

SIMONSTONE HALL

THE EVENING MENU

SOUP OF THE DAY

Warm homemade sourdough bread - £6

HOME-CURED SALMON

apple – cucumber – gin - £7.50

CONFIT DUCK BALLONTINE

smoked plum – watercress - £8

SEARED KING SCALLOP

Caramelised cauliflower – beurre noisette - £9

HOMEMADE CURDS & BEETROOT

Roast + pickled beetroot – quince - pistachio - £9

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SIMONSTONE FARM LAMB SHOULDER

lamb shoulder – crispy belly – parsnip – roast potatoes – braised red cabbage - £22.95

“Charollais lamb, raised in the surrounding fields on our neighbouring Farm.

Our very own, truly ‘local’ lamb ~ a real taste of Simonstone. Enjoy with a delicious red from the Simonstone wine cellar”

ROAST RUMP OF BEEF

pommes anna – bone marrow – mushrooms – cavalo nero - £23.75

PAN-FRIED HALIBUT

Salsify – Jerusalem artichoke – hazelnuts – samphire - £18.50

BRAISED PIG CHEEKS

Slow cooked winter squash – quince – pumpkin seed - £16.50

ROASTED & CAMELISED CAULIFLOWER

charred kale – brown butter – poached simonstone hens egg - £13.50

~ add a side order of seasonal vegetables, house salad or fat chips - £3.75 ~

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SIMONSTONE FRUIT CRUMBLE

seasonal british apple - vanilla ice cream - £6.75

STICKY TOFFEE PUDDING

caramel sauce – nutty ice cream - £6.25

CREAMY CINNAMON RICE PUDDING

Blackberry jam – puffed rice - £7

THE CHEESEBOARD

crackers – celery – odds and sods - £8.50

LEMON MERINGUE TART

ice cream - £6.75

Explore our fantastic wine cellar collection and enquire about our superb spirit selection!