

Evening Dinner

Downham Hall

For The Table

Olives	2.50
Nuts	2.50
Bread and whipped butter	3.50

Starters

Chicken liver terrine with seasonal chutney and brioche
6.95

Lobster bisque
6.95

Artichoke and aged parmesan risotto
6.95

Recommend Wine: Banfi Principessa Gavia

Mains

Daube of pork shoulder, parsley and crispy shallots, purée of potato
15.95

Recommend Wine: New Hall Barons Red

10oz ribeye with fat chips and choice of peppercorn or béarnaise sauce
with grilled mushroom and tomato
22.00

Recommend Wine: Sacco Barolo

Poached lemon sole, spinach, leeks and chive butter sauce
21.95

Recommend Wine: Macon Lugny 'Les Genievres' Louis Latour

Cep and squash pithivier with buttered kale and chestnuts
14.95

Recommend Wine: Aronui Albarino

Sides

Mash
Fat Chips
4.50
Garden Salad
Seasonal vegetables
3.50

Dessert

Chocolate marquise with pistachio and Agen prune
7.95

Baked apple and blackberry crumble served with vanilla ice cream
7.95

Tomme de Savoie with crackers, pickled apple and grapes
8.95

Dinner

