



À LA CARTE

STARTERS

Belly Pork, Butternut Squash, Shitake Mushroom	£11
Hand Dived Scallop, Tandoori Spice, Cauliflower, Chicken Wing, Lemongrass	£12
Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn	£10
Partridge Breast, Chestnut, Pancetta, Hispi Cabbage, Grape	£11
Mushroom Parfait, Toasted Brioche, Truffle Butter	£11
Curried Aberdaron Crab, Apple, Pickled Kohlrabi, Chicken Skin	£12

MAIN COURSES

Celtic Pride Welsh Fillet of Beef, Onion, Potato, Mead Jus (£15 supplement for dinner inclusive guests)	£40
Mark Carus' Locally Reared Rare Breed Tamworth Pork Loin, Crab Apple, Broccoli, Romanesco, Black Cabbage	£28
Roast Loin of Cod, Mayan Gold Crush, Savoy Cabbage, Lemon Sauce	£26
Creedy Carver Duck Breast & Pastilla, Wild Mushrooms, Kohlrabi	£28
Poached Turbot, Wasabi Sauce, Pickled Cucumber, Heritage Potatoes	£30
Butternut Squash & Halloumi Tart, Pine Nut & Parsley Pesto, Baby Vegetables, Crispy Kale	£22
Loin of Venison, Celeriac, Parsnip, Hazelnut Crumble	£32

SIDES	£ 4	CHEESE COURSE	£ 13
Proper Chips, Hollandaise Mousse		Cheese Trolley	
Chargrilled Tenderstem Broccoli, Maldon Sea Salt		Served with Crackers, Handmade Fig & Walnut Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney	
Carrots Glazed in Butter & Star Anise			
Green Beans, Truffle Butter, Shallots & Sun Blush Tomatoes			

DESSERTS

Blackberry Soufflé, Apple Sorbet, Streusal (Please allow 20 minutes)	£12
Salted Chocolate Ganache, Pistachio, Cumin, Yoghurt	£11
Floating Island, Passion Fruit Sorbet	£11
Hedgerow Bakewell Tart, Maisie's Sloe Ice Cream, Damson Purée	£11
Banana, Set Custard, Chocolate, Peanut	£11
Cheese Trolley Served with Peter's Yard Sour Dough Crackers, Handmade Fig & Walnut Bread, Quince Jelly, Pressed Apricot, Wine Jelly & Fig Chutney	£13

Head Chef

Chad Hughes

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



SEVEN COURSE TASTING MENU

CANAPÉS

Torintone Gin & Tonic
Handmade Bread Rolls, Abernethy Butter
Snack

Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn

Mushroom Parfait, Toasted Brioche, Truffle Butter

Hand Dived Scallop, Chicken Wing, Cauliflower, Lemongrass

Poached Turbot, Wasabi Sauce, Pickled Cucumber

Creedy Carver Duck, Wild Mushrooms, Kohlrabi

Pre-dessert

Salted Chocolate Ganache, Iced Yoghurt Sorbet, Cumin

Banana, Set Custard, Chocolate, Peanut

Cheese Course - £13 supplement

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table

FIVE COURSE TASTING MENU

CANAPÉS

Torintone Gin & Tonic
Handmade Bread Rolls, Abernethy Butter
Snack

Tamworth Pig Brawn Terrine, White Balsamic, Pickles, Crackling Popcorn

Roast Loin of Cod, Mayan Gold Crush, Savoy Cabbage, Lemon Sauce

Creedy Carver Duck, Wild Mushrooms, Kohlrabi

Pre-dessert

Salted Chocolate Ganache, Iced Yoghurt Sorbet, Cumin

Floating Island With Passion Fruit

Cheese Course - £13 supplement

£70 per person

£110 per person including wine selection

Tasting menu must be enjoyed by the whole table

Head Chef

Chad Hughes

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