

1793

Monday to Friday 12.00-17.00

2 course £17.93 3 Course £21.95

STARTERS

CHILLI AND SWEETCORN VELOUTÉ

Charred corn, chive oil (V, GFO)

SAUTÉ ENGLISH ASPARAGU

Parma ham, new potato, hens egg (GFO)

HOT SMOKED SALMON AND POTATO RILLETTE

Compressed cucumber, fennel, dill crème fraiche (GF)

HERITAGE TOMATO TARTARE

olive, basil, chervil, aged balsamic, sourdough
(VE,GFO)

MAINS

CORN FED CHICKEN SUPREME

Truffled pomme puree, sauté shimeji, baby leek, tarragon
velouté (GF)

BEER BATTERED HADDOCK FILLET

triple cooked chips, crushed peas, charred lemon, tartare
sauce (GFO)

OWSTON CHEESE BURGER

Dry aged beef, brioche bun, burger relish, gem, skinny fries

BUTTERNUT SQUASH AND SAGE RAVIOL

charred courgette, pinenut, truffle velouté (VE)

JERSEY ROYAL, HERITAGE TOMATO, PICKLE SHALLOT, BABY GEM, SOURDOUGH SALAD

Add hot smoked salmon £4.00

GRILL

*served with glazed onion, mushroom ketchup,
watercress salad*

*RIBEYE - 8-ounce dry aged
£5 Supplement*

SAUCES £4.50

Creamy peppercorn

Blue cheese sauce

Red wine jus

Smoked tomato and chili butter

DESSERTS

ETON MESS CHEESE CAKE

burnt meringue, macerated strawberry, honeycomb ice cream

DARK CHOCOLATE AND COFFEE SEMIFREDDO

toasted hazelnut, mascarpone

SALTED CARAMEL AND PECAN STICKY TOFFEE PUDDING

candied pecan nut, vanilla ice cream

CHEESE SELECTION -£5 SUPPLEMENT

with a selection of crackers, chutney & grapes

ICE CREAM SELECTION

(VEO,GFO)

SIDES

Beef Fat Chips £4.50

Skinny Fries £4.00

Buttered new potatoes £4.50

Glazed baby vegetables £5.00

Tender stem broccoli £4.50

Owston Hall House salad £4.00

Key: GF- Gluten free, GFO - Gluten free option, V- vegetarian, VE - Vegan, VEO - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.