**Restaurant Menu**

**Starters**

**Vulscombe goats cheese mousse (V)**

Salt backed beetroot, goats cheese fritters, candied macadamia nuts

**Chicken terrine**

Deconstructed piccalilli, bacon jam, garlic croute, toasted almond

**Smoked haddock fishcake**

Tartar sauce, pepper drops, garlic and saffron oil

**Mains**

**Char grilled celeriac steak (V)**

Spiced aubergine sambal, wilted greens, root vegetables

**8-hour slow cooked Grasmere pork belly**

Dauphinoise potato, textures of apple, pork crackling

**Pan fried wild Mediterranean seabass**

Potato hash, curried cauliflower, charred leeks

**Desserts**

**Sicilian lemon parfait**

Italian meringue, lemon curd, sugar puff

**Vanilla crème brûlée**

Mixed berry compote, sable biscuit

**Sticky toffee pudding**

Toffee sauce, vanilla ice-cream

**V – suitable for vegetarian**

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

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