

Al la Carte Menu

MERE COURT HOTEL

&
CONFERENCE CENTRE

To Start

Artisan bread rolls, flavoured butter, balsamic oil, mixed olives (v) £5.95

Starter

Honey whipped goats cheese, beetroot puree, radicchio, candied walnuts (v) (gf) £9.00
Chunky leek and potato soup, crispy leeks, flavoured butter, artisan bread (v) £8.00
Spiced roasted cauliflower, cauliflower puree, red onion gel, toasted hazelnuts (gf) (Ve) £8.50
Ham hock terrine, apple and pear chutney, toasted croutes £9.00
Citrus fruit cured salmon gravadlax, pickled radish, horseradish cream £9.50 (gf) (DBB supplement £2.00)

Mains

Lamb Rump, crushed new potatoes, pea puree, pan fried shallots, red wine jus (gf) £25.00
(DBB supplement £5.00)
Artichoke and spring onion risotto, watercress (Ve) (gf) £19.00
Pork fillet, colcannon potatoes, buttered kale, Pepper sauce (gf) £21.00
Chicken Breast, creamy garlic pomme puree, vegetable fricassee (gf) £22.00
Seabass fillet, garlic and tomato black pasta, parsley veloute £24.00
Beef brisket, dauphinoise potato, red cabbage, chanteny carrots, beef jus (gf) £23.00

Grill

6oz Rump Steak (gf) £23.00 (DBB supplement £5.00)
8oz Sirloin (gf) £27.00 (DBB supplement £7.00)
Fries, Tomato and Mushroom
Add a sauce £2.95
Peppercorn or Béarnaise, red wine jus
Gammon Steak, egg, pineapple, fries (gf) £20.00
Beef burger, fries, bacon, cheese, relish, fried mushroom £20.00

Sides

Fries £4.95
Sweet potato fries £4.95
Mixed salad £4.95
Roasted vegetables £4.95
Dauphinoise potato £4.95

To Finish

Apple and rhubarb crumble, crème anglaise, vanilla £8.00
Lemon Cheesecake, lemon sorbet £8.00
Cheese platter, grapes, celery, chutney and crackers £9.50
(DBB supplement £2.00)
Chocolate brownie, berry salsa, chantilly cream £8.00
Selection of Cheshire Farm Ice Cream (gf) £8.00
Chocolate and Kersha cherry gateaux £8.00

Food allergies and Intolerances

Before you order your food and drinks, please speak to a member of our staff about your requirements.