



## Cleatham Hall A La Carte Menu

### Starter

Textures of Beetroot, Goats Cheese Bon Bon (V) **£7.25**

French Onion Soup, Lincolnshire Poacher Crostini **£7.25**

Smoked Haddock & Prawn Fishcake, Chunky Tartare, Grilled Lemon **£8.95**

Lincolnshire Sausage Scotch Egg, Black Pudding, Apple Puree, Homemade, Brown Sauce **£7.95**

Crispy Tiger Prawns, Avocado Puree, Chilli Jam, Grilled Lemon **£9.95**

### Main Course

Treacle Brined & Braised Beef Feather Blade, Creamed Potatoes, Miso Carrot Puree, Baby Carrots, Bourignon Jus **£18.95**

Honey Glazed Duck Breast, Herb Mash, Honeycomb, Seasonal Greens, Braised Red Cabbage, Cherry & Kirsch Jus **£20.95**

Chicken Supreme stuffed with Leek, Sage & Prunes, Burnt Shallot, Parsley Emulsion, Confit Leg Hash Brown, Chicken Jus **£17.50**

Fillet of Salmon, Crushed Jersey Royals, Crab Bon Bon, Saffron & Garlic Emulsion, Bouillabaisse Sauce **£17.50**

Four Cheese Ravioli, Butternut & Sage, Pesto Dressing, Parmesan Shavings, Pea Shoots (V) **£14.95**

10oz Ribeye, Confit Tomato, Roasted Mushroom, Triple Cooked Chips, Red Wine Jus **£29.95**

### Dessert

Local Apple, Pear & Rhubarb Crumble Tart, Homemade Vanilla Ice Cream, Thick Vanilla Custard **£6.95**

Banana Sticky Toffee Pudding, Miso Caramel, Banoffee Ice Cream, Toasted Marshmallow **£7.95**

Warm Biscoff & Milk Chocolate Cookie Dough, Lotus Biscuit Crumb, Caramel Sauce, Homemade Vanilla Ice Cream, Toasted Marshmallow **£8.95**

White Chocolate, Lemon & Ricotta Cheesecake, Rhubarb Glaze, Lemon & Yuzu Curd, Meringue, Rhubarb Sorbet **£8.95**

Dark Chocolate Fondant, Chocolate Crumb, Honeycomb, Orange Ice Cream, Hazelnut Praline, Hot Chocolate Sauce **£8.95**

Certain dishes can be adapted for allergens or dietary requirements – please discuss with us at least 48 hours prior to your booking.

**Please note that menus are subject to change and some dishes are dependent on availability**

**A discretionary 10% service charge will be added to your bill and 100% is directly paid to the team**