



THURNHAM HALL

AL - A - CARTE MENU



V- suitable for vegetarians

Ve- suitable for vegans

GF- this dish is gluten free

STARTERS

GOATS CHEESE AND FIGS £5.95

Warm goats cheese with sliced figs, dressed with capers and a balsamic glaze, topped with crispy onions

TOFU SALAD (V, Ve, GF) £5.95

Tofu marinated in chili and garlic with seeded crackers and a coriander dressing

HOMEMADE SOUP (V) £5.95

Freshly made soup with warm bread and herb butter

MAINS

VENISON CUTLETS £17.95

Roasted venison cutlets with celeriac puree, honeyed carrots, petit pois and a rich red wine sauce

SOUS VIDE CHICKEN ROULADE £15.95

Chicken breast stuffed with leeks, peas and chervil sat on a bed of puy lentils with garlic butter and thyme dried chicken skin

SPICED BEAN AND RICE PUDDING £13.95

(V, Ve, GF)
Baked white beans chickpeas sat on a spiced rice pudding, topped with pine nuts and pumpkin seeds

MOULES MARINIERE £14.95

Classic steamed mussels in a white wine, garlic and herb cream sauce, served with a wedge of crusty bread

ENGLISH SIRLOIN STEAK £18.95

Chargrilled Sirloin steak cooked to your liking, served with hand cut chips, cherry tomatoes, roasted portobello mushroom, fried onion rings and a dressed salad

SWEET

MATCHA TEA CREME BRULEE (V) £6.50

Soft matcha custard topped with a caramel crust and served with lemon biscuits

DARK CHOCOLATE FONDANT (V) £6.50

Soft chocolate cake served with a side of saffron and black peppercorn cream

FIG AND BLACKBERRY TART (V, Ve, GF) £6.50

Walnut and peanut tart cases filled with roasted figs and blackberries, topped with minted meringue

CHEESE AND BISCUITS (V) £8.50

Blacksticks Blue cheese, white Cheddar and Brie served with a selection of biscuits and herb butter





White Wines

	175ml	250ml	bottle
Terramater 'Vineyard Reserve' Sauvignon Blanc - Chile Crisp and vibrant with aromas of green apple, citrus, pear and passionfruit.	£5.20	£7.50	£18.00
Solander Chardonnay - Australia Soft tropical fruit flavours with a touch of vanilla oak.	£5.00	£7.20	£16.00
Colli Vicentini Pinot Grigio delle Venezie - Italy Fruity and floral with peach, citrus and a dry finish.	£5.00	£7.20	£16.00
Nika Tiki Marlborough Sauvignon Blanc - New Zealand Zingy lime, lemon and tropical fruit characters, thoroughly refreshing.	£5.00	£7.50	£22.00
Rioja Santiago Blanco - Spain Intense floral notes and baked citrus with a hint of herbs. Fresh, soft and round.			£19.00
Eidosela Albariño, Rias Baixas - Spain Classic bright acidity and lively texture with notes of minerals, lemon, grapefruit and nectarine.			£28.00

Rose Wines

Le Sanglier de la Montagne Old Vine Carignan-Cinsault Rosé - France Soft strawberry fruit flavours and a dry finish.	£4.20	£6.50	£16.00
Burlesque White Zinfandel Rosé - North America Bright, packed with strawberry and a delicious jam character.			£18.00
Nika Tiki Marlborough Sauvignon Rose - New Zealand On the nose and palate this wine is all about summer berries matched with a creamy texture.			£22.00

Red Wines

Solander Shiraz - Australia Soft and fruity with spicy dark berry fruit flavours.	£5.00	£7.50	£22.00
Paso Del Sol Merlot - Chile Soft and smooth with vibrant plum and red berry flavours and a velvety finish.	£5.25	£7.50	£18.00
Alta Vista 'Vive' Malbec - Argentina Vibrant and fresh with notes of plum, berry fruits, vanilla and hints of oak.	£6.00	£8.00	£20.00
Terramater 'Vineyard Reserve' Pinot Noir - Chile Attractive aromas of raspberry and cherry with floral and spice notes.			£28.00
Desire Lush & Zin Primitivo Puglia IGT - Italy Rich and velvety with plum, red cherry, spice, vanilla and coffee.			£28.00
Borsao Garnacha - Spain Bramble fruit and fresh redcurrants, an easy drinking wine.			£16.00

