

GARDEN ROOM RESTAURANT

• TO COMMENCE •

WARM BAKED MINI SHERSTON WHITE LOAF (V)

English Salted Butter or Extra Virgin Olive Oil & Aged Balsamic Vinegar £8.00

LEEK VELOUTE(V)

White Coco Beans & Parsley Essence £8.00

SEARED SHETLAND SCALLOPS

Slow Cooked Porketto Suckling Belly, Parsnip Puree & Pickled Apple £17.50
(£9.50 supplement if on a dinner package)

HERITAGE CANDY BEETROOT (VE)

Feuille De Brick Pastry, Plant Based Feta Cheese, Watermelon, Radish & Pistachio £8.00

CONFIT GRESSINGHAM DUCK CROQUETTE

Cumberland Sauce & Red Amaranth £8.00

WYE VALLEY ASPARAGUS(V)

Golden Cross Parfait & Foraged Wild Garlic Pesto £8.00

TRIO OF GRILLED KING PRAWNS

Mango & Chilli Salsa, Sakura Cress £12.50
(£4.50 supplement if on a dinner package)

• TO FOLLOW •

SKREI COD

Razor & Palourde Clam Fricassee, Wye Valley Asparagus, Baby Spinach, Dill Oil £24.00

GREEN PEA RISOTTO(V)

Spearmint Infused Oil & Shoots 24.00

LAMB "TWO WAYS"

Shoulder & Cutlet, Wild Garlic Mash, Lamb Fat Carrot, Crushed Peas £28.50
(£4.50 supplement if on dinner package)

CORNFED COQUELET ROASTED ON THE CROWN

Potato & Onion Hash Brown, Black Garlic Puree, Grelot Onion, Hen Of The Woods
Roast Chicken Jus £24.00

SHALLOT TARTE TATIN

Roasted Roots & White Balsamic Gastrique £24.00

ROASTED MONKFISH

Cauliflower Puree, Sauteed New Potato, Baby Spinach & Brinjal Pickle, Minted Yoghurt £28.50
(£4.50 supplement if on dinner package)

MATURED PRIME SIRLOIN STEAK

Hand-Cut To A 10oz Approximate Weight. Finished With A Beef Dripping & Thyme Glaze, Served With Roasted Plum
Tomato, Garlic Portobello Mushroom, Watercress & Triple-Cooked Chips £39.50
(£15.50 supplement if on dinner package)

"Sirloin has a good surrounding of fat "nature's own flavour enhancer"
chef recommends medium rare

Choice of the following: Au Poivre, Béarnaise or Red Wine sauce | £4.00

VE Vegan V Vegetarian

   @coombeabbeyhotel

• SIDES •

Triple Cooked Hand Cut Chips
Dressed Seasonal Leaves
Selection of Seasonal Vegetables
Buttered Wye Valley Asparagus
All **£5.95**

• TO CONCLUDE •

LEMON TART
Dehydrated Lemon, For Di Latte & Pistachio Ice Cream £8.00

DARK CHOCOLATE SPHERE
Coffee Cake, Crystallised Walnuts
Baileys Ice Cream and Hot Chocolate Sauce £12.50
(£4.50 supplement if on a dinner package)

REGIONAL BRITISH CHEESE
Luna Goats Cheese, Smoked Lincolnshire Poacher, Burts Blue, Delliah, Quince Jelly, Grapes, Celery, Assorted Peters
Yard Crisp Bread £15.95
(£7.95 supplement if on dinner package)

PINEAPPLE CARPACCIO (VE)
Coconut Ice Cream & Basil Sugar £8.00

VANILLA PANNACOTTA
Textures Of Wye Valley Forced Rhubarb
Caramelised White Chocolate £8.00

• HOT DRINKS •

Petit Four Selection & Coffee £6.50
Espresso £3.50
Double Espresso £4.00
Americano £4.00
Cappuccino £4.50
Flat White £4.50
Mocha £4.50
Hot Chocolate £4.95
Pot of Newby Tea £4.50

All dishes may contain nuts or nut additives. Game dishes may contain shot. Please do let your server know if you have any special dietary requirements or allergies and we will do our very best to assist you with your requirements. Please note that our dishes may contain one or more of the following allergens: Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery and celeriac, mustard, sulphuric dioxide and sulphites. If in doubt, please ask a member of staff. All reasonable steps and enquiries have been taken to ensure that the food products supplied to this establishment do not contain genetically modified products. A discretionary 10% service charge will be added to tables of 8 or more diners.

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