

the
ALDERLEY
bar & grill

MENU 1 £33.00

STARTERS

ROASTED PEPPER SOUP | Anchovy salsa

CHILLI SQUID | Thai herbs & noodle salad

SMOKED CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

MAINS

TWICE COOKED BABY CHICKEN | Chilli jam & kaffir lime leaf salt

BARLEY RISOTTO | Roast heritage tomatoes & marinated feta (v)

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce
(£1.75 Supplement)

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

MASCARPONE CRÈME BRÛLÉE | Raspberry sorbet (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more

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MENU 2 £38.00

STARTERS

TEMPURA | King prawns, courgette flower
& chilli jam

CHARGRILLED ASPARAGUS | Poached duck egg
& truffle butter sauce (v)

CHICKEN YAKITORI | Teriyaki & sesame

MAINS

SEA BASS | Simply grilled

TWICE COOKED BABY CHICKEN | Chilli jam & kaffir lime leaf salt

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

STRAWBERRY CHEESECAKE | Strawberry basil sorbet (v)

LEMON POSSET | Strawberries & hazelnut brittle (v)(n)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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MENU 3 £42.00

STARTERS

ISLE OF MAN SCALLOPS | Chilli, garlic & parsley

SALT BAKED BEETS | Buffalo ricotta cheese, watercress
& toasted seeds

ANGUS BEEF TATAKI | Ginger ponzu

MAINS

CRISPY DUCK | Pak choi, broccoli, honey & sesame

SEA BASS | Tikka spices

MARINATED LAMB SKEWER | Rice & mint yoghurt

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

MASCARPONE CRÈME BRÛLÉE | Raspberry sorbet (v)

CHOCOLATE DELICE | Honeycomb & lime sorbet (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

CASHEL BLUE (v) | TUNWORTH | CORNISH YARG (v)
Served with pear & apple chutney, red grapes, apple,
celery, walnuts and water biscuits (n)

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