

## Starters - £5

- Local rosary goats cheese cheesecake**, celery sorbet, walnut chutney
- Sea trout and lemon sole boudin wrapped in seaweed**, squid ink and wasabi mayonnaise (gf)
- Chicken liver parfait**, Cumberland and apricot jelly, toasted ciabatta
- Cured mackerel fillet**, lemon curd, sundried tomato chutney (gf)
- Black pudding, apple and pancetta spring roll**, deep fried duck egg yolk, truffle jam
- Pan-fried pigeon breast**, kumquat and pea shoot salad tamarind dressing (gf) (df)

## Mains - £15

- Bavette of beef**, garlic mash, savoy cabbage, burgundy glace (df) (gf)
- Braised belly of pork**, celery hearts, sweet potato dauphinoise, plum tomato and spring onion sauce (gf)
- Tranche of cod**, dauphinoise potato, fresh spinach, haricot bean, Madeira and clam glace (gf)
- Poached chicken breast**, langoustine mousse, confit of leeks, crushed new potatoes, broad bean and lemon balm cream (gf)
- Dorset lamb rump**, mint champ, pea veloute, carrot puree (gf)
- Soft shell crab**, pearl parsley risotto, baby vegetables, chilli and passion fruit dressing
- Baby beetroot tart tatin**, buttered asparagus, fresh rocket, almond brittle, black garlic dressing (v) (gf)

## Sides - £2.50

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|----------------------|---------------|----------------------------|
| Crushed new potatoes | Savoy cabbage | Baby leaf salad            |
| Twice cooked chips   | Carrot puree  | Tomato and red onion salad |

## Desserts - £5

- Pineapple delice**, tequila sunrise jelly, coconut sorbet (n)
- Toffee apple cheesecake**, popcorn ice-cream, caramel sauce
- Lime pannacotta**, poached local rhubarb, ginger beer granita (gf)(v)
- Milk chocolate and local raspberry crème brulee**, star anise ice-cream (gf) (v)
- Blackberry filo rolls, iced lemon parfait**, sesame seed tuille
- Selection of local Hampshire cheese**, celery, grapes, homemade chutney, toasted bread

Please be advised for quality of standards this menu is only available for parties up to 10 people

(gf) – Gluten Free

(v) – Vegetarian

(df) – Dairy Free

(n) – Contains Nuts

## Mozzo Coffee – 100% Fairtrade, 100% Organic, 100% Arabica

|               |       |                            |       |
|---------------|-------|----------------------------|-------|
| Filter Coffee | £2.50 | Irish Coffee (Jameson)     | £4.60 |
| Espresso      | £2.50 | Calypso Coffee (Tia Maria) | £4.60 |
| Cappuccino    | £3.00 | Amaretto Coffee            | £4.60 |
| Latte         | £3.00 | Brandy Coffee              | £4.60 |

Please note this menu is only available in therestaurant@chilworth-manor.

Whilst every effort is made to source fresh local produce, Chilworth Manor advises all clients that limited ingredients in our dishes may contain genetically modified foods/nut traces.

Should you require further information then please do not hesitate to ask.

therestaurant  
@chilworth-manor