

at ERYL HALL

Autograph

RESTAURANT

STARTERS

Beetroot Tower V VE GF £9.50

Pickled beetroot, cream cheese, dill, walnut brittle, croutons, blossom honey, microgreens

Pan-Seared Halloumi V VE £9.50

Pan-seared halloumi, caramelised onion & garlic confit, crispy fried onions, microgreens

Chef's Soup V VE £8.95

Individual soda bread, salted butter, flavoured oils, microgreens

Black Tiger Prawn Tails GF £9.95

Confit garlic butter, candied lemon, lime zest, sea salt, coriander oil, microgreens

Cured Pork Belly GF £9.95

Balsamic reduction, baked apple, orange glaze, heritage carrot, red wine jus

Ham Hock Terrine GF £9.50

Sweet pea, chive oil, balsamic glaze, blossom honey, crispy bacon rose, microgreens

MAINS

Mature 8oz Ribeye GF £29.95

or Sirloin Steak GF £27.95

Paris brown duxelles, red onion marmalade, confit garlic purée, triple-cooked chips, microgreens

Sauces £3.00

Peppercorn, Diane, Blue Cheese

Beef Bourguignon GF £19.95

Buttered mashed potato, wholegrain mustard, crispy bacon lardons, caramelised pickled shallots, beef stock jus, microgreens

Slow-Braised Lamb Shank GF £21.95

Buttered new potatoes, minted fine beans, lamb stock sauce, microgreens

Mint-Crusted Lamb Rump GF £25.95

Heritage carrot, charred shallots, sweet fig, squash purée, petits pois, lamb stock jus, pomme purée, microgreens

Duck à l'Orange GF £21.95

Baby pak choi, baby spinach, pomme purée, plum glaze, candied orange, orange zest sauce, microgreens

Oven-Roasted £18.95

Chicken Breast GF

Paris brown duxelles and garlic cream sauce, White Zinfandel, fine green beans, roast potato, microgreens

Dill and Lemon £18.95

Herb-Crusted Cod

Buttered mashed potato, lemon and dill herb crust, lemon citrus cream sauce, fine green beans, lemon & lime zest, dill oil, microgreens

Carrot and Spiced Orange £17.95

Wellington V VE

Fondant potato, honeyed heritage carrot, fine green beans, sweet root vegetable jus, microgreens

Cider and Lemon-Battered Cod £17.95

Mushy pea and dill velouté, cod, triple-cooked chips, caper rémoulade, microgreens

Fillet of Prosciutto-Wrapped £28.95

Monkfish GF

Potato pavé, sweet pea purée, saffron & smoked bacon emulsion, dill oil, samphire, asparagus spears, microgreens

Sweet Chilli Leaf V VE GF £15.95

Sliced 8oz sirloin steak, fresh mixed leaves, julienne carrot, pomegranate seeds, cashew, walnut, sticky chilli jam, microgreens

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SIDES

Candied Peanuts	£2.50	Triple-Cooked Chips	£4.50
Individual soda loaf & butter	£2.50	Fresh Miniature Salad	£5.50
Cauliflower Cheese	can be VE £4.50		

DESSERTS

Raspberry and Dark Chocolate Tear Raspberry coulis, dark chocolate shard, chocolate mousse, chocolate truffle, chocolate sponge, microgreens	£7.95	Crème Brûlée V Sugar snap, shortbread disc, microgreens	£7.95
Key Lime Pie V Candied lime, lemon zest, chantilly cream, microgreens	£7.95	Elderflower Sorbet V VE GF Edible flowers, fresh berries, microgreens	£7.95
Shortcrust Lemon Tartlet V Orange zest, orange glaze, raspberry coulis, microgreens	£7.95	Cheese Board British blue and red cheddar, French brie and goat's cheese, fig chutney, red onion marmalade, artisan biscuits and crackers, selection of grapes	£12.50

V Vegetarian **VE** Vegan **GF** Gluten Free

All of our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.