</b>	<b>Béarnaise</b>	<b>Tarragon &amp; Truffle Butter</b>	£2.00
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### Side Orders

<b>Fondant Potato (V)</b>	£4.50
<b>Glazed Baby Spring Vegetables (V)</b>	£5.00
<b>Buttered or Creamed Young Leaf Spinach (V)</b>	£5.00
<b>Triple Cooked Hand Cut Chips (V)</b>	£4.50

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### Desserts

<b>Rhubarb &amp; Custard</b>		£9.00
Yorkshire Rhubarb Souffle, Thick Custard Ice Cream		
<b>Tasting of Chocolate</b>		£8.50
Hot Chocolate Ice Cream, Delice & Milkshake		
<b>Roasted Pineapple Tatin</b>		£8.50
Pina Colada Espuma, Coconut Sorbet & Mango "Pearls"		
<b>Peanut Butter Brittle</b>		£8.50
Caramelised Banana & Chocolate		
<b>English Artisan Cheeses From Our Cheese Board</b>	Selection of 5	£8.95
Home Made Violet Water Biscuits & Chutney		

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<b>Terrine of Summer Berries</b>	£7.50
Clotted Cream Ice Cream, Lavender Tuille	
<b>Eton Mess</b>	£6.00
Strawberries, Cream & Crushed Meringue	
<b>Open English Apple Tart</b>	£6.00
Caramel & Sea Salt Ice Cream	

<b><u>Coffee and Petit Fours</u></b>	£4.50
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A Discretionary 12.5% Service Charge will be added to all bills.

Although the greatest care is taken we cannot ensure that any of our dishes are free from nuts or nut extract.

To the best of our knowledge, we are not knowingly, intentionally or otherwise using products derived from genetically modified ingredients

For the comfort of all our guests, we would kindly ask you to  
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