



COCKLIFFE HOUSE

DINNER MENU

TO START

Beetroot & gin cured salmon, horseradish sorbet, beetroot meringue & Heritage beetroot crisps	£7.50
Birch sap wine cured pigeon, citrus puree and pistachios	£6.50
Butternut squash tortellini, chestnut puree & sage beurre noisette	£6.00
Roast salt cod & clam chowder	£7.50
Pressed pig head terrine, homemade mustard & pickles	£6.00
Burnt apple, goats curd, hazelnut & watercress salad	£6.00

THE MAIN EVENT

Poached chicken breast & truffle ballotine, charred baby leeks & turnips & chicken jus	£16.00
Loin of venison, wilted greens, poached pear and chocolate oil	£21.00
Lightly spiced monkfish, cracked wheat, tender stem broccoli & curried mussel sauce	£17.50
Steamed sea bass, herb gnocchi, confit onions, wilted baby gem & horseradish cream	£18.00
Confit belly pork stuffed with black pudding, Braised red cabbage, creamed potatoes, cider jus	£16.00



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VEGETARIAN SPECIALS

Wild mushroom & Jerusalem artichoke tart, slow roast tomatoes & baby basil dressing	£14.00
Steamed vegetable and suet pudding, spiced lentil dressing	£13.00
Spinach gnocchi, beauviale, celery & watercress, nutmeg tuille	£12.00

SIDE ORDERS

Triple cooked sweet potato chips
Garlic & thyme roast new potatoes
Blue cheese creamed leeks
Green bean & radish salad
Parsley mashed potatoes
All side orders £3.00 each

TO FINISH

Dark chocolate & orange ganache, orange parfait & coco nib tuile	£6.50
Lemon & sesame tart, crème fraiche sorbet	£6.00
Warm spiced black treacle cake, dark rum anglaise	£6.00
Coffee panna cotta, espresso granite, milk foam crisp	£6.50
Roast apple, calvados, filo, apple crisps & apple sorbet	£6.00
Local cheese selection, Bath soft, Lincolnshire poacher, smoked Lincolnshire poacher, beauviale & Cropwell bishop stilton	£7.00