



RUTLAND HALL

HOTEL & SPA

Sunday Lunch Menu

Starters

Glazed goat cheese salad (v) (gf)

pear and walnut salad, balsamic glaze

Soft burrata cheese (v) (gf)

basil pesto, spiced tomato compote, pecorino crumb

Chicken terrine

caramelized red onion chutney, brioche toast

Crispy katsu king prawn

kimchi slaw, wasabi, seaweed aioli

Grilled mackerel fillet (gf)

spring onion and potato salad, salsa verdi

Wild garlic mushroom

brioche toast, potato puffs, pea shoot

Mains

Roast butternut squash and ricotta wellington (V)

roast potatoes, root vegetables, cauliflower cheese, tender stem broccoli

Baked native cod (gf)

roast potatoes, root vegetables, tender stem broccoli, caper butter

Roast 20-days aged English beef striploin

roast potatoes, root vegetables, cauliflower cheese, tender stem broccoli

Roast free-range Suffolk chicken breast

roast potatoes, root vegetables, cauliflower cheese, tender stem broccoli

12-hour slow-cooked Grasmere pork belly

roast potatoes, root vegetables, cauliflower cheese, tender stem broccoli, apple compote

Desserts

Sticky toffee pudding

caramel sauce, vanilla ice cream

Chocolate fudge brownie

almond crumb, white chocolate, raspberry mousse

Vanilla cheesecake

summer berry compote

Raspberry white chocolate tart

raspberry sorbet

Choice of English cheese

Rutland red, Lincolnshire poacher, Stilton blue, spiced fruit chutney, crackers, celery, grapes

Madagascar vanilla roast pineapple (ve) (gf)

lemon granita, sesame tuile, mango gel, lemon balm

1 course £21.50

2 course £28.50

3 course £35.00

v – vegetarian | ve- vegan | gf – gluten free

