



# St Giles House

HOTEL RESTAURANT & SPA



## NIBBLES

- Homemade Bread | £3.50  
*'Crush' Norfolk rapeseed oil*
- Selection of Nuts | £3.50
- Mixed Olives | £3.50

## SOUPS

- Soup of the day | £6.50  
*crisp shallots, herb oil*
- Game Consomme | £7.00  
*wontons, turnip & radish*
- Shellfish Bisque | £7.00  
*smoked paprika straw, truffle cream*

## SALADS

- Classic Caesar Salad | £7.50/10.50  
*baby gem, croutons, parmesan, anchovies, dressing*
- Multi-Grain Salad | £7.50/£10.50  
*roasted nuts, pumpkin seeds, dried cranberries*
- Heirloom Tomato Salad | £7.50/£10.50  
*kohlrabi & fennel slaw, grilled Norfolk mardler*

## STARTERS

- 'Dressed' Cromer Crab | £9.50  
*green beans, melon, hazelnuts*
- St Giles Gin Cured Trout | £8.00  
*candied lemon, keta caviar, fennel*
- Ceviche of Mullet | £8.50  
*avocado, crisp shallots*
- Trio of Charcuterie | £9.50  
*celeriac remoulade, pickles*
- Rillettes of Gressingham Duck | £7.50  
*blood orange, pistachio, foccacia*
- Roast Root Terrine | £7.00  
*beetroot & horseradish*

## MAINS

- Shellfish Ravioli | £17.50  
*mussel & cider cream, shaved fennel, chorizo*
- Traditional Fish and Chips | £13.00  
*minted peas, tartar sauce*
- Wild Mushroom Risotto | £14.50 (V)  
*Binham blue, parsnip crisps*
- Spiced Beef Cheek | £16.50  
*fruit & nut cous-cous, grilled broccoli*
- Sauteed Herb Gnocchi | £14.50 (V)  
*parsnip, pickled celeriac, goat cheese cream*

## SANDWICHES | £8.50 Available 12 noon to 6pm\*\*

Served on artisan bakers' white or granary farmhouse bread and accompanied by house pickles & vegetable crisps.

- Smoked dapple & apple chutney (V)  
Broadlands' ham & wholegrain mustard  
Smoked salmon & cream cheese  
Pastrami & Piccillili  
Roast red pepper, cucumber & hummus (V)  
Egg mayonnaise & cress (V)

## GRILL

- Our steaks are 28-day-aged Norfolk Beef.*
- Rump Steak | £22.00  
*Includes one side and one sauce*
- Rib-eye Steak | £24.00  
*Includes one side and one sauce*
- Yoghurt Marinated 'Fielding Cottage' Goat Koftas | £16.50  
*Includes one side and one sauce*
- St Giles House Steak Burger | £13.50  
*cheddar, gherkin, tomato, handcut chips, St Giles relish.*

## SAUCES

- Cafe de Paris Butter, Green Peppercorn,  
Red Wine Jus, Goats Cheese Cream

## SIDES | £3.50

- Handcut chips, Thyme-roasted new potatoes  
Chantenay carrots, Crushed minted peas  
Green beans, Sauteed mushrooms

## DESSERTS

- Tropical Fruit Salsa | £7.50  
*granola, apple jelly, cranberry sorbet*
- St Giles Chocolate | £9.50  
*dark & white chocolate, salted caramel, Irish cream*
- Petit Four Selection | £6.50  
*cola marshmallow, bubblegum panna cotta, pate de fruit, chocolate fudge, dandelion & burdock cone*
- Pear Parfait | £7.50  
*thyme fudge, meringue, pistachio*
- English Cheese Selection | £9.00  
*grapes, chutney, artisan crackers*

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

All menu items are subject to change & seasonal variations.

Menu served 12 noon to 9pm daily and available as hotel room service. \*\*Available as 24hr hotel room service

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.

