

S I S T E R
Charlotte's



M E N U

T O S T A R T

Sweetcorn Soup (V) - £7.50

Avocado, chill & tarragon salsa

Rabbit Roulade - £8.50

Pickled cherries, chicory, pistachio

Scallops - £10.50

Artichoke puree, pancetta, fennel & apple

Goats Cheese Ganache (V) - £7.50

Seed granola, caramelised cauliflower panna cotta, roast cauliflower florets

Pork Belly - £8.50

Twice cooked belly, black pudding puree, pork crackling

Mackerel Escabeche - £7.50

Tomato ratatouille, compressed cucumber, parsley jelly

M A I N S

Duck - £ 23.50

Breast & choux farcie, confit potato, swiss chard, pickled rhubarb

Hake Ballotine- £24.00

Coated with crushed walnuts & lemon, olive oil potato, balsamic red onions

Aubergine Tian (V) - £16.50

Couscous, tomato, spinach & basil, broccoli puree, shaved Berkswell

Chicken - £20.00

Wrapped in pancetta, confit leg & potato terrine, summer greens, red wine jus

Lamb - £ 22.50

Roast rump of lamb, mushroom puree, courgette pissaladaire, chanterelle, lavender jus

Sea Bass - £ 25.00

Scallop mousseline, African potato puree, samphire, cockles, almond clam butter sauce

Sides £3.95

Sweet potato puree crumble feta cheese

Summer greens

Cauliflower & broccoli

House salad soft herbs

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TO FOLLOW

Toffee Pudding - £7.00

Caramel sauce, West Country cream

Hedgerow Parfait - £7.00

Wild berries, apple compote, granola crumble

Almond Frangipane - £7.00

Cherry compote, marinated cherries, white chocolate ice cream

Chocolate Opera - £7.00

Poached pear, hazelnut cream & brittle

Ice Cream - £7.00

Selection of local handmade ice creams

3 Counties Cheese Board, Spiced Pear Chutney & Raisin Toast £10.50

Warwickshire Truckle hard mature cheddar

Bosworth Ash mature goats cheese dusted with charcoal

Dorset Blue Vinney skimmed cow's milk with blue vanes

Sparkenhoe Red Leicester hard cow's milk cheese mould ripened on beach wood shelves

Sussex Charmer creamy mature vegetarian cheese with the zing of parmesan

A SELECTION OF TEAS AND COFFEES - from £ 2.50

LIQUEUR COFFEE - £6.00



* Guests on a dinner inclusive package are entitled to £39 pp allocation.

Please note that due to the presence of allergens in our Kitchens we are unable to guarantee their absence in our menu. Before you order your food or drink please ask our staff if you would like to know about our ingredients. A suggested service charge of 10% will be presented on your bill. This charge is fully passed on to our team. If you do not feel that we have delivered excellent service, please let us know and we will happily remove this from the final charges.

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