

Nuthurst Grange  
Restaurant  
**Sunday Lunch  
Menu**

2022

**Starters**

- Potato & Watercress Soup, Truffle Croute (V)  
Prawn & Crayfish Cocktail, Cos Lettuce, Cucumber Noodles, Sun blushed Cherry Tomatoes,  
Marie Rose Sauce (DF, GF)  
Smoked Chicken, Charred Baby Gem, Crispy Anchovies, Parmesan Mayo, Sourdough Croute  
Goats Cheese Crostin, Seared Asparagus, Beetroot Gel, Endive Salad (GF)  
Coriander Marinated Tofu, Curried Cous Cous, Mango Gel, Mint Yoghurt, Naan Bread  
(V, VG, DF)  
Smoked Mackerel, Pickled Cucumber, Baby Capers, Samphire, Radish, and Orange Salad,  
Dill Crème Fraiche (GF)

**Mains**

- Roast Sirloin of Scotch Beef, Served with all the trimmings, Celeriac Puree (GF)  
Roast Leg of Cornish Lamb, Roasted Celeriac & Swede, Rosemary Sauce (GF)  
Roast Rack of Pork, Honey Roast Parsnip, Charred Apple, Red Wine Sauce (DF, GF)  
Fillet of Seabass, Smoked Salmon & Dill Dauphinoise, Spinach, Cream Sauce (GF)  
Rigatoni Pasta, Chestnuts, Green Pesto, Brie De Truffle, Deep Fried Capers, Rocket V (can be VG)  
Stuffed Roasted Pepper, Israeli Couscous, Spiced Tomato Sauce, Pine Nuts, Rocket (V, VG, DF)

**Desserts**

- White Chocolate Mousse, Strawberry Compote, Dark Chocolate Soil  
Peach Fool, Vanilla Crème Diplomat, Almond Sable  
Pineapple Rum & Spiced Baba, Pineapple Salsa, Chantilly Cream  
Double Chocolate Cheesecake, Raspberry Compote  
Selection of Cheeses, Celery Ribbons, Quince, Grapes & Biscuits (V)

V- Vegetarian

GF- Gluten Free VG – Vegan

DF – Dairy Free

*If you have any special dietary requirements or a food allergy,  
please inform the restaurant Staff.*

4 Course - £39.95 with Filter Coffee & Petit Fours

2 Course £29.95