

TRUFFLES
RESTAURANT

First Course

Seared Shetland Scallops & Crab Tortellini Cauliflower Puree, Cumin Caramel & Foam	£12.50
Confit Loch Duart Salmon Pea Mousse, Horseradish Foam	£9.00
Confit Chicken, Baby Leek & Foie Gras Terrine Apple Compot & Herb Salad	£9.00
Anjou Squab Pigeon Marinated & Roasted, Almond Vanilla Puree, Port Reduction	£9.50
Veloute of Garden Pea (V) White Truffle, Burford Brown Poached Hens Egg & Pickled Morels	£6.50

Classics

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

Watercress Soup (V) Crème Fraîche	£5.50
Chicken Liver Parfait Red Onion Jam & Toasted Brioche	£6.00
Oak Smoked Scottish Salmon Pickled Fennel Salad	£6.00

Main Course

Rack of Kent Fallow Venison Spring Greens, Celeriac Puree & Chocolate Oil	£35.00
Rhug Estate Pork Organic Slow Roasted Belly, Cream Cabbage & Caramelised Apple Puree	£20.00
Roasted Cannon & Confit Shoulder of Southdowns Lamb Fondant Potato, Baby Asparagus & Smoked Aubergine Caviar	£23.50
Butter Poached Suffolk Lobster Saffron Linguini, Creamed Leeks & Beetroot Puree	£27.00
Wild Line Caught Sussex Black Bream Crab Lasagne, Cucumber Spaghetti, Vanilla Veloute	£19.00
Risotto of Yellow Leg Chanterelles (V) Shallots, Pecorino Romano & Shaved Black Truffles	£18.50

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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	£14.50
New Potatoes, Watercress & Hollandaise Sauce	
8oz Centre Cut Aberdeen Angus Fillet	£29.00
Hand Cut Chips, Grilled Stuffed Tomato & Watercress	
10oz Aberdeen Angus Sirloin	£26.00
Hand Cut Chips, Grilled Stuffed Tomato & Watercress	
Free Range Organic Chicken Supreme	£16.50
Hand Cut Chips, Grilled Stuffed Tomato & Watercress	

Side Orders

Vintage Cheddar & White Truffle Croquettes (V)	£5.00
Black Pepper Gnocchi with Broccoli & Chicken Veloute	£5.00
Spring Vegetable Risotto (V)	£5.00
Fricassee of Broad Beans, Courgette & Confit Cherry Tomato (V)	£5.00
Glazed Baby Spring Vegetables (V)	£4.50
Buttered or Creamed Young Leaf Spinach (V)	£4.50
Hand Cut Chips (V)	£3.50

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Desserts

Glazed Lemon Tart £8.50
Raspberry & Elderflower Sorbet

Chocolate & Hazelnut Delice £8.50
Tonka Bean Cream

Heritage Apple Millefeuille £8.50
Blackcurrant Sorbet

Banana & Peanut Butter Parfait £8.50
Brittle Sandwich, Organic Milk Mousse & Caramel Sauce

English Artisan Cheese Selection Selection of 5 £8.95 Selection of 8 £13.00
From The South of England With Homemade Chutney & Raisin Toast

Kentish Blue, Winterdale Shaw, Saval, Little Pilgrim, Ashmore, Golden Cross, Lord Of
The Hundreds & Kent Camembert

Classics

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Peach Melba Trifle £6.00
Toasted Almonds

Vanilla Rice Pudding, £6.00
Poached Yorkshire Rhubarb & Rhubarb Sorbet

Apple Tart Tartin £6.00
Vanilla Ice Cream

Coffee and Petit Fours £4.50

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