



Ranelagh Restaurant
Open from Sunday – Wednesday from 12.00pm
Last orders 2.30pm

Starters

Honey Roasted Ham Hock Terrine with Homemade Piccalilli and Spelt Bread

Toasted Brioche topped
with Creamy Truffle Scented Wild Mushrooms, Grilled Asparagus and Shaved Pecorino

Ruby Beetroot Cured Scottish Salmon with Baby Leaf Salad, Edamame and Adzuki Bean Salsa, Miso Dressing

Mains

Organic Honey Glazed Confit Leg of Gressingham Duck, Caramelised Baby Onions and Mushrooms in a Five Spiced Jus de Lie, Saddleback Smoked Bacon and Thyme Mash with Buttered Green Beans and Fig Chutney

Roasted Fillet of Cornish Hake with a Lemon and Parsley Persillade, Potato Gnocchi, Pea Puree, Baby Carrots, Asparagus and a Red Pepper Passata

Risotto of Roasted Butternut Squash with Sage, Curls of Reggiano and Truffle Oil, accompanied by a Three Tomato and Rocket Salad

Breast of Maize Fed Chicken Pan Fried with Lemon, Lime and Cracked Black Pepper, Ratatouille Crumble and Buttered Green Beans, Gratinated Potato and Light Thyme Gravy

Desserts

Fair-trade Vanilla Egg Crème Brulee with Strawberries, Honeycomb and Basil Shoots

Organic Honey and Sauternes Lacquered Nectarines with Toasted Almonds, Crème Fraiche and Biscotti

Quickes Mature Cheddar, Cropwell Bishop Stilton and Somerset Brie with Seeded Snaps and Wafers, British Real Ale Chutney, Celery and Grapes

Three Courses £27.50 Two Courses £23.50 One Course £17.50



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Wine List

White Wine

Invenio Pinot Grigio	Italy	£15.50
Millstream Chenin Blanc	South Africa	£19.50
Chablis, Domaine Moreau	France	£20.50

Red Wine

Invenio Shiraz	Australia	£15.50
Millstream Cinsaut/Ruby Cabernet	South Africa	£19.50
Rioja Banda Azul Crianza Paternina	Spain	£20.50

Wine by the glass £3.95

Spirit and Mixer £3.75

Champagne

H Lanvin £32.50

Large Mineral Water 1lt £3.50

Bottle Beers £3.75

Soft Drinks per half pint £1.50



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