



CANTLEY HOUSE
HOTEL

A La Carte Dinner Menu

Three Courses and a Glass of Prosecco - £35.00pp

Starters

Ham Hock and Foie Gras Ballotine, Grape Chutney, Toasted Brioche £8.00

Globe Artichokes, Fennel, Aubergine Caviar, Chanterelle Mushrooms, Red Vein Sorrel £7.50

Pickled Mackerel, Cucumber Rolls, Kohlrabi, Soya, Chilli Dressing £8.00

Mains

Poached Loin of Veal, Veal Sweetbreads, Pomme Puree, Watercress, Dijon Mustard Dressing £19.00

Pan Roasted Pave of Halibut, Leeks, Turnips, Cream of Parmesan, Black Truffle £18.00

Honey and Thyme Baked Fetta, Yoghurt, Charred Lettuce, Onion Focaccia Bread £16.00

Desserts

Prune Parfait, Chocolate Cake, White Chocolate Ganache, Tokaj Jelly £8.00

Lemon Tart, Meringue, Black Sesame Seed Ice Cream £8.00

Hazelnut Mouse, Frozen Yoghurt, Banana Dust, Damsons £7.00

Three Cheeses £9.00

Cornish Yarg: Cow's milk, classic nettle-covered semi-hard cheese from Cornwall. Pasteurised. Texture is creamy and crumbly, citrusy, mushroomy and tangy.

Roseary Ash: Rosary is a fresh, creamy goats' cheese with a mousse like texture and a natural acidity. It is made from pasteurised milk.

Barkham Blue: Jersey and Guernsey cows milk mix, producing a very rich yellow-centred creamy blue cheese. Unpasteurised. It has rich blue taste, smooth buttery texture with a melt in the mouth flavour.

Food Allergies and Intolerances.

Some of our foods contain allergens. Please speak to a member of staff for more information
Many of our suppliers are local and small producing because of this our menu might change throughout service.
If you have any allergies please let your waiter know.

Prices include Vat at 20%. An optional 12.5% service charge will be added to your final bill.