

John ^{the} *Greville*
Restaurant

SAMPLE DINNER MENU

menu's change daily

the John Greville Restaurant

TO START

Butternut Squash & Rosemary Soup

Goats Cheese, Pesto & Herb Croutons (DA)(GL)(SO)(CE)(V)

Duck Liver Parfait

Orange Gel, Toasted Brioche & Chutney (DA)(EG)(GL)(NU)(MU)(SO)(SD)

Smoked Mackerel, Trout & Saffron Potato Terrine

Lemon Dressing, Shaved Fennel & Melba Toast (FI)(DA)(MU)(GL)(DA)(SO)(NU)(SS)

TO FOLLOW

Roast Chicken Supreme

*Shallot Tart, Buttered Kale, Fondant Potato, Chicken & Thyme Cream Sauce
(GL)(DA)(EG)(CE)(SO)(SD)*

Pan Fried Fillet of Sea Bass

Sun blushed Tomato & Olive Crushed Potato, Samphire & Saffron Sauce (FI)(DA)(SD)(CE)

Wild Mushroom Risotto

Cep Sauce, Rocket & Parmesan (SD)(DA)(CE)(V)

DESSERT

Lemon & Raspberry Posset

Sponge Fingers & Lemon Balm (DA)(GL)(EG)

Chocolate & Cherry Torte

Vanilla Ice Cream (GL)(DA)(EG)(SO)

Selection of British Cheeses

Celery, Grapes, Biscuits & Chutney (DA)(CE)(GL)(SS)(SO)(NU)

Gratuities are strictly discretionary

Food Allergies & Intolerances - As our food is all prepared daily in our kitchen which is not nut free, we cannot guarantee nut free food on any menus.

*Key of Allergens in Dishes (GL) Gluten, (CE) Celery, (CR) Crustacean, (EG) Eggs, (FI) Fish, (LU) Lupin (DA) Dairy, (SH) Shellfish,
(MU) Mustard, (NU) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (SO) Soya, (SD) Sulphur Dioxide, (VE) Vegan, (V) Vegetarian (MO) mollusc*