

Room service menu served 6.30pm – 9.30pm

Starters

<i>Goats cheese and courgette terrine with beetroot salad and balsamic</i>	£5.00
<i>Homemade soup with olivia's artisan bakery bread,</i>	£4.50
<i>Homemade chicken liver pate with fruit chutney and griddled bread</i>	£5.00
<i>Thai style spicy prawn salad on chilli and cheddar bread and homemade lemonade</i>	£7.50 (£2.50supp)
<i>Deep fried locally produced Parlourmade Mordon Camembert with confit cherry tomatoes</i>	£5.50

	<u>starter</u>	<u>main</u>
<i>Gnocchi with garlic and herb butter parmesan, peas, roast courgette and garlic ciabatta(ciabatta with main course only)</i>	£5.00	£10.00
<i>Add grilled chicken or salmon to your gnocchi</i>		£5.00

Main course

<i>Hall Garth beef burger, swiss cheese and fried onions</i>	£12.00
<i>Chargrilled aubergine with Cajun spices, fried onions and swiss cheese</i>	£11.00
<i>Butterfly chicken breast with smoked cheese and chilli mayonnaise</i>	£12.00
<u><i>served in a foccacia style bun with lettuce tomato and mayonnaise and hand cut chunky chips</i></u>	
<i>Breaded fillet of sole, minted pea puree and hand cut chips</i>	£14.00
<i>Ratatouille layered with char grilled aubergine with local cheese and herb crust</i>	£13.00
<i>Char grilled rump steak, hand cut chunky chips Local cheese herb crust tomatoes and peppercorn sauce</i>	£18.50
<i>Grilled smoked haddock with local cheese and herb crust, champ, mustard butter sauce</i>	£14.00
<i>Braised shin of beef, herb mashed potato, baby carrots, green peppercorn sauce</i>	£15.00
<i>Corn fed chicken, fondant potato, purple sprouting broccoli and baby carrots</i>	£15.50

Desserts

<i>Banana and frangipane tart, banana ice cream, toasted almonds and maple syrup</i>	£ 5.50
<i>Rhubarb crème brulee with homemade biscotti</i>	£ 5.50
<i>Clotted cream cheesecake with seasonal fruits</i>	£ 5.50
<i>Award winning locally produced Parlourmade cheese with grapes, celery, biscuits and chutney</i>	
3 pieces	£ 7.50 (£3.00 supp)
5 pieces	£9.50 (£5.00 supp)

Parlourmade cheese is made by Neil and Carol Peacock at The Village Farm Dairy in the village of Mordon just a few miles from Hall Garth Hotel

Supplements apply to guests on dinner inclusive rates

Please note a £5 room service tray charge will be added to your bill for each order placed