

HADLOW MANOR

KENT

Dining

MENU

May-July 2022

Starters

Tomato and oregano soup, croutons, crumbled feta v	£6.00
Goat's cheese, honey and pistachio baklava with a salad of orange, radish and pea shoots, lavender vinaigrette v	£7.50
Smoked chicken, chicory, green beans and pancetta crumb, Caesar dressing, pulled chicken bon bon	£8.00
Scottish smoked salmon and crab with watercress, pickled quail egg, poppy seed crème fraiche, honey and mustard dressing gf	£8.50
Vegetable spring roll with pickled vegetables, cashew nuts, toasted coconut, sweet chilli dipping sauce ve	£7.50
Battered calamari with aioli, tomatoes, fennel and spring onion	£7.50

Main courses

Sweet and sour pork with coconut and star anise jasmine rice, chargrilled pak choi, pineapple salsa df	£16.00
Pan fried sea bream with confit potatoes, slow roasted heritage tomato, globe artichoke, dressed rocket, salsa verde df gf	£16.00
Tomato, goat's cheese and basil tart Tatin with a black olive mash, wild garlic pesto, dressed rocket, balsamic reduction v	£14.00
Chargrilled asparagus with sautéed baby leaf spinach, lemon and garlic croquette potatoes, marinated aubergine, pepper dressing ve	£14.00
Confit duck leg with potato gnocchi, Romanesco, fennel jam and a gorgonzola sauce	£18.00
Catalan fish stew with squid, sea bream, chorizo, onions, tomatoes, saffron, fennel and potatoes finished with parsley and toasted almonds df gf	£17.00

Desserts

Baked vanilla cheesecake with strawberries	£7.00
Dark chocolate brownie with vanilla ice cream, chocolate sauce	£7.00
Hazelnut meringue with crème diplomate, raspberries, dark chocolate sauce gf	£7.00
Orange and cardamom crème brûlée, cinnamon shortbread	£7.00
Coconut and blackberry frozen mousse, raspberry compote ve	£7.00
Selection of British and Irish cheeses with biscuits, celery, grapes, quince paste	£10.50

v : vegetarian ve : vegan gf : gluten free df : dairy free
Please advise your server if you suffer from any food allergies