



CANTLEY HOUSE HOTEL

A la carte

Gazpacho Soup £6.50 (v)

Tomato & Basil Sorbet, Pesto Sable

Smoked Duck Breast £9.00

Duck Liver Parfait, Blood Orange & Artichoke Salad, Rye Bread

Ham Hock & Foie Gras Terrine £8.00

Home Pickles, Rye Bread

Chicory Marmalade Tart £7.00 (v)

Walnut & Pear Salad, Blue Cheese Bon Bon

Chicken Caesar Salad Croquettes £7.50

Caesar Dressing, Parmesan Shavings

Pan Fried Scallops £9.50

Textures of Cauliflower, Caviar, Caramelised Apple, Crispy Prosciutto

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### **Chargrilled Sirloin Steak £22.00**

Dauphinoise Potato, Cherry Tomato, Marinated Flat Mushroom, Peppercorn Sauce

### **Marinated Rump of English Lamb £20.00**

Buttered new potatoes, Miniature Vegetables, Redcurrant Jus

### **Pan Seared Duck Breast £18.00**

Celeriac Puree, Fondant Potato, Pak Choi & Five Spice Reduction

### **Pan Fried Fillet of Stone Bass £17.00**

Warm Summer Green Salad, Lemon & Sea Salt Buttered Gnocchi, Pesto Dressing

### **Pan Fried Fillet of Cod £16.00**

Lemonade Battered Cod Cheeks, Pea & Broad Bean Salad, Saffron Potatoes

### **Roasted Butternut Squash & Thyme Arancini £14.00 (v)**

Arabiata sauce

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Side Orders - £4.00 per Item

Summer Greens

Chunky Chips

Buttered New Potatoes

Mixed Leaf Salad

Sweet Potato Wedges

Our menu contains allergens. If you suffer from an allergy or intolerance, please let a member of the team know upon placing your order. Whilst we will do our utmost to accommodate food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free. Allergen information is available on request. A discretionary service charge of 12.5% will be added to your bill. All our prices include VAT at 20%.



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Desserts

Chocolate Fondant £8.00

Kirsch Mascerated Cherries, Chocolate Ganache
(Please allow for 10minutes cooking time)

Elderflower & Crème Fraiche Tart £6.50

English Strawberries

Black Forest £6.50

Chocolate Sponge, Chocolate Soil, Cherry Gel, Cherries, Sorbet

White Wine & Vanilla Poached Pear £6.50

Pickled Walnuts, Fennel Ice Cream, Apple Blossom, Caramelised Apple Puree, Blue Cheese

Selection of English Cheeses £9.00

Fruit Chutney, Celery, Grapes, Savoury Biscuits

Selection of English cheese

Description below

Cornish Yarg

A moist cheese from *Cornwall* with a fresh, creamy taste and a quality all of its own - derived from the hand-applied covering of nettles. A great-looking, great-tasting and - let's say it again - unique cheese. (Unpasteurised).

Barkham Blue

Barkham Blue is a fantastic, creamy, blue cheese made from milk from Sandy and Andy Rose's herd of Jersey and Guernsey cattle in a small village in Hampshire. (Unpasteurised).

Wigmore

Named after the cheese-makers, Wigmore is a traditional hand-made washed curd cheese, a method of cheese-making used widely across Europe. Made from unpasteurised ewe's milk, this semi-soft cheese is matured for six weeks with a white rind. (Pasteurised).