

STAPLEFORD PARK
GRINLING GIBBONS RESTAURANT

S T A R T E R S

Crispy pork belly & cheek, cider marinated pear	Salt baked beetroots, toasted hazelnuts, goats cheese pearls (v)
Marinated Heritage tomatoes, feta, basil (vg)	Devon crab, pickled radish, tomato essence Exmoor caviar
Seared mackerel, burnt cucumber, Stapleford Park gin lemon puree	Poached guinea fowl, pickled apple & wild mushrooms

M A I N S

160g Hereford beef fillet, textures of onion, artichokes, truffle potato	Pan fried turbot, runner beans, charred leeks, pancetta, celeriac cream
Smoked tofu, roasted heritage carrots, charred broccoli, toasted seeds (vg)	Burghley Estate lamb rump, confit potato, courgette & mint
Butternut squash, caramelised onion & chestnut pithivier (v)	Poached halibut, clams, samphire & fennel, champagne sauce

S I D E S

A choice of one side dish

Roast butternut squash, kale & feta salad	Smoked garlic & thyme roasted chantenay carrots
Boulangier Potato	Mange tout mint pesto
Rosemary & parmesan roasted new potatoes	Fine beans, honey & toasted almonds
Olive oil mash	

Allergy Key: [V] Vegetarian, [VG] Vegan

For dietary requirements and food allergies please ask a member of our team for assistance. A gluten free menu is available upon request. All prices are inclusive of VAT a discretionary service charge of 12.5% will be added onto your bill.

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TO FINISH

Praline truffle, white chocolate cremeux (v)
Caramelised banana bavarois, Baileys ice
cream (v)

Vanilla brûlée, pickled blueberries
Chilli & ginger roasted peach, orange &
lemon balm sorbet (vg)

OR

A selection of our favourite cheeses with grape, apple & chutney

Bosworth Ash: Matured goat's cheese, Staffordshire
Rutland Red: Vibrant colour with firm, almost flaky texture,
sweet, nutty and gentle lactic flavour
Golden Cenarth: Award winning, Creamy soft cheese
washed with cider

Colston Bassett: Colden bodied blue veined cheese, delicate
flavour, made with milk from Yorkshire cows
Vintage Lincolnshire Poacher: Smooth yellow paste with
nutty and earthy flavour, firm texture similar to cheddar with
a lingering aftertaste

DESSERT WINE

Tokaji Aszu, Hungary	50ml	6.85
Elysium Black Muscat, USA	50ml	4.75
Muscat de Rivesaltes, France	50ml	5.20

PORT

Poças, 10yr tawny	50ml	9.60
Poças, LBV 2012	50ml	7.60
Poças, Colheita 1995	50ml	11.60

TEA AND COFFEE

Tea or coffee with Chocolate truffles	4.45	Irish coffee, Calypso coffee or Bailey's coffee	8.75
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