

Eynsham Hall

"WHOLEHEARTEDLY"

SAMPLE

Brasserie Dinner Menu

Served daily from 6.45pm until 9.30pm Monday to Saturday

Sundays from 6.45pm until 9.00pm.

Starters

Roasted parsnip soup, walnut and tarragon pesto £6

Seven and Wye smoked salmon, horseradish cream, rye bread £10

Chicken liver and Port parfait, apricot chutney, air dried duck, oranges, toast £8

Guinea fowl, bacon and ham terrine, pickled vegetables £8

Prawn cocktail, sauce Marie Rose, little gem lettuce £9

Goat's cheese terrine, red onion jam, charred red peppers, rosemary croutons £9

Mussels steamed with white wine, shallots, butter £8

Six baked Dorset snails, Pernod, garlic, parsley butter £8

Main Courses

Grilled pork rib eye steak, black pudding, apple puree, baked polenta wrapped in bacon, cider and sage sauce £18

Steak frites – Chargrilled hanger steak, horseradish and tarragon butter, onion rings, fries, wild rocket salad, and this cut of beef is best served medium rare £19

Beer battered fillet of cod, triple cooked chips, buttered peas, sauce tartare £17

Gressingham duck breast, butternut squash puree, salsify, mushroom, hazelnut and duck ham winter salsa, aged red wine vinegar £18

Roasted rump of lamb, potato dauphinoise, glazed carrots, mint and lamb sauce £20

24 hour braised beef cheeks, sourdough trencher, roasted shallots, bone marrow, mushrooms, red wine sauce £20

Spinach and ricotta raviolis, baby capers, Parmesan, balsamic, pea shoots £16



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Sides all £3.50

Buttered new potatoes

Skinny fries

Mixed green leaf salad

Steamed greens, truffle oil, lemon

Desserts all £8

Vanilla panna cotta, mandarin jelly, lemon shortbread

Dark chocolate tart, Christmas pudding ice cream, spiced brandy, chocolate macarons

Passion fruit crème brulee, pineapple, mango sorbet

Warm apricot, rum and almond Bakewell tart, vanilla custard, clotted cream ice cream

Selection of Salcombe Dairy ice cream and sorbets

Four farmhouse cheeses, crackers, fruit cheese, grapes, celery £10