

THORNTON HALL
HOTEL & SPA
★★★★

The
L O U N G E
— 1954 —

M E N U

To Start

BLACK PUDDING & HAM HOCK SCOTCH EGG 11

Served with maple bacon dust & caramelised onion purée

SCORCHED FETA & TRUFFLED FIG 10

Served with chilli gel, pickled beetroot & micro coriander

BUTTERNUT & COCONUT SOUP (V) 9

Served with sourdough croutes, brùléed lime & pumpkin seed butter

SEARED GARLIC & SOY KING PRAWNS 10

Served with lime & mint glaze, pickled cucumber & fresh chilli

BREADED BRIE (V) 10

Served with apricot & ginger jam, red vein sorrel & toasted pistachio

PAN FRIED KING OYSTER MUSHROOM (V) 10

Served with garlic crème fraiche, fried sourdough & watercress emulsion

Sandwiches

CUBANO 14

Belly pork, air dried ham, pickles, emmental, dijon, sourdough

FISH FINGER 12

Cod goujons, baby gem, crème fraiche tartare, poppy seed brioche

AIR DRIED HAM 11

Celeriac & chive slaw, watercress, sourdough

BLT 12

Maple bacon, heirloom tomato, baby gem, black pepper mayonnaise, chilli jam, sourdough

SMOKED SALMON & BEETROOT CREAM CHEESE 12

Pickled cucumber, capers, poppy seed bagel

QUATTRO FORMAGGI 12

Emmental, brie, parmesan, stilton, shallot, dijon, sourdough

All sandwiches are served with a small side salad.

To Share

FROM THE Farm

Black pudding & ham hock scotch egg, sticky pork belly, chuck & brisket sliders, corn cobs, onion rings, chilli jam, IPA ketchup

28

FROM THE Sea

Cod goujons, chilli & lime prawns, mackerel pâté, ponzu smoked salmon, hand cut chips, baked sourdough, crème fraiche tartare

26

FROM THE Garden

Breaded brie, truffled fig, olives, scorched feta, garlic mushroom, baked sourdough, roasted shallot, apricot & ginger jam

24

Mains

MONKFISH & KING PRAWN THAI GREEN CURRY 20

Served with black sesame and toasted coconut rice & caramelised lime

PRESSED PORK BELLY PORCHETTA 21

Served with a pistachio crumb, fondant potato, roast garlic tenderstem broccoli & jus

CHUCK & BRISKET BURGER 18

Served in a poppy seed brioche with baby gem, heirloom tomato, pickles, red onion, maple bacon, stilton, IPA ketchup, celeriac and chive slaw & hand cut chips

TRUFFLED SHIN OF BEEF PIE 20

Served with parmesan pastry, pickled carrot purée, king oyster mushroom, creamed potato & jus

BATTERED COD LOIN 18

Served with hand cut chips, marrowfat minted mushy pea, crème fraiche tartare

10oz RIBEYE 30

Served with hand cut chips, roasted shallot, vine tomatoes, parmesan crisps & watercress emulsion

Sides

HAND CUT CHIPS 6 | ROASTED GARLIC TENDERSTEM BROCCOLI 5 |
BAKED SOURDOUGH & SMOKED BUTTER 6 | ONION RINGS 5 | OLIVES 6
| PEPPERCORN SAUCE 6 | BÉARNAISE SAUCE 6