



SAMPLE DINNER MENU

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"Seize the Moment.

Remember all those women on the 'Litanic' who waved off the dessert cart."

Erma Bombeck



To start...

Soup of the Day accompanying garnish

Duo of Salmon

hot smoked salmon rillette, pine cured salmon fillet, caper, horseradish, treacle bread (£4 supplement)

Beetroot Mousse

baby beetroot, qoats curd, balsamic, watermelon, micro mint

Charred Mackerel Fillet

kohlrabi, celeriac, red grape, sorrel

Chicken Kiev

chicken mousse, smoked garlic, charred leek, parmesan, garlic chives

Venison Carpaccio

smoked coal oil, egg yolk, pickled fennel, mustard frills
(£4 supplement)

For Food Allergies & Intolerances - see inside



To follow...

Skrie Cod

chickpea & lentil dahl, sweet potato, coriander, lime, spinach

Guinea Fowl

rosti, creamed savoy cabbage, pancetta, salsify, beer reduction

Trio of Pork

belly, loin & braised cheek, artichoke, dauphinoise potato, burnt pear, cider, sage jus

Chalk Stream Trout

anya potatoes, turnips, shrimp reduction, kale

Maple & Ras al Hanout Cauliflower tabbouleh, smoked butter bean, soy, lime, pine nuts

Himalayan Salt Aged Steak

We cook our steaks on a charcoal barbecue in a sealed chamber; this gives it a unique flavour and retains the moisture.

All steaks are served with triple cooked chips, confit vine tomato, roasted field mushroom, onion rings

10oz Sirloin (£11.50 supplement)

In the mood to share... Chateaubriand (£20 supplement per person)

Our menu is priced at £49 for 3 courses. Some dishes if chosen, carry an additional supplement.

Our team are always available to help with your selection so please feel free to ask if you have any questions or dietary requirements.

All our dishes are prepared using fresh ingredients where cross contamination can occur, we therefore cannot guarantee an allergen free environment.

An optional 10% service charge will be added to your final bill. Please speak to a member of the team if you would like this to be removed. Prices include VAT at current rate. We hope you enjoy dinner!



Side orders

Triple Cooked Chips £5.00
Truffle Fries £5.00
Seasonal Veg £5.00
House Salad £5.00

Sauces

Blue Cheese £4.00 Beer Jus £4.00 Peppercorn £4.00

ROC Ruby Port

deliciously plump with berry fruit, nicely structured and balanced £4.75 (50ml)

Les Garonnelles Sauternes elegant sauterne, heady with pineapple, mango, finely balanced with citrus £5.50 (50ml)

Desserts

Rhubarb & Custard Soufflé rhubarb, ginger crumble

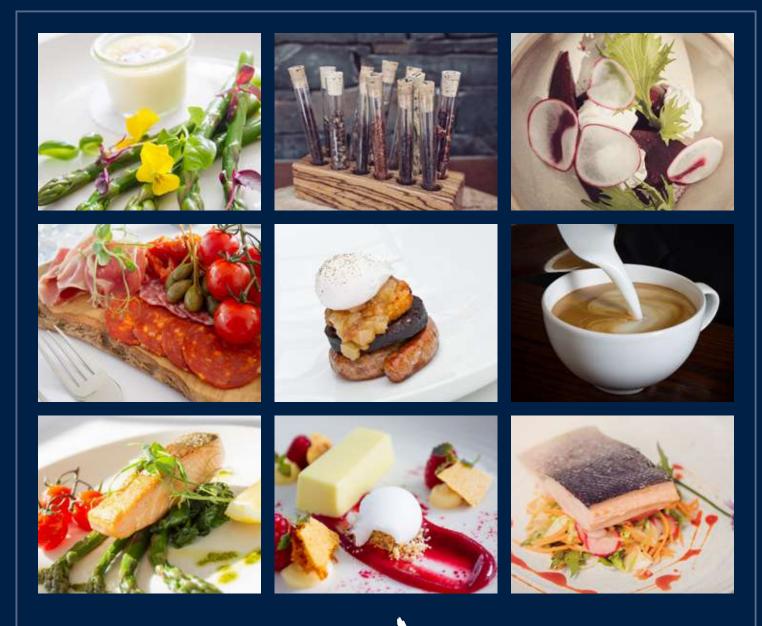
85% Chocolate Mousse banana, peanut, nougatine

Mango & Coconut Parfait coconut, rum, lime

Lemon Cheesecake almond, lemon curd, thyme ice cream

Homemade Ice Creams & Sorbet (choice of 3 scoops)

Selection of Cheese's celery, candied walnuts, honeycomb, flatbreads, fig & cinnamon chutney (£4 supplement)





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