THE SHRIGLEY HALL
HOTEL • SPA

STARTERS

SMOKED MACKEREL PATE £9.00
Celeriac remoulade, toasted sourdough
(Da Luca Pinot Grigio, Italy. Crisp acidity and rich finish. 125ml. £6.25)

CRISPY PORK BELLY BITES £9.00
Chilli, ginger, slaw
(Wicked Lady White Zinfandel, California. Red-fruits on the rich, juicy palate. 125ml. £6.25)

SPICED BEEF MEATBALLS (VG)** £9.75 or £19.50 as a main
Spicy marinara sauce, fresh basil, grated hard cheese, butter bean ragout
(Waipara Hills Pinot Noir, Central Otaggo. Black cherry and plum supported by oak spice, soft tannins. 125ml. £7.75)

SPICED PEA & MINT FALAFEL (V/VG) £8.50
Corn & raisin salsa, hummus

SOUP OF THE DAY (VG) £7.50
Sourdough

CAESAR SALAD (V) £7.50. Add chicken for £2.50
Baby gem lettuce, sourdough croutons
(Short Mile Sauvignon Blanc, South Eastern Australia. Grapefruit and tropical flavours, fresh soft palate. 125ml. £6.25)

(VG) Vegan (V) Vegetarian (VG**) Vegan alternative available. If you have a food allergy or intolerance, you must speak to your server

Guests on a dinner inclusive or two course package have an allowance of £30. A discretionary 10% service charge will be added to your bill

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MAINS

SEARED LAMB RUMP Pea fricassee, smoked garlic parmentier potatoes £27.50
(Waipara Hills Pinot Noir, Central Otaggo. Black cherry and plum, supported by oak spice. A bright, refreshing finish. 125ml. £7.75)

PAN SEARED SEA BASS Tomato & butter bean ragout £24.00
(Kleine Zalze Vineyard Selection Chenin Blanc, South Africa. Oak flavours. 125ml. £6.50)

8 OZ STICKY GAMMON STEAK Pineapple & cider, fried egg, whole grain mustard mash £20.00
(Wicked Lady White Zinfandel, California. Red fruits on the rich, juicy palate. 125ml. £6.25)

AUBERGINE TOMATO BAKE (V) Sweet & spicy marinara sauce, fresh basil, confit cherry tomatoes £16.00
(Familia Zuccardi Brazos Chardonnay, Uco Valley Mendoza. Bright and zingy, balanced, mineral palate. 125 ml. £6.75)

PAN FRIED CALVES' LIVER Chive & truffle mash, wilted kale, balsamic & onion sauce £18.50
(Short Mile Bay Merlot, Australia. Juicy Merlot with a soft, smooth palate, spicy vanilla note. 125ml. £6.25)

MAPLE BRAISED BRISKET BURGER Beef burger, topped with maple braised brisket, spicy Monterey Jack cheese, salad, fries £20.00

8 OZ SIRLOIN STEAK Roasted tomato, rocket, skin on fries £29.95
(Familia Zuccardi Brazos Malbec, Uco Valley Mendoza. Medium bodied with soft tannins and balanced acidity. 125ml. £6.50)

10 OZ RIBEYE STEAK Roasted tomato, rocket, skin on fries £36.95
(Château Pontet Bayard, Puisseguin-Saint-Emilion. The wine is concentrated, with firm, chewy tannins and plump fruit. 125ml. £7.75)

CREAMY TUSCAN CHICKEN BREAST Spinach, cherry tomatoes, orzo, parmesan, bbq lemon £21.00
(Berri Estates Chardonnay, South Eastern Australia. Fruit, crisp, ripe acidity. 125ml. £6.00)

BRAISED BEEF Glazed carrot, mashed potato, red wine jus £22.50
(Cabernet Sauvignon, Central Valley Chile. Blackberry and blackcurrant fruit on a refreshing and relatively light palate. 125ml. £6.00)

**Please ask your server for additional main course options to suit dietary requirements*

SIDES

CHIVE & TRUFFLE MASHED POTATO £4.75

FRIES £4.75

GARLIC SAUTEED PEAS & SPINACH £4.75

RAISIN SLAW £4.75

PEPPERCORN SAUCE £4.75

BEARNAISE SAUCE £4.75

ONION RINGS £4.75

CAESAR SALAD £4.75

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DESSERTS

TIRAMI-CHOU £11.00
Choux pastry, coffee craquelin, chocolate & coffee ganache, mascarpone mousse

LEMON CHEESECAKE (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 (GF) £9.50
Coconut ice cream

SELECTION OF ICE CREAM & SORBET £7.50

CHEESE SELECTION £13.50
Snowdonia red devil, stilton, brie, biscuits, grapes, fig & honey chutney

HOT DRINKS

AMERICANO £4.00
Smooth & rich black coffee, served long

CAPPUCCINO £4.50
Classic blend of espresso, steamed milk, light frothy top

DOUBLE ESPRESSO £3.00
Two shots of bold, intense espresso. For true coffee lovers

LATTE £4.50
Milky, mellow coffee with a shot of espresso

LIQUER COFFEES

Freshly brewed coffee blended with your choice of liquer & topped with cream. The perfect after dinner treat

IRISH COFFEE £8.95
Made with Jameson Whiskey

JAMAICAN COFFEE £8.95
Rich mix of Kraken Dark Rum & Tia Maria

BAILEYS COFFEE £8.95
Smooth & creamy with Baileys Irish Cream

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