

Lythe Hill Hotel & Spa

Starters

Salmon Gravalax

Dill Crème fraîche, pickled cucumber, lemon

Burrata

Roasted peach, toasted pistachios, hot honey, lemon oil

Beef Carpaccio

Parmesan, olive oil, lemon & chive emulsion, croutons

Beetroot Carpaccio

Olive oil, goats cheese, candied hazelnuts

Intermediate

Citrus and elderflower consommé, green apple jelly, mint

Main Courses

Braised Beef Short Rib

Truffled pomme purée, braised chicory, Madeira jus

Roasted Hake Fillet

Crispy pressed potato, grilled baby leeks, champagne & chive beurre blanc, trout roe

Mushroom & Chestnut Pavé

Truffled pomme purée, braised chicory, vegan Madeira jus (VG)

Confit Duck Leg

Boulangère potatoes, glazed baby carrots, sour cherry and red wine jus

Desserts

Bread & Butter Pudding

Rum Raisins, brulee'd banana

Dark chocolate & orange cheesecake

Blood orange sorbet, infused cherries

Dark Chocolate Mousse (ve)

Blood orange sorbet, infused cherries

Cheese Board £12

Selection of artisan cheeses & crackers

Please let us know if you have any allergies or dietary requirements. As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

We include a discretionary 12.5% service charge on the bill for easy tipping and 100% of any tips go directly to our restaurant teams.

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free