

Tillington Hall Restaurant Menu

APPETIZERS

Rustic breads

Basket of three types of rustic breads with balsamic and extra virgin olive oil £4.95

Soup

Chefs homemade soup of the day served with croutons and warm bread £4.95

Chicken wings

Slow roasted in a sticky barbeque marinade £5.95

Garlic mushrooms

Sauteed in garlic and herbs, finished with cream and served on a toasted ciabatta bread £5.25

Onion Bahji

Onion bahji served with iceberg lettuce and a mint yoghurt dip £5.25

Cajun Chicken

Pan fried cajun chicken and cream served on a bed of Udon noodles £5.95

Thai fishcake

Chefs homemade Thai fishcakes served with sweet chilli jam £6.95

Smoked Salmon

Cornets of smoked salmon filled with cream cheese and chives, served with a dressed salad and brown bread £6.95

Antipasti Sharing platter

Parma ham, chorizo, pepperoni and olives served with a balsamic reduction garlic oil and crusty breads £9.95

MAIN COURSES

Cajun Cod

Cajun spiced cod loin served with sweet potato mash and griddled broccoli £14.95

Chicken

Chicken breast wrapped in bacon, served with a wild garlic and mushroom sauce and crushed sauteed herb potatoes £14.95

Pork

Slow roasted belly of pork, crisp crackling, apple and sage puree, served on a bed of mash with a cider gravy £16.95

Lamb

Pan fried rump of lamb served pink, dauphinoise potatoes, served with a rosemary and redcurrant jus £18.95

Sea Bass

Grilled fillet of seabass, sweet chilli marinade noodles, served with wilted pak choi £17.95

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Vegetable stir fry

Wok fried vegetables with garlic and hoi sin sauce, served on a bed of egg noodles £12.95

Roasted Root Vegetables

Slow roasted root vegetables with a squash stew and herb cous cous £12.95

Baked Aubergine

Oven baked aubergine topped with charred goats cheese, resting on a tomato, chick pea and garlic sauce £12.95

FROM THE GRILL

(All served with baked tomato, sauteed mushrooms and twice cooked chunky chips)

Gammon steak (16oz), fried hen's egg and pineapple £20.95

Gammon steak (8oz), fried hen's egg and pineapple £15.95

Rump steak (8oz) £19.95

Rump steak (16oz) £24.95

Sirloin steak (10oz) £22.95

Plain chicken £14.95

Cajun Chicken £14.95

Add a Sauce £3.00 each

Peppercorn

Stilton & cream

Red wine

Diane

SIDES

All Priced at £3.25 each

Seasonal vegetables

Skinny fries

Dressed mixed side salad

Garlic ciabatta bread

Garlic cheese ciabatta bread

Beer battered onion rings

Garlic & herb new potatoes

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DESSERTS

All priced at £5.50 each

Chef's cheesecake of the day

Homemade sticky toffee pudding, butterscotch sauce

Chocolate brownie, honeycomb ice cream

Profiteroles filled with fresh cream, chocolate sauce

Ice cream sundae

Lemon panna cotta, fresh cream and raspberries

Cheese plate £7.50

Three cheeses served with onion relish, grapes and biscuits

HOT BEVERAGES

Espresso £1.75

A small strong coffee

Americano £2.30

Long black coffee made in espresso tradition with additional water

Cappuccino £2.50

Strong espresso with equal quantities of steamed & frothed milk garnished with chocolate

Café Latté £ 2.50

Strong espresso finished with steamed milk

Latté Macchiato £2.50

A layered coffee made with steamed milk

Hot Chocolate £2.50

A rich, smooth creamy hot chocolate

English Breakfast Tea £2.50

Earl Grey Tea £2.50

Speciality Tea £2.50

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LIQUEUR COFFEES

Baileys Coffee - £5.95

Classic Americano infused with 25ml of Baileys Irish Cream Liqueur

Irish Coffee - £6.95

Classic Americano infused with 25ml of Jamesons Irish Whiskey

Highland Coffee - £5.95

Classic Americano infused with 25ml of Famous Grouse Scotch Whiskey

Calypso Coffee - £5.95

Classic Americano infused with 25ml of Tia Maria Coffee Liqueur

English Coffee - £5.95

Classic Americano infused with 25ml of Beefeater London Dry Gin

French Coffee - £6.95

Classic Americano infused with 25ml of Courvoisier VS Cognac

Italiano Classico - £6.95

Classic Americano infused with 25ml of Disaronno Amaretto

Caribbean Coffee - £5.95

Classic Americano infused with 25ml of Captain Morgan Dark Rum