THE QHOTELS
COLLECTION

AW26

Restaurant

Menu

For The Table

Warm Rosemary & Sea Salt Focaccia V — 5.50
Balsamic vinegar, olive oil, salted butter.

Basil Marinated Green Halkidiki Olives V NGCI — 4.50

Balsamic Pickled Baby Onions V NGCI — 4.50

Starters

Roasted Tomato Soup VE — 8.95
Basil cream, rosemary & sea salt focaccia bread.

Beetroot Hummus & Feta VE NGCI — 10.50
Roasted beetroot, chargrilled baby artichoke, nasturtium, olive crumb.

Miso & Garlic Oyster Mushrooms on Toast V — 11.50
Creamed oyster mushrooms, brioche, crispy tarragon.

Duck Liver Parfait — 12.75
Apple & cinnamon granola, watercress, sourdough, apple & onion chutney.

Pan Fried Scallops NGCI — 15.50
Cauliflower purée, crispy bacon bits, black pudding bonbon, curry oil.

Chicken & Apricot Terrine — 11.50
Apricot & ginger chutney, radish, watercress, toasted rye bread.

Chapel Swan Smoked Salmon NGCI — 13.50
Celeriac remoulade, dill crème fraîche, pickled gherkin salad.

Yorkshire Blue Tartlet V — 11.95
Pickled blackberries, spiced pear chutney, watercress salad.

Signature Grills

8oz Sirloin Steak — 35.00
30-day aged Black Angus. Best enjoyed medium rare.
Baby gem & parmesan salad, choice of fries or thick cut chips.

8oz Fillet Steak — 42.00
21-day aged fillet. Best enjoyed rare.
Baby gem & parmesan salad, choice of fries or thick cut chips.

The Great British Cheeseburger — 22.50
6oz British beef burger, bacon, nacho cheese sauce, baby gem lettuce, tomato, gherkins, onion chutney, onion rings, fries, coleslaw.

Chargrilled Gammon Steak — 23.50
Thick cut chips, grilled pineapple, fried egg, spiced tomato ketchup.

Steaks are served with your choice of sauce:
Béarnaise Sauce V NGCI Peppercorn Sauce V NGCI Red Wine Beef Jus NGCI
Add an additional sauce to any dish for 2.00

Main Courses

Wild Mushroom Risotto VE — 18.50
King oyster mushroom, tarragon, spring onion, parmesan crisp, truffle oil.

Crown Prince Pumpkin Ravioli VE — 19.50
Roasted squash, crispy sage, plant-based parmesan cream.

Herb-Crusted Cod Loin NGCI — 26.50
Samphire, crushed celeriac, pickled raisins, saffron sauce.

Fillet of Seabass NGCI — 26.50
Creamed leeks, Hasselback potato, tenderstem broccoli, white wine & chive sauce.

Crispy Fish & Chips — 22.50
Thick cut chips, mushy peas, tartar sauce, curry sauce, charred lemon.

Lamb & Mint Pie NGCI — 22.50
Creamed mash, tenderstem broccoli, honey roasted carrot, rosemary gravy.

Confit Duck Leg NGCI — 27.50
Creamed leeks, sweet potato fondant, buttered green beans, red currant jus.

Pork Belly NGCI — 25.50
Mashed potato, roasted root vegetables, buttered kale, caramelised apple purée, red wine herb jus.

Sides

French Fries V — 4.00

Thick Cut Chips V — 4.50

Battered Onion Rings V — 5.00

Parmesan French Fries — 5.50
Truffle mayonnaise.

Honey Roasted Root Vegetables V NGCI — 5.00

Creamed Leeks V NGCI — 5.00

Baby Gem Salad V NGCI — 5.00
Radish, parmesan, ranch dressing.

We Recommend

La Lancelotta Gavi, ITALY VE — 38.00 / Bottle

Josselin Chablis, FRANCE — 49.00 / Bottle

Trescoy Chateauneuf Du Pape, FRANCE VE — 52.00 / Bottle

Boneshaker Zinfandel, USA VE — 42.00 / Bottle

Cabana Rosé, USA — 30.00 / Bottle

Dinner Inclusive Package – Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to 35.00 per adult from this menu. Additional spend will be charged as a supplement.

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Alternative Available (NGCI) No Gluten-Containing Ingredients
All burger weights listed are based on raw, pre-cooked weight.
Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

A discretionary 10% service charge will be added to your bill, with every penny shared by the team looking after you today.