



À LA CARTE

STARTERS

Belly Pork, Carrot & Anise Purée, Apple	£13
Hand Dived Scallop, Tandoori Spice, Confit Chicken, Cauliflower, Curry Granola, Mango Gel	£14
Wye Valley Asparagus, Parma Ham, Duck Egg, Wild Garlic, Ragstone	£12
Home Smoked Salmon Mi Cuit, Lemongrass Buerre Blanc, Dill, Golden Sultana Purée	£13
Veal Sweetbread, Morel Mushrooms, Pickled Onion, Watercress	£14
Mushroom Parfait, Toasted Pain Viennois, Truffle Butter	£13

FISH COURSE

Lemon Sole Véronique Caviar Beurre Blanc, Pickled Grape	£14
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MAIN COURSES

24oz Celtic Pride Cote De Boeuf Served Tableside on a Gueridon Trolley, Garnished with Proper Chips, Hollandaise Mousse, Caesar Salad and Traditional Garnish. For two to share.	£95
Cod, Carrot, Lobster 'Scampi', Ratte Potatoes, Newburg Sauce	£30
Creedy Carver Duck Breast, Cherry, Celeriac, Shiitake, Salsify	£32
Halibut, Smoked Potato, Fennel, Dee Estuary Offerings	£30
Open Lasagne of Ratatouille, Candied Aubergine, Braised Fennel, Confit Tomato, Piperade	£25
Welsh Rump of Lamb, 'Charcoal Mayo', Cauliflower, Caper, Hispi	£30
Creedy Carver Chicken Breast & Slow Cooked Thigh, White Asparagus, Broad Beans, Mushroom Sauce	£30

SIDES

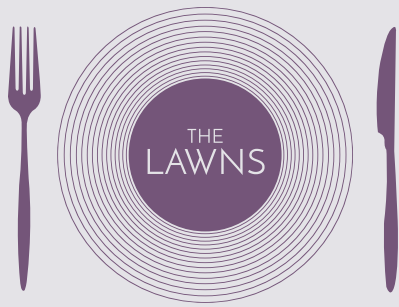
Proper Chips, Hollandaise Mousse	£6
Caesar Salad, Soft Boiled Egg, Pancetta	£6
Carrots Glazed in Butter & Star Anise	£6
Garlic & Rosemary Roasted Ratte Potatoes	£6
Seasonal Green Vegetables	£6

Head Chef

Chad Hughes

Thornton Hall Hotel & Spa,
Neston Road,
Thornton Hough,
Wirral, CH63 1JF

All our meats are served at a temperature we feel best compliments the cut, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



CHEESE COURSE

Cheese Trolley	£14
Served with Crackers, Handmade Sultana & Walnut Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney	

DESSERTS

Apricot Soufflé, Lavender Ice Cream (Please allow 20 minutes)	£13
Salted Caramel Chocolate Tart, Cocoa Nibs, Passion Fruit	£12
Strawberry, Elderflower, Meringue	£12
Variations of Yorkshire Rhubarb, Pistachio & Lemon Cake	£12
Crème Caramel, Sauternes Soaked Golden Sultanas	£13

DIGESTIVES

WINES

Our sommelier John recommends...

Domaine de la Rec Torie Lovely and fruity recommended with Cheese.	£20
Elysium Black Muscat This Californian wine pairs deliciously with chocolate	£12
Chateaux le Fage Monbazillac Sweet and fruity pairs beautifully with all desserts.	£9

PORTS

Tanners Fine Ruby	£5
10 year Tawny	£10
Dow's Vintage	£18

WHISKY

The Dalmore 18 year	£14
The Balvenie 12 year	£7
The Snow Grouse	£3.75

COGNAC

Courvoisier 21 years	£23
Hine Cigar Reserve	£11
Remy Martin VSOP	£8.50

COFFEE

Latte	£3.70	Baileys	£7.50
Cappuccino	£3.70	Irish	£7.50
Hot Chocolate	£3.70	Calypso	£7.50
Mocha	£3.70	French	£7.50
Espresso / Single or Double	£3.70		
Any Black or Herbal Tea	£3.70		

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Tea and coffee is served with petit fours. Please ask your server for our full drinks menu. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.