

Menu

Nibbles

Marinated olives 2.50 Home roasted mixed nuts 2.50

Starters

Salt pig charcuterie (Selection of charcuterie from the salt pig artisan company) 6.99
Grilled prawns (Basque peppers, saffron mayonnaise) 5.50
Elderflower soused mackerel (Gooseberry salsa, coriander) 4.50
Chicken liver Pâté (Onion and cider, crispy skin brioche) 5.50
Balsamic glazed chorizo (Cherry tomatoes, garlic) 6.50
Tempura of seasonal vegetables (Sesame and soy dip) 5.50
Isle of Wight tomatoes (Black olive caramel, lemon and verbena dressing) 5.50

Mains

10oz Sirloin from P.M. Andrews (Roasted with garlic, grilled tomato, mushroom, pepper sauce) 16.00
Rack of Lamb (Grilled broccoli) 22.00
Wood fired chicken (Mushroom, thyme, madeira sauce (20min) to cook) Half 15.00
Whole 30.00
Fish and chips (Tartar sauce, lemon, crushed peas) 16.00
Strozzapreti pasta (Black pepper, crispy bacon, confit egg yolk, 36-month parmesan) 14.00
Caesar Salad (Romaine lettuce, croutons, parmesan shavings, Caesar dressing) 10.50
Add chicken 15.00
Honey glazed duck breast (Grilled scallions, wilted lettuce, star anise honey) 16.00
Tuna steak (French beans, soft egg, tomato, olive dressing) 18.00

Sides

Fat chips 5.00
Grilled broccoli, garlic parmesan dressing 5.00

Pizza

Hand pulled and cooked to order in our wood fired oven
Margherita (Mozzarella, tomato, basil & olive oil) 9.99
Pepperoni (Pepperoni, tomato & mozzarella) 14.50
Calabrian (Nduja salami, tomato, mozzarella & 8 year aged balsamic) 14.50
Roasted mushroom White pizza (Truffle cream, mozzarella & roasted mushrooms) 13.50
Garlic bread (Hand pulled pizza base with homemade garlic butter) 4.50
Garlic bread with cheese (Hand pulled pizza base with homemade garlic butter and mozzarella) 5.50

Desserts

Eton mess (strawberries, vanilla mascarpone, violets) 9.00
Chocolate fondant (Dulce chocolate spiced biscuit (10min) to cook) 9.00
Lemon curd and madeleines 9.00
Cheese board (English/ French cheese, crackers, chutney) 9.00
Saffron Ice Cream 1 scoop 2.00
3 scoops 5.00

Please ask a member of staff about our home baked cake selection

Please be advised that a 10% service charge will be added to your bill

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross-contamination in our kitchen environment.

STAY IN TOUCH: Sign up to our newsletter www.downhamhall.com

or

Follow us on:

@DOWNHAMHALL



@THEBARNDOWNHAMHALL

