



MOTTRAM HALL
Cheshire

A la carte

WINTER 2018

STARTERS

- Nibbles board – smoked almonds, marinated olives, red pepper houmous, crostini | £4
Mottram bread roll selection | £3
Mottram bread board – artisan breads, oil, vinegar, nut-free pesto | £6
Chef's seasonal soup | £5.50
Oxtail ravioli, Jerusalem artichoke, watercress mousse | £8.50
Wild mushroom risotto, mascarpone, crispy quail egg, tarragon oil | £7.50
Wood pigeon, pickled blackberries, cauliflower puree, port essence | £8
Tiger prawn and crayfish cocktail, avocado, devilled soft egg, cocktail sauce, bread tuile | £9
Smooth chicken and duck liver parfait, fig and date chutney, brioche | £8.50
Smoked tofu, charred vegetables, salsa verde | £7.50

MAINS

- Braised beef cheek, truffle creamed potatoes, crispy marrow, rainbow carrots, pancetta bacon, silverskin onions | £16.50
Free range chicken, Stonoway black pudding, chorizo and barley risotto | £16
Bacon loin, sweet potato and cabbage rosti, pickled apples, BBQ sauce | £15
Butternut and potato gnocchi, confit tomato, parmesan, pumpkin seeds | £13
Honey roasted duck breast, thyme potato fondant, Savoy cabbage puree | £20
Grilled sea bass, quinoa and ginger, vine tomato, crispy kale | £17
Celeriac and truffle hash brown, winter mushrooms | £13

FROM THE GRILL

Steaks are served with roasted tomato and flat mushrooms, onion rings, plus your choice of red wine jus, green peppercorn sauce or café de Paris butter

- Sirloin steak 5oz | £16.50
Sirloin steak 8oz | £25
Rib-eye steak 8oz | £26

SIDES £3 each

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| Skinny fries | Honey roasted carrots | Asian slaw |
| Hand cut chips | Wok fried vegetables with sesame | Vegetable tabbouleh salad |
| Steamed kale and parmesan | Roasted vegetables olive oil | Mini Caesar salad |

DESSERTS

- Chocolate and Amaretti tart, salted caramel ice cream, brandy chocolate sauce | £7
Orange and mascarpone cheesecake, lemon meringues, cinnamon ice cream | £7
Chocolate bread and butter pudding, marmalade syrup, clotted cream ice cream | £7
Crème brulee, raspberry doughnut, vanilla anglaise | £7
Coffee and Muscat parfait, soaked sultanas, caramel | £7
Mottram cheese selection, savoury biscuits, fruit chutney | £10

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

Discretionary 10% service charge will be applied to all bills.