



HORTON GRANGE
COUNTRY HOUSE HOTEL & RESTAURANT

Dinner Menu

Starters

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| Grilled Fillet of Mackerel <i>Horseradish Cream, Smoked Mackerel Parfait, Caper Focaccia</i> | £7.95 |
| Watercress Veloute <i>Poached Hens Egg, Crisp Pancetta</i> | £6.25 |
| Pan Seared Pigeon Breast <i>Heritage Potatoes, Wild Mushroom Fricassee, Wilted Garlic Leaf</i> | £7.95 |
| Pea & Asparagus Salad (v) <i>Confit Radishes, Pea Mousse, Rye Bread Crisp, Lemon & Coriander Dressing</i> | £6.95 |
| Spiced Pork Cheek <i>Black Pudding Bon Bon, Apple Ketchup, Celeriac Salad</i> | £7.50 |

*Please speak to your server about specific food allergies – full allergen information available on request
A 10% discretionary service charge will be added to your final bill*



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Main Courses

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| <i>Roast Breast of Corn Fed Chicken</i> | £20.95 |
| <i>Chorizo & Braised Leg Pie, Creamed Leeks, Carrot Puree</i> | |
| <i>Pan Seared Fillet of Sea Trout</i> | £22.95 |
| <i>Crab & Sweet Chilli Spring Roll, Samphire, Shellfish Essence, Brown Shrimp</i> | |
| <i>Braised Feather Blade of Beef</i> | £24.50 |
| <i>Caramelised Onion & Thyme Risotto, Griddled Asparagus, Crispy Shallots</i> | |
| <i>Roast Rack of Lamb</i> | £26.95 |
| <i>Slow Cooked Shoulder, Sweet Potato Puree, Pickled Courgettes, Fondant Potato</i> | |
| <i>Fregola Pasta Risotto (v)</i> | £18.95 |
| <i>Purple Sprouting Broccoli, Sun Blushed Tomatoes, Wild Garlic Oil</i> | |

Side Orders

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| <i>Buttered New Season Potatoes (v)</i> | £3.25 |
| <i>Seasoned Vegetables (v)</i> | £3.25 |
| <i>Creamed Potatoes (v)</i> | £3.25 |

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Desserts

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| <i>Dark Chocolate Truffle Torte</i> <i>Espresso Crème Brulee Centre, Gingerbread Biscuits, Vanilla Cream</i> | £7.50 |
| <i>Baked Custard & Nutmeg Tart</i> <i>Braised Rhubarb, Pistachio Crumb, Rhubarb Ice Cream</i> | £6.95 |
| <i>Selection of Ice Creams or Sorbets</i> <i>Brandy Snap Basket, Warm Fudge Sauce</i> | £7.25 |
| <i>Banana Soufflé</i> <i>Toffee Sauce, Banana & Almond Shortbread</i> <i>(Please Allow 10 Minutes Cooking Time)</i> | £7.25 |
| <i>Local Cheese Board, Biscuits</i> <i>Celery, Grapes, Homemade Spiced Tomato Chutney</i> <i>(Blue, Nettle, Oak Smoked)</i> | £8.95 |

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