

St. Helena Menu

Selection of Bread

Chef's Appetiser

Starters

Blood Orange Gin Cured Salmon

Pickled Apple, Chicory Salad, Lime Gel (Orange Vinaigrette) (GF)

King Scallops

Chicken Bonbon, Cauliflower Purée, Shaved Cauliflower,
Red Wine Jus, Crispy Chicken Skin

(Supplement £2.50)

Whipped Goats Cheese

Beetroot Purée, Fig Marmalade, Compressed Candy Beetroot,
Candied Walnuts (V) (VGA) (GF)

Haggis and Corned Beef Hash

With Potato Galette, Fried Duck Egg, Black Pudding Crumb,
English Mustard, Tomato Chutney

White Crabmeat

Guacamole, Edamame Bean Salad,
Chilli, Sour Cream (GF)

Wild Mushroom Risotto

Black-sticks Blue Cheese, Thyme, Shallots,
Single Estate Sicilian Extra Virgin Olive Oil (V) (VGA) (GF)
(Can be Served as a Main Course)

Pork Cheek and Chorizo

Celeriac and Apple Purée, Apple Chutney,
Crackling Crumb, Micro Celery (GF)

Seasonal Soup

Normally Vegetarian (V) (VGA) (GFA)

Main Courses

Tenderloin of Pork Wellington

Sausage Meat and Black Pudding Stuffing,
Seasonal Greens, Nduja Parmentier Potatoes, Bacon Jus,
(The Pork is Served Medium to Well Done)

Loin of Scottish Lamb

Herb Crumb, Fondant Potato, Roasted Root Vegetables,
Pomegranate Gel, Mint Gravy (GFA)

Fish and Chips

Seared Fillet of Cod, Deep Fried Soft Shell Crab, Cider Batter Scraps,
Chunky Chips, Buttered Peas, Curry Mayonnaise
(Supplement £3.00) (GFA)

Chinese Glazed Fillet of Sea

Black Garlic Creamed Venus Rice, Pak Choi, Chilli Pickled Mooli (GF)

Bean Cassoulet Pithivier

Chickpea Purée, Creamed Swiss Chard (V) (VGA)

Jacobs Ladder Short Rib of Beef

Boned and Slow Cooked with Mustard and Herbs,
Sweet Potato and Spring Onion Mash, Tender-stem Broccoli, Creamed Mustard Sauce

Pan Fried Fillet of Chalk Stream

Charred Leeks, Kale, Sautéed Baby Potatoes, Champagne and Chive Sauce (GF)

21 Day Dry Aged Aberdeen Angus Fillet Steak

Roasted Baby Tomatoes, Mushrooms, Shallot Petals, Truffle Fries
and a choice of Bone Marrow or Diane Sauce
(Supplement £3.50) (GFA)

Our Main Courses are Designed to be Complete but the following sides are available
should you wish:

Sides £4.00

Nduja Parmentier Potatoes, Seasonal Vegetables, Truffle Fries

Desserts

Peanut Butter Parfait

Caramelised Banana, Caramel Sauce, Shortbread, Toasted Peanuts (V) (GFA)

Date, Stem Ginger and Treacle Pudding

Butterscotch Sauce, Custard (V)

Chocolate and Baileys Cheesecake

Tia Maria Caramel Sauce, Toasted Cocoa Nibs (V)

Pear Poached in Red Wine

White Chocolate Mousse, Almond Crumb,

Lemon Gel, (V) (GF) (VGA)

Creme Brûlée

Caramelised Pineapple, Malibu Gel, Toasted Coconut (V) (GF)

Hazelnut Tart

Hazelnut Bavarese, Whipped Hazelnut Granache, Toasted Hazelnut,

Salted Caramel Sauce, Chocolate, Coffee Ice-Cream

Chocolate Fondant

Ruby Chocolate Centre, Red Currant Purée, Clotted Cream Ice-Cream (V)

Selection of Cheeses

Biscuits, Celery, Grapes, Local Honey (GFA)

Ice Creams

Coffee, Vanilla, Salted Caramel, Clotted Cream (GF) (VGA)

Sorbets

Mango and Passion Fruit, Lemon, Blackcurrant (V) (VG)

Prices

Dinner – £57.50

Includes Home-made Bread, Chef's Appetizer, Dessert and Filtered Coffee with Petit Fours.

Americano, Espresso, Cappuccino and Latte £2.95

Prices include VAT – a 10% service charge will be added to your total bill.

Food Allergies

Not all ingredients are listed for menu items.

Please ask us for allergy advice prior to booking.

We use nuts regularly and cannot guarantee dishes to be completely nut free.

(V) Suitable for Vegetarians.

Some of our dishes can be gluten free by omitting certain items. Please ask when you book.

MENU SUBJECT TO CHANGE AT SHORT NOTICE.

Dress

People often ask if we have a dress code. All we ask is for people to make an effort and dress smartly, casually elegant is fine.

Wheelchair Access

Due to listed building status we do have certain constraints within the building. We can provide Standard Wheelchair Access into the restaurant and dining rooms but have limited access to the bathroom facilities.