

TOPIARY IN THE PARK

HOUSE MENU

STARTERS

- Soup @ Topiary (v) (g)
- Goat's cheese fritters, trio of English beets, young rocket (v)
- Tea smoked trout, potato & mustard seed salad, micro herb salad, lemon infused oil (v) (g)
- Pressed terrine of slowly cooked pork, shallot, sage & pear compote, toasted sour dough
- Smoked haddock & pancetta fishcakes, tomato & chilli salsa
- Woodland mushrooms, butter brioche, soft poached egg, Hollandaise sauce (v)
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MAIN COURSES

- Braised shin of English beef, candid red cabbage, smoked sea salt mash potato (g)
- Pork schnitzel, spiced plum chutney, buttered new potatoes, kale (g)
- Pan seared coley, lemon thyme potatoes, leek & parsley broth (g)
- Chicken breast, crisp pancetta, thyme & spinach risotto, toasted chestnuts (g)
- Pan fried lamb's liver, roasted onion puree, sweet potato wedges, seasonal greens, jus (g)
- Tempura of vegetables, glass noodles, chilli & coriander salad, sweet chilli jam (v) #
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DESSERTS

- Crème brûlée @ the Topiary (v) (g)
- Vanilla pannacotta, trio of blackberries (g)
- Sticky toffee pudding, fudge sauce, vanilla ice cream (v)
- Caramel baked Alaska (v)
- Twice glazed lemon tart, raspberry sorbet (v)
- Chocolate torte, duo of chocolate sauces
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Guests who are dining on an inclusive package have an allocation of £26 to spend on a 3 course dinner. Any amount above the allocation will be incurred as a charge.

Please advise our staff of any food allergies and we will either identify any suitable dishes or create them for you.

(v) denotes meal suitable for vegetarian

(g) denotes meals that are gluten free