

ASQUITH HALL

À LA CARTE

STARTERS

Slow Braised Pork Belly <i>Scorched baby leeks, burnt apple purée, red wine sauce</i> GF · DF	£15
Whipped Chicken Liver Parfait Tart <i>Preserved plum, Yorkshire parkin, toasted almond granola</i> Contains Nuts	£13
Beetroot, Jersey Royal & Goats Cheese Terrine <i>Beetroot ketchup, garden herbs</i> V	£13
Roasted XL King Scallop <i>Smoked haddock, corn & chive chowder</i> GF	£18
Hen of the Woods 'Lasagne' <i>Montgomery cheddar veloute, beer pickled red onions</i>	£16

MAIN COURSES

Roasted Venison <i>Confit Jersey Royal terrine, slow braised venison & cep mushroom escargot, pickled blackberries, tenderstem broccoli, game sauce</i> DF	£34
North Sea Market Fish <i>Heritage potatoes, samphire, potted shrimp toastie, pea puree</i> DF	£26
Roast Rump of Lamb <i>Spring pea, broad beans, baby carrots, sticky lamb breast, red wine sauce</i> GF · DF	£30
BBQ Hispi Cabbage <i>Smoked almond & potato sauce, house pesto, toasted sourdough, croutons, black garlic ketchup</i> VE	£18
Fillet of Beef <i>Pomme Anna, caramelised shallot, roasted onion puree, sauce au poivre, watercress salad</i> GF · DF	£43
Roast Gressingham Duck Breast <i>Confit leg donut, sticky roasted pineapple, rainbow chard, red chicory, red wine sauce</i>	£29
Crispy Corn-Fed Chicken Supreme <i>Truffle mushroom & chicken pie, summer baby vegetables, roasted chicken & mushroom sauce</i>	£26

SIDES

Heritage New Potatoes, Garden Mint GF · DF option	£5
Pommes Anna, Truffle Mayo GF · DF	£6
Tenderstem Broccoli, Toasted Almonds GF · DF · Contains Nuts	£6
Charred Hispi Cabbage, Black Garlic Ketchup VE · GF · DF	£5
New Seasonal Vegetables, Herb Butter V	£5.50

V Vegetarian · VE Vegan · GF Gluten Free · DF Dairy Free · Contains Nuts

Some of our dishes may be adapted to suit dietary requirements — please speak to a member of our team before ordering.

For full allergen information on any dish, our team will be happy to assist you.

All dishes are prepared in a kitchen where allergens including gluten, nuts, dairy, eggs, fish, shellfish, and sulphites are present.

All prices include VAT.

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DESSERTS

Raspberry & Vanilla 'Arctic Roll' <i>Roasted peaches</i>	£10
Warm Sticky Toffee Pudding <i>Butterscotch sauce, medjool dates, vanilla ice cream</i>	£10
Strawberry & Yoghurt Delice <i>Elderflower gel</i>	£10
Lemon Tart, 'Nout Else'	£12
Baron Bigod <i>Peanut butter & jelly flapjack</i> Contains Nuts	£12
Selection of House Ice Creams & Sorbets	£9

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