



MARRY | EAT | SLEEP | RETREAT

THE SALOON RESTAURANT

Spring into Summer

Hawkstone Hall & Gardens Executive Head Chef Jerome has created a chiefly British culinary celebration made using seasonal ingredients homegrown in our Kitchen Garden, mere footsteps away and picked daily. Please ask a member of our team for today's picks.

AMUSE BOUCHE

FRESHLY BAKED HOMEMADE BREAD WITH CHURNED BUTTERS

Soup of the Day (V, VEO, GFO) £8

Smoked Haddock Cannelloni, Quail's Egg, Curry Nage (V) £12

Beef Carpaccio, Pickled Mushroom, Hazelnut, Truffle Vinaigrette £12

Halibut Gravlax, Fennel Salad, Citrus Dressing (GF) £12

Hawkstone Hall Garden Vegetable Stuffed Artichoke, Salsa Verde (GF, VE) £11

Rump of Lamb, Wild Garlic & Pea Purée, Potato Terrine, Rosemary Jus (GF) £32

Roasted Cod Loin, Spinach Tagliatelle, Seafood Broth £30

Beef Fillet, Celeriac Cream, Port Shallots, Asparagus, Jus (GF) £30

Chicken Ballotine, Sage & Artichoke Risotto, Watercress Coulis (GF) £28

Asian Style Fried Tofu, Stir Fried Vegetable Jasmine Rice, Asian Curry Sauce (GF, VE) £28

Dishes as per description contain nuts and all dishes are prepared in a kitchen where nuts are present.

Please see a member of the team with any dietary requests or allergens.

Please note a 10% discretionary service charge will be added to your bill.

V – Vegetarian | VE – Vegan | GF – Gluten Free | VEO – Vegan Optional | GFO – Gluten Free Optional