



STAPLEFORD PARK

À LA CARTE MENU

STARTERS

Loin of Mutton, Turnip, Celery & Crispy Onion (GF)

Pressed Guinea Fowl, Caramelised Apple, Chicory (GF)

King Oyster Mushroom, Kale & Smoked Almond Pesto, Pickled Artichoke (VG, V, TR)

Shallot Tart, Salsify, Pickled Pear, Goats Curd (V)

Poached Halibut, Spiced Red Lentils, Coconut Lime Sauce (GF, TR)

Beetroot Cured Salmon, Cucumber, Wasabi Emulsion, Thyme Cracker

MAINS

Venison Loin & Courgette, Roasted Root Vegetables, Pickled Blackberry (Supplement £7.00)

Roast Partridge, Wild Mushroom, Brussel Sprouts, Smoked Bacon & Parsnip (GF)

Hispie Cabbage, Puy Lentil, Pickled Butternut Squash, Black Garlic (VG, V, GF)

Fillet of Meagre Bass, Celeriac, Poached Leeks, Mussels, Sorel Cream Sauce (GF)

Treacle Braised Ox Cheek, Onion Puree, Horseradish Mash, Purple Sprouting Broccoli (GF)

Salt Baked Cauliflower, White Beans, Seasonal Greens (V, VG, GF)

ACCOMPANIMENTS

£5.50 Supplement per side dish

Cumin Roasted Broccoli, Lemon Yoghurt & Toasted Sour Dough Crumb (V) Roast New Potatoes, Pancetta, Onion & Parsley (GF)

Maple Glazed Turnips, Raddish (GF, V, VG) Roast Garlic & Rosemary Mash

Allergy Key: [V] Vegetarian, [VG] Vegan, [GF] Gluten Free, [TR] Tree Nuts

For dietary requirements and food allergies please ask a member of our team for assistance. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added onto your bill.



AA ROSETTE AWARD
FOR CULINARY EXCELLENCE



STAPLEFORD PARK

DESSERTS

Buttermilk & Vanilla Panna Cotta, Rhubarb & Pomegranate (GF)

Salted Caramel Tart, Pear Prosecco Sorbet (V)

Sticky Toffee Pudding, Butter Scotch Sauce, Clotted Cream Ice Cream (V)

Dark Chocolate Praline Delice, Candied Apple, Burnt Meringue (VG, V)

Banana Parfait, Caramelised Pineapple, Coconut Syrup (TR, V, GF)

OR

A Selection of Finest Cheeses with Fennel & Onion Chutney, Grapes, Biscuits, Apricot & Walnut Bread (Supplement @ £8.00)

Tuxford & Tebbut Stilton: A rich & creamy English cheese with distinctive blue veining and taste.

Beacon Fell: A wonderfully creamy texture with a clean zingy freshness that wakens up your taste buds and builds to a crescendo of full Lancashire flavour.

Bingham Blue: A soft blue veined cheese made from pasteurised milk from Holstein Friesian & Swiss Brown cows graze near Wells-Next-The-Sea.

Ribblesdale Smoked Superior Goat: A cold smoked continental cheese made with local goat milk. It is a subtle, crumbly flavour cheeses with caramel flavour around edges.

Pitchfork Cheddar (unpasteurised): Moist and succulent in texture, it is a full flavoured with a hint of tropical fruit. Naturally occurring blue veins are typical of this type of cheese.

DESSERT WINE

PORT

Tokaji Aszu, Hungary	50ml	7.50	Offley, 10 Year Tawny	50ml	9.60
Elysium Black Muscat, USA	50ml	6.50	Offley, LBV 2012	50ml	7.60
Recioto Della Valpolicella, Italy	50ml	8.50			

2 Course Dinner @ £55.00 per person

3 Course Dinner @ £65.00 per person

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