OPENING HOURS

12:30 PM 2:30 PM

STARTERS

£6.95

SOUP OF THE DAY

served with a selection of warm breads (dietary requirements catered for upon request)

CHICKEN BREAST £9.50 ROULADE

wrapped in pancetta, sweetcorn puree, fig chutney, and mixed leaf salad (GF, DF)

MACKEREL PATE * £9.95 pickled carrots and cucumber ribbons, horseradish cream, toasted ciabatta croutes

DEEP FRIED PA	NKO	£8.95
BREADED BRIE	(V)	

red onion marmalade

FILLED CIABATTAS

SMOKED SALMON lemon peppered mayonnaise, mixed leaves (DF)	£9.50
HAM AND CHEDAR CHEESE red onion marmalade	£9.50
ROASTED SWEET POTATO FALAFELS	£9.50
rocket salad, tzatziki dressing (Can be adapted to suit a vegar diet	•
CHUNKY TRIPLE COOKED CHIPS	£4.95



LUNCH

HEMPSTEAD

HOUSE HOTEL

MENU

MAIN COURSE

PAN FRIED 80Z FILLET £30.00 STEAK cherry vine tomatoes, field mushrooms, chunky chips, green peppercorn sauce (may contain gluten) PAN SEARED SALMON £22.50 FILLET herb crust, butter bean cassoulet, herb oil (DF) ROASTED PORK £24.95 TENDERLOIN

wrapped in smoked streaky bacon, creamed Savoy cabbage, fondant potatoes, cider and honey jus (GF)

HEMPSTEAD BEEF BURGER £18.50 brioche bun, chunky chips, baby gem lettuce, sliced gherkins, tomato, mature cheddar cheese, balsamic red onion marmalade

CURRY OF THE DAY £18.50 served with jasmine rice (please let us know if you have any dietary requirements)

ROASTED BUTTERNUT £19.50 SQUASH chestnut and sage risotto, vegan feta cheese, sage oil (GF, DF, V, VG)

* can be adapted for a gluten free diet upon notification



DESSERTS

SALADS

&

MORELLO CHERRY £9.00

CHOCOLATE FONDANT cherry ice cream (GF, V) (please allow 10 minutes cooking time)

LEMON MERINGUE PARFAIT raspberry coulis, meringue kiss (GF, V)	£9.00 es
BAKEWELL TART vanilla pod ice cream (V)	£9.00
ICE CREAM & SORBETS	£7.95
CHEESE AND BISCUITS	£12.95

SALADS

ROASTED BUTTERNUT SQUASH

£13.50

beetroot, pomegranate seeds, vegan feta cheese, mixed leaves, balsamic glaze (DF, GF, V, VG)

CHICKEN AND BACON

£13.50

£13.50

mixed leaves, cherry tomatoes, red onions, new potatoes, tarragon crème fraiche dressing (GF)

OAK SMOKED SALMON

mixed leaves, new potatoes, cucumber, green beans, baby

radish, fresh dill, chilli and lemon dressing (GF, DF)

