

STAPLEFORD PARK

GLUTEN FREE BRASSERIE MENU

STARTERS

Braised lamb belly & sweet breads, courgette & mint
Light cured salmon, marinated beetroots, Stapleford Park gin
lemon puree

Devon crab, pickled fennel, tomato essence, Exmoor caviar
Truffle potato, salsify, slow cooked egg yolk (v)

MAINS

160g Hereford beef fillet, braised oxtail, truffle, Jerusalem
artichoke, pressed potato

Pumpkin, rosemary & chestnut quinoa, kale & roasted
tomatoes (vg)

Roast partridge, textures of cauliflower, charred onions, baby
turnips.

Fillet of wild bass, cèpes, mussels, poached leeks & purple
potatoes

Blackberry & sloe gin glazed venison loin, celeriac, trumpet
mushroom

SIDES

A choice of one side dish

Roast Jerusalem artichoke, garlic & rosemary (vg)
Grilled new potatoes, smoked bacon, flat parsley
Lincolnshire poacher mash (v)

Maple glazed parsnip & kale (vg)
Fennel, chicory & radish salad (vg)
Potato & leek gratin (v)

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.

This menu is made from recycled paper. Please recycle it after use.

STAPLEFORD PARK

GLUTEN FREE BRASSERIE MENU

TO FINISH

Chocolate & mint parfait (v)

Ginger roasted pineapple, orange & lemon balm sorbet (vg)

Mango bavarois, pineapple & chilli salsa

OR

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

Bosworth Ash: Matured goat's cheese, Staffordshire

Colston Bassett: Colden bodied blue veined cheese, delicate

Rutland Red: Vibrant colour with firm, almost flaky texture,
sweet, nutty and gentle lactic flavour

flavour, made with milk from Yorkshire cows

Golden Cenarth: Award winning, Creamy soft cheese
washed with cider

Vintage Lincolnshire Poacher: Smooth yellow paste with
nutty and earthy flavour, firm texture similar to cheddar with
a lingering aftertaste

DESSERT WINE

PORT

Tokaji Aszu, Hungary 50ml 6.85

Poças, 10yr tawny 50ml 9.60

Elysium Black Muscat, USA 50ml 4.75

Poças, LBV 2012 50ml 7.60

Muscat de Rivesaltes, France 50ml 5.20

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

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.

This menu is made from recycled paper. Please recycle it after use.