

St Giles House

HOTEL RESTAURANT & SPA

Edith Cavell Menu

Chilled Courgette & Mint Soup,
candied lemon, hazelnuts

Ceviche of Mullet,
roast cherry tomatoes, fried clams

Spiced Aubergine,
mint yoghurt, foccacia

Suffolk Salami,
celeriac remoulade, Norfolk Mardler

Fillet of Pork,
leeks, wild musrooms, madeira

Breast of Diaper Chicken,
peas, braised lettuce, mash

Seabass fillet,
cous cous, mango, chorizo

Herb Gnocchi,
smoked dapple cream, pickled celeriac,
parsnip crisps

Liquorice & Goats Milk Pannacotta,
summer berries, sesame tuille

Lemon Tart,
citrus jelly, raspberries

Chocolate Mousse,
toffee & pecan

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.