

# BUSH HALL

## DINING ROOMS

### NIBBLES

Olives £3

Homemade bread with extra virgin olive oil and reduced balsamic £4

Chorizo jam and toasted sourdough £4

### STARTERS

Smoked duck, pickled fennel, crouton & sherry vinaigrette £7.5

Seared scallops, pea puree & Parma ham crisp £8.5

Wild mushroom & truffle oil bruschetta £7

Baked goat's cheese, walnut crumb, smoked beetroot, rainbow chard & truffle oil £7.5

Guinea fowl tortellini, grilled porcini, sage & jus £7.5

### MAINS

Roast breast of guinea fowl, pan haggerty potatoes & roast onion jam £14

Braised lamb rump, fondant potato, carrot puree, spinach & Gentleman's Relish £14.5

Fillet of sea bass with leek, clam & barley risotto £14

Real ale, beef, date & juniper casserole with harrisa polenta chips £14

Parma wrapped pork tenderloin, chorizo arancini & squash puree £13

Winter vegetable crumble & garlic toasts £12

### FOR THE TABLE

Chips/ Skinny fries/ Polenta chips £3

Tenderstem broccoli, flaked almonds & chilli £3

Buttered spinach, grated nutmeg £3

Tomato, red onion, basil, olive oil £3

Mixed leaves £3

### DESSERTS

Chocolate fondant, cinnamon shortbread, caramel sauce & hazelnuts £5.5

Poached pear, gingerbread & warm caramel £5.5

Sticky toffee pudding, caramelised banana & rum coffee sauce £5.5

White chocolate & cranberry bread & butter pudding £5.5

British cheeses, quince, walnut bread £6.5

Affogato (Madagascan vanilla ice cream topped with a shot of espresso) £5

*Wherever possible, we source our produce sustainably from within The British Isles, searching further afield only when it cannot be found in our own land or waters.*