

THE WELCOMBE HOTEL
RESTAURANT MENU

FOR SHARING

HALLMARK BREAD SELECTION (V) 4.00

warm artisan sourdough and pumpkin seed bread served with balsamic vinegar and olive oil

SHARING BOARD (V) 8.50

olives, sundried tomatoes, cream cheese stuffed baby peppers, houmous, tsatziki, flatbread

BAKED CAMEMBERT (TO SHARE) (V) 12.00

whole camembert baked with rosemary and garlic, mini artisan bread loaf

TO START

THE WELCOMBE CURED SALMON 9.50

SOUP OF THE DAY, WARM ARTISAN SOURDOUGH BREAD **6.50**

CLAM CHOWDER, WARM CHEDDAR CHEESE SCONE **8.00**

SCORCHED CAULIFLOWER AND POMEGRANATE COUS COUS,
SALTED BEETS, CORIANDER (VEGAN) **7.50**

HOMEMADE CHICKEN LIVER PARFAIT INFUSED
WITH BRANDY AND RED WINE,
CHUTNEY AND PUMPKIN SEED TOAST **7.00**

VANILLA-SPICED HAM HOCK
AND PISTACHIO TERRINE, APPLE CRISP **8.00**

MAIN COURSES

COQ AU VIN, BREAST AND THIGH SLOW-COOKED
IN RED WINE, CREAMED POTATO **17.50**

FRESH TAGLIATELLE, PAN-FRIED WOODLAND MUSHROOMS
AND SHAVED PARMESAN (V) **16.00**

FRESH MARKET CATCH, NEW POTATOES
AND A HOLLANDAISE SAUCE **21.00**

HERB-CRUSTED COD LOIN, SMOKED TOMATO, OLIVES,
CHILLI AND WHITE BEAN RAGOUT **18.50**

RISOTTO OF THE DAY (VEGAN) **14.50**

(v) Vegetarian

GLUTEN FREE – if you are looking for a GF dish we're happy to help. Please ask your server.

If you have any concerns regarding food allergens please ask a member of our team and you will be provided with detailed information on each dish. Please note that our fish dishes may contain small bones. We cannot guarantee that our dishes do not contain nuts or other allergens. All prices are inclusive of VAT at the current rate.

GRILLS

Our beef is 28-day, dry-aged. grass-fed and British farm assured.
All served with steak garnish and triple-cooked chips.

SIRLOIN STEAK 8oz **26.00**

FILLET STEAK 8oz **32.00**

TOMAHAWK STEAK 32oz (TO SHARE) **80.00**

LAMB RUMP **22.50**

SAUCES

BÉARNAISE **3.00**

PEPPERCORN **3.00**

RED WINE JUS **3.00**

WOODLAND MUSHROOM **3.00**

SIDE DISHES

BEER-BATTERED ONION RINGS **3.50**

SMOKED TOMATO, CHILLI AND WHITE BEAN RAGOUT **3.50**

HOUSE SALAD **3.50**

CREAMED POTATOES **3.50**

SEASONAL ROOTS AND VEGETABLES **3.50**

TRIPLE-COOKED CHIPS **3.50**

DESSERTS

BLACKBERRY AND STAR ANISE BRÛLÉE,
SABLE FINGERS **6.50**

CHOCOLATE AND ORANGE GATEAU (GF) (VEGAN) **6.50**

STICKY TOFFEE PUDDING **6.50**

CARAMELISED APPLE TARTE TATIN,
CLOTTED CREAM ICE CREAM **6.50**

MAPLE-GLAZED BANANA BREAD AND BUTTER PUDDING,
POURING CREAM **6.50**

SELECTION OF ICE CREAM AND SORBETS **6.50**

SELECTION OF THREE LOCAL ARTISAN CHEESES,
BISCUITS, CHUTNEY **8.50**

