

Restaurant Dinner Menu

Starters

Melted buffalo mozzarella salad (V) £8.50

Marinated heritage tomato, basil pesto, toasted pine nut, lavash crisps

Beetroot gnocchi £9.50

Stilton cream sauce

Volcom goats cheese mousse (V) £9.50

Salt backed beetroot, goats cheese fritters, candied macadamia nuts

Chicken terrine £9.50

Deconstructed piccalilli, bacon jam, garlic croute, toasted almond

Scottish smoked salmon roulade £10.50

Compressed cucumber, wasabi mayonnaise, orange segment, melba toast

Smoked haddock fishcake £9.50

Tartar sauce, pepper drops, garlic and saffron oil

Mains

Char grilled celeriac steak (V) £18.50

Spiced aubergine sambol, wilted greens, root vegetables

Jackfruit tikka masala (V) £18.50

Onion basmati rice, parsnip crisp, tender stem broccoli

Chicken tikka masala £18.50

Onion basmati rice, naan bread

8oz sirloin steak £32.50

Roasted tomato, balsamic shallot, stealth fries, peppercorn sauce

Char grilled tandoori chicken leg £22.50

Roasted tomato, balsamic shallot, stealth fries, mint chutney

8-hour slow cooked Grasmere pork belly £22.50

Dauphinoise potato, textures of apple, pork crackling

28-day aged Farmer Lou beef fillet £38.50

Parsnip, wild mushroom, fondant potato, baby vegetables, red wine jus

Lamb bhuna £21.50

Onion basmati rice, naan bread

Pan fried wild Mediterranean seabass £22.50

Potato hash, curried cauliflower, charred leeks

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Desserts

Sicilian lemon parfait £8.50

Italian meringue, lemon curd, sugar puff

Vanilla crème brûlée £8.50

Mixed berry compote, sable biscuit

Dark chocolate delice £9.50

Raspberry sorbet

Sticky toffee pudding £8.50

Toffee sauce, vanilla ice-cream

Selection of English cheese £12.50

Stilton blue, Lincolnshire poacher, Cornish brie, fruit chutney, cheese biscuits

V – suitable for vegetarian

Please inform staff of any dietary restrictions or allergies when ordering.

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