



MARRY | EAT | SLEEP | RETREAT

## THE SALOON RESTAURANT

### Spring into Summer

Hawkstone Hall & Gardens Pastry chef Sneha has created a chiefly British culinary celebration made using seasonal ingredients, some of which have been homegrown in our Kitchen Garden. Our Cheeseboard consists of cheeses from our local family fromager, Moyden's.

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Deconstructed Piña Colada, Pineapple Sorbet (V) £12

Classic Opera, Coffee Ice Cream (V) £12

Hawkstone Hall Sweet Dreams (GF, V) £12

*Mango & Raspberry Mousse, Homemade Meringue Nest*

Raspberry Soufflée, Vanilla Ice Cream (V) £12

Very Berry Chocolate Bowl (GF, VE) £12

Moyden's Cheeseboard (GFO) £18

*Ironbridge, Wrekin White, Wrekin Blue, Caer Caradoc & Newport 1665*

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#### CHATEAU LES MINGETS SAUTERNES, 2019 FRANCE 375ML - £36 – 125ML – 12.5

Rounded and balanced by good acidity a luscious dessert wine having intense flavours of caramelised fruits, pear, melon and almond.

**BULAS LBV, 2016 PORTUGAL**  
50ML - £8

Intense complex aromas with notes of black fruits & chocolate.

**BULAS 20 YEARS TAWNY, PORTUGAL**  
Bottle 750ML - £99

Balance of rich aromas of figs & raisins with a smooth & silky feel.

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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