

Rycote

**Welcome to “Rycote” Restaurant.
The head chef and his brigade have compiled this menu
using local produce and fresh ingredients.
Should you have any special dietary requirements we will
endeavour to provide individually prepared dishes to suit
your needs**

**To start
£5.50**

Pressing of Mediterranean Vegetables with Red Pepper Rouille
and Confit Garlic (v)*

Roast Pigeon Breast with Thyme Rösti and Baby Beetroot Jus*

Rocket, Parmesan and Asparagus Salad with Classic Sherry Dressing (v)

Tian of Crab, Avocado and Pink Grapefruit with Lemon Crème Fraiche*

Potato and Watercress Soup with Poached Egg (v)

Spring Pea Soup with Mint and Iceberg Lettuce (v)

Shitake Mushroom Cappuccino with Pancetta

A Plate of Smoked Salmon with Potato and Chive Salad

Creamed Goats Cheese with Red Onion Chutney

£7.00

Seared Scallops with Shallot Purée, Caramelised Button Onions
and Smoked Bacon Froth*

Terrine of Ham Hock, Foie Gras and Baby Leeks with
Marinated Mushrooms and Toasted Brioche

£2.00 supplement for inclusive guests

*Available as a main course

Mains

£15.50

Duck Breast with Chicory Tarts, Honey and Clove Jus

Rump of Lamb with Puy Lentils, Asparagus and Glazed Button Onions

Calves Liver, Balsamic Jus, Crispy Bacon and Garlic Creamed Potatoes

Lemon Sole Fillet, Lemon Parsley Butter, Clams and Spinach

Confit Pork Belly, Small Fondant Potato, Spiced Apple Purée

Spring Chicken, Bok Choi, Red Pepper Sweet and Sour Sauce,
and Shitake Mushrooms

Salmon Wrapped in Cumbrian Pancetta with
Creamed Leeks and Cider Dressing

Polenta glazed with Goat's Cheese with Tomato Tian and Basil Oil (v)

Blinis with Asparagus, Leeks, and Spinach finished with Crème Fraiche
(v)

Butterbeans, Spinach and Cauliflower Purée with Grain Mustard (v)

£20.50

Sea Bass, Spinach, Girolle Mushrooms, Port Wine Sauce and Truffle Oil

Fillet of Beef, Morel Jus, Celeriac and Horseradish Purée
Purple Sprouting

£5.00 supplement for inclusive guests

Side dishes

£2.50

Crushed New Potatoes
French Beans
Tomato and Red Onion Salad
Buttered Spinach

Creamed Potato
Hand Cut Fries
Savoy Cabbage
Rocket and Olive Salad

Desserts

£5.50

Banoffi Cheesecake with Banana and Toffee Sauce

Classic Gateau Opera with Chocolate Mousse and Café Latte Anglaise

Poached Pear with White Chocolate Mousse
on Sable Biscuit and Chocolate Sauce

Nougat Glace with Roasted Hazelnuts

Raspberry Tart with Lemon Parfait and Raspberry Coulis

Honey Crème Brulée with Pistachio Biscuits

Rhubarb Custard Mousse with Roasted Rhubarb

British cheeses

£6.50

Hereford Hop, Village Cross, Kerneys and Dorset blue
Served with home made grape chutney and fine cheese biscuits

Freshly ground coffee
Served with petit fours

£3.00

Cockburns late bottled vintage port

£3.90

Liqueurs, whisky, brandy

From **£4.95**

Liqueur coffee

£6.95

Please advise us of any food allergies

Prices include VAT at current rate

Children under 12 may dine from this menu at half price

For the comfort of our guests Rycote Restaurant is non-smoking