



# BAILIFFGATE HOTEL

## DINNER

### MENU

#### TO START

Wild mushrooms, crispy poached egg, hollandaise sauce, homemade hash brown  £10

Roasted cauliflower soup, Quicke's cheddar, crispy onions, croque monsieur  £8

Seared scallops, curried brown shrimp, onion bhaji, lime yoghurt £19

Confit duck terrine, home-smoked duck beignet, beetroot chutney £11

Slow cooked pork cheek, caramelised apple purée, crisp pork crackling £10

#### MAINS

Roast halibut fillet, smoked haddock chowder, spinach, crispy poached egg £32

Braised carrot fondant, carrot purée, crisps, truffle falafel, caramelised hazelnuts  £20

Seared black bream, kohlrabi salad, beetroot purée, potato dressing £24

Roasted rack of new season lamb, lamb shoulder curry, potato, cumin and spinach gratin, spiced butternut £30

Slow braised beef wellington, wild mushroom and truffle duxelle, Anna potatoes, beef jus £30

#### FROM THE GRILL

All our steaks are cut from dry-aged locally sourced beef and come with hand cut chips, roast plum tomato, field mushroom, watercress salad

12oz sirloin £35

10oz rib-eye £35

16oz Chateaubriand for 2 £80  
best cooked medium rare

8oz fillet £40

Choice of sauces including black truffle and wild mushroom, peppercorn or Bearnaise £3.50

#### SIDES £5 each

Clotted cream and truffle mash

Minted peas with pea velouté

Roasted potatoes, hispi cabbage,  
black pudding, wild mushrooms

Seared greens

Tender stem broccoli,  
chilli, sesame

#### TO FINISH

'Strawberries and cream': strawberry jelly, Ivoire whipped ganache, raspberry cremeux £9

Popcorn crème brûlée, vanilla ice cream, dulce de leche £8

Valrhona 54% chocolate dome, cocoa nibs, hazelnut cream, milk chocolate mousse £9

Pavlova, mango and passion fruit marmalade, coconut dacquoise £9

Artisan cheeses x3 £13 | x4 £15 | x5 £18

Please ask for today's selection

#### ADDITIONAL INFORMATION

Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens.  Vegetarian

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.