

at ERYL HALL

# Autograph

RESTAURANT

## STARTERS

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**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

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**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

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

## DESSERTS

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<b>Raspberry and Dark Chocolate Tear</b> Raspberry coulis, dark chocolate shard, chocolate mousse, chocolate truffle, chocolate sponge, microgreens	£7.95	<b>Crème Brûlée</b> <b>V</b> Sugar snap, shortbread disc, microgreens	£7.95
<b>Key Lime Pie</b> <b>V</b> Candied lime, lemon zest, chantilly cream, microgreens	£7.95	<b>Elderflower Sorbet</b> <b>V</b> <b>VE</b> <b>GF</b> Edible flowers, fresh berries, microgreens	£7.95
<b>Shortcrust Lemon Tartlet</b> <b>V</b> Orange zest, orange glaze, raspberry coulis, microgreens	£7.95	<b>Cheese Board</b> 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.*