

St. Helena Menu

Selection of Bread

Chef's Appetiser

Starters

White Crab Meat

Flavoured with Spring Onion, Chilli, Shallots,
and Tomato on Toasted Sour Dough Bread, Plum Chutney

Mint Mayonnaise

Fresh Pasta

or

Risotto of the Day

Goats Cheese

Layers of Whipped Goats Cheese, Basil, Roasted Peppers,
Filo Pastry And Celeriac With Beetroot Puree and

Carrot Crisps (v)

Pan Seared Scallops

with Black Pudding Bon Bon, Bacon Crumb,

Swede Purée, Sea Lettuce, Bacon Jus

(supplement £2.50)

Haggis and Corned Beef Hash

With Potato Galette, Fried Duck Egg, Black Pudding Crumb,
English Mustard, Tomato Chutney

Paccheri Pasta

Filled with Aubergine Parmigiana, Manchego Fondue,

Crisp Aubergine Skin (V)

Can be served as a main course

Carpaccio of Beef

Parmesan Ice-Cream, Cranberry Puree, Sicilian

Extra Virgin Olive Oil, Parmesan Crisp,

Micro Salad

Tiger Prawns

Pan Fried with Chilli and Garlic,

Wild Rocket, Chilli Jam, pesto

Seasonal Soup

Normally Vegetarian

Main Courses

Fillet of Sea Bass Pan Fried With Chinese Spices

Rice Noodles, Pak Choi, Bean Sprouts, Shellfish

Broth, Coconut Cream, Thai Basil

Confit of Pheasant Breast

Butternut Squash Purée, Pearl Barley,

Bubble and Squeak, Chestnuts,

Juniper Jus

Roasted Butternut Squash And Brie Parcel

Kale, Red Pepper Purée, Basil Hollandaise,

Fennel Gratin (v)

Fillet of Hake

Cassoulet of Cannellini Beans, Lentils, Chorizo and

Tomato, Rainbow Chard, Crisp Salsify

Medallions of Pork

Ham, Cheese and Truffle Dauphinois,

Roasted Fennel, Crackling, Apple Purée,

Rustic Italian Sausage Jus

Loin of Lamb

Wrapped with Parma Ham, Sweet Potato Mash,

Blackened Cauliflower, Wild Mushrooms,

Sage Jus

Posh Fish and Confit Chips

1/2 Rock Lobster Tail Thermidor, Battered Plaice Fillet

Minted Pea Purée, Thick Cut Chips, Lemon Aioli

(Supplement £3.00)

21 Day Dry Aged Aberdeen Angus Fillet Steak

Served with Caramelised Onion, Mushroom, Pancetta

Truffle French Fries

And a Choice of Madeira Or Peppercorn Sauce

Supplement £3.50

Our main dishes are designed to be complete but the following sides are available should you wish

Sides

Ham, Cheese and Truffle Dauphinois

Thick Cut Chips

Fennel Gratin

Seasonal Vegetable

£3.50 each

Desserts

Dark Chocolate and Mint Mousse

Mint Choc Chip Ice-Cream,
Chilli Tuille, Crisp Mint

Toasted Hazelnut Bavarese

Pistachio Sabayon, White Chocolate Cookie
Beurre Noisette Crumb, Toffee Ice-Cream

Red Apple, Raisin and Cinnamon Crumble

Calvados Custard, Apple Crisp

Affogato

Zabaglione Cream Parfait, Coffee Shortbread, Chocolate
Sauce, Espresso Shot

Selection of Cheese

Celery, Biscuits, Bedfordshire Honey

Torta Caprese

(Almond and Dark Chocolate Cake)

Black Cherry Sauce, Orange Mascarpone Delice

Mulled Wine Poached Pear

Pear Purée, Oat Shortbread,

Chestnut, Honey And Brioche Ice-Cream

Ice-Cream

Vanilla, mint Choc Chip, Lemon Curd, Gin and Lavender, Toffee

Sorbets

Lemon, White Chocolate, Mango

This is a Sample Menu and Subject to change at Short Notice

Prices

Dinner – £45.00

Includes Home-made Bread, Chef's Appetizer, and Filtered Coffee with Petit Fours.

Espresso, Cappuccino and Latte £1.95

Prices include VAT – a 10% service charge will be added to your total bill.

Food Allergies

Not all ingredients are listed for menu items.

Please ask us for allergy advice prior to booking.

We use nuts regularly and cannot guarantee dishes to be completely nut free.

(V) Suitable for Vegetarians.

Some of our dishes can be gluten free By Omitting Certain Items. Please ask when you book
MENU SUBJECT TO CHANGE AT SHORT NOTICE.

Dress

People often ask if we have a dress code. All we ask is for people to make an effort and dress smartly, casually elegant is fine.

Wheelchair Access

Due to listed building status we do have certain constraints within the building. We can provide Standard Wheelchair Access into the restaurant and dining rooms but have limited access to the bathroom facilities.