

# EVENING MENU

# SHRIGLEY HALL HOTEL & SPA

## SNACKS

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**MAPLE BRISKET CROQUETTE £6.50**

**CRISPY WHITEBAIT £5.50**

Lemon aioli

**CORN RIBS £6.50**

Lime with chilli & lemon mayo

**GARLIC & HERB FLATBREAD £7.50**

Hummus

## STARTERS

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**SMOKED MACKEREL PATE £8.50**

Celeriac remoulade, toasted sourdough

**CRISPY PORK BELLY BITES £8.50**

Chilli, ginger, slaw

**SPICED BEEF MEATBALLS (VG\*\*) £9.50**

Spicy marinara sauce, fresh basil, parmesan, butter bean ragu. Available as a main for £19.00

**SPICED PEA & MINT FALAFEL (V, VG) £8.00**

Corn & raisin salsa, hummus

**SOUP OF THE DAY (VG) £7.00**

Sourdough

**CAESAR SALAD (V) £7.50**

Baby gem lettuce, sourdough croutons. Add chicken for £2.00

## MAINS

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**SEARED LAMB RUMP £26.00**

Asparagus, pea fricassee, with smoked garlic parmentier potatoes

**PAN SEARED SEA BASS £24.00**

Tomato & butter bean ragout

**STICKY GAMMON £18.00**

8oz steak, pineapple & cider, fried egg, whole grain mustard mash

**AUGERGINE PARMESAN (V) £15.00**

Sweet & spicy marinara sauce, fresh basil, confit cherry tomatoes

**PAN FRIED CALVES' LIVER £17.00**

Chive & truffle mash, wilted kale, balsamic & onion sauce

**MAPLE BRAISED BRISKET BURGER £18.50**

Monterey Jack cheese, salad, skin on fries

**RUMP STEAK 7oz £19.00**

Roasted tomato, rocket, thyme salted fries

**RIBEYE STEAK 10oz £34.50**

Roasted tomato, rocket, thyme salted fries

**CREAMY TUSCAN CHICKEN BREAST £20.50**

Spinach & cherry tomatoes, orzo, parmesan, lemon

**BRAISED BEEF £21.00**

Glazed carrot, mashed potato, red wine jus

## SIDES

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**CHIVE & TRUFFLE MASHED POTATO £3.50**

**FRIES £3.50**

**ONION RINGS £4.50**

**GARLIC SAUTEED PEAS & SPINACH £3.50**

**RAISIN SLAW £3.50**

**CAESAR SALAD £4.50**

**PEPPERCORN/BERNAISE SAUCE £4.00**

## DESSERTS

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**TIRAMI-CHOU £11.00**

Choux pastry, coffee craquelin, chocolate & coffee ganache, mascarpone mousse

**LEMON CHEESECAKE (VG/GF) £9.50**

Berry compote

**MANGO & PASSIONFRUIT FINGER £9.50**

Dacquoise biscuit, mango & passion fruit compote, white chocolate mousse, passion fruit jelly

**STICKY TOFFEE PUDDING (VG/GF) £9.00**

Coconut ice cream

**CHEESE SELECTION £13.50**

Snowdonia red devil, stilton, brie, biscuits, grapes, fig & honey chutney

(vg) Vegan (v) Vegetarian (vg\*\*) Vegan alternative available. If you have a food allergy, intolerance, you must speak to your server about ingredients in our dishes before you order your meal  
Guests on a dinner inclusive or two course package have an allowance of £30. A 10% discretionary service charge will be added to your bill