

TRUFFLES

RESTAURANT

First Course

Brixham Crab Croquette	£9.00
Micro Roquette, Watermelon & Cumin Mayonnaise	
Seared Shetland Scallops	£12.50
Pork Cheek Carpaccio, Smoked Bacon Foam	
Pressed Terrine Smoked Ham Hock Guinea Fowl & Foie Gras	£9.50
Sweet and Sour Grape Reduction	
Goats Cheese Bon Bons (V)	£7.50
Beetroot Puree, Balsamic Jelly, Raspberry Dressing	
Veloute of Garden Pea (V)	£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

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

Main Course

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

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

Grill

Loch Duart Salmon	£17.50
New Potatoes, Watercress & Hollandaise Sauce	
8oz Centre Cut Aberdeen Angus Fillet	£29.00
10oz Aberdeen Angus Sirloin	£26.00
Free Range Organic Chicken Supreme	£17.50

The Above Grills Are Served With Hand Cut Chips, Mushroom Stuffed Tomato, Watercress & A Choice of Tarragon & Truffle Butter or Peppercorn Sauce

Side Orders

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

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Desserts

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

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

<u>Coffee and Petit Fours</u>	£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
Silence your mobile phones