

St Giles House

HOTEL RESTAURANT & SPA

Boudicca Menu

Pea Soup,
cumin yoghurt, broad beans

Wild Rabbit Terrine,
pickles & walnuts

Grilled Asparagus,
pickled mushrooms, smoked dapple

Crab & Lobster 'fish finger'
spiced carrot

Loin & Baise of Venison,
risotto, baby beetroot

Rump of Lamb,
spiced aubergine, anchovies, olive jus

Whole Baked Sole (on bone)
new potatoes, caper & lemon butter

Spring Vegetable & Goats Cheese Pithivier,
shaved fennel & rocket

Strawberry Parfait,
wasabi fudge, meringue, macerated
strawberries

White Chocolate Bavois,
chocolate soil, cherries

Blueberry & Pistachio Cheesecake,
lime syrup

Selection of Cheese,
chutney, crackers, grapes

Coffee and Petit Fours

An optional 10% service charge is added to all food bills.

Food Allergies and Intolerances – All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.

Although all our dishes are prepared with great care, small or soft bones may be present in fish or other dishes and game dishes may contain shot.