

STAPLEFORD PARK
GRINLING GIBBONS RESTAURANT

S T A R T E R S

Braised lamb belly & sweet breads, courgette & mint	11.00	Devon crab, pickled fennel, tomato essence, Exmoor caviar	12.50
Charred tender stem, feta, variations of apple, toasted hazelnuts (vg)	9.00	Rabbit wellington, macerated heritage carrots, burnt baby onions	11.50
Light cured salmon, marinated beetroots, Stapleford Park gin lemon puree	11.00	Truffle potato, salsify, slow cooked egg yolk (v)	9.50

M A I N S

160g Hereford beef fillet, braised oxtail, truffle, Jerusalem artichoke, pressed potato	35.00	Fillet of wild bass, cèpes, mussels, poached leeks & purple potatoes	32.00
Pumpkin, rosemary & chestnut quinoa, kale & roasted tomatoes (vg)	22.00	Blackberry & sloe gin glazed venison loin, celeriac, trumpet mushroom	33.50
Salt baked beetroot, smoked aubergine & goats' cheese (v)	23.00	Roast partridge, textures of cauliflower, charred onions, baby turnips.	28.50

S I D E S

Roast Jerusalem artichoke, garlic & rosemary (vg)	4.50	Maple glazed parsnip & kale (vg)	4.50
Roast turnips, parmesan breadcrumbs	4.50	Fennel, chicory & radish salad (vg)	4.50
Lincolnshire poacher mash (v)	4.50	Potato & leek gratin (v)	4.50
Grilled new potatoes, smoked bacon, flat parsley	4.50		

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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T O F I N I S H

Chocolate & mint parfait (v)	11.00	Black forest gâteau, cherry sorbet (v)	11.00
Mango bavarois, pineapple & chilli salsa	11.00	Ginger roasted pineapple, orange & lemon balm sorbet (vg)	11.00

O R

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

16.50 pp

Driftwood: 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
Highmoor, organic farmhouse, wash rind soft cheese	Vintage Lincolnshire Poacher: Smooth yellow paste with nutty and earthy flavour, firm texture similar to cheddar with a lingering aftertaste

D E S S E R T W I N E

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

P O R T

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

T E A A N D C O F F E E

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