



GRANTLEY HALL

BOWL FOOD & SUPPER MENU

Selection
(PLEASE CHOOSE FIVE)

DEEP FRIED THAI INFUSED CHICKEN BALLS

Mango & coconut, baby samphire, roasted crushed peanuts, crispy onions

ROASTED RED PEPPER, BASIL & LEMON ARANCINI

Mozzarella, roast red pepper & tomato sauce, diced sautéed chorizo, coriander oil

MIXED WILD MUSHROOM & TRUFFLE ARANCINI

Fresh parmesan, mushroom velouté, raw sliced chestnut mushroom, black garlic purée

STICKY BEER BEEF PITHIVIER

Pickled red cabbage relish, beef glaze

GLAZED PORK CHEEK

White leek purée, caviar, freshly shaved Wiltshire truffle, salted crackling crumb, chive & nettle oil

MINI HONEY-GLAZED SAUSAGES

Mustard mash, onion gravy

LEMON & THYME CHICKEN

Wild mushrooms, parmesan risotto, fresh rocket, pine nuts, lemon oil

LEEK & GRUYÈRE FISHCAKE

Crushed minted peas, homemade tartare sauce

MAPLE BUFFALO-GLAZED NIDDERDALE CHICKEN

Sweet potato, carrot & spring onion waffle, sweetcorn foam, charred corn, toasted hazelnut

LAMB KOFTA & MINTED YOGHURT

Cajun-spiced sautéed sliced potato, pickled cucumber

THAI CHICKEN CURRY & JASMINE RICE

Cucumber riata, naan bread, crispy poppadom (V*)

CREAMY SPINACH, WILD MUSHROOM & PARMESAN RISOTTO

Rocket salad, toasted pine nuts (V)



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LAMB TAGINE & SULTANA COUSCOUS

Raita & flatbreads, toasted flaked almonds, dried apricot (V*)

BEURRE NOISETTE BUTTER CRUMPET

Dijon mustard, pulled ham hock, fresh parsley & lilliput caper, Yorkshire rarebit

SLICED TRUFFLE SEARED SCALLOP & BLACK PUDDING

Baby shrimp, lemon & herb butter, smoked bacon pastry tuile

GLAZED PIG'S CHEEK

Celeriac velouté, crispy onions & celeriac, chive

PLUM GLAZED BELLY PORK

Roasted plum, wilted spinach, five spice & chilli-puffed rice

CUMIN ROASTED BUTTERNUT SQUASH

Tomato relish, crumbled feta with pomegranate seed, toasted crushed hazelnut, ranch dressing (VE)

HERB-ROASTED HERITAGE BABY CARROTS

Black garlic mayonnaise, roasted pine nut (VE)

PULLED BBQ KING OYSTER MUSHROOM BURRITO

Avocado, beans & salsa in a herb tortilla (VE)

SWEETCORN FRITTERS & GUACAMOLE DIP (V)

PULLED KING OYSTER MUSHROOM BONBON

Teriyaki sauce (V)

CRISPY SPICED POTATOES

Tomato, coriander, chilli & lime salsa (VE)

YORKSHIRE CURD & FRESH LIME

Yorkshire lavender, pickled balsamic-glazed beetroot, candied walnut, Yorkshire honey, micro rocket (V)