

Eynsham Hall

"WHOLEHEARTEDLY"

SAMPLE

Brasserie Dinner Menu

Served daily from 6.45pm until 9.30pm Monday to Saturday

Sundays from 6.45pm until 9.00pm.

Starters

Soup of the day, with baguette & butter £6

Chilled Spanish gazpacho soup, herb crème fraiche, pepper & olive salad £6

Severn & Wye smoked salmon, seaweed salad, caviar, horseradish cream £10

Ham hock terrine, piccalilli, crackling, broad bean & radish salad £8

Cornish crab & prawn cocktail, malted brown bread & crab butter £11

Either/Or

Heritage tomato, buffalo mozzarella salad, croutons, pesto £8/£16

Roasted beetroots, goat's cheese curd, summer leaves, roast garlic dressing £9/£18

Main Courses

Grilled Scottish sirloin steak 8oz or Scottish rib eye 8oz, peppercorn sauce, mushrooms, plum tomato, water cress, onion rings, French fries £26

Grilled pork chop, garlic & parsley mash potatoes, seasonal greens, cider jus £18

Roast rump of spring lamb, broad bean & baby onion, dauphinoise potatoes, minted jus £21

Wild mushroom ricotta ravioli, foraged leaves, confit black garlic, parmesan, truffle vinaigrette £16

Roast duck breast, peas, pancetta, polenta chips, red wine jus £19

The Eynsham Hall dry aged beef burger, smoked bacon, cheese, tomato relish, French fries £17

Roast rock lobster, truffle tagliatelle & summer peas, lobster sauce £19

Pan-fried seabass, chive mash, sauce vierge £18



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Sides all £3.50

Buttered new potatoes

Skinny fries

Seasonal Vegetables

Heritage tomato, red onion salad, French dressing

Desserts

Warm cherry Bakewell tart, vanilla ice cream £8

White chocolate & raspberry cheesecake, raspberry ripple ice cream £8

Dark chocolate & orange tart, passion fruit, orange sorbet £8

English summer berry pudding, iced Devon clotted cream £8

Sticky toffee pudding, hot butterscotch sauce, clotted cream £8

Selection of Salcombe Dairy ice cream & sorbets £7

Four farmhouse cheeses, crackers, fruit cheese, grapes, celery £10