

BRUNCH

Served every day 11am-2pm

Toasted Teacake (v)

Butter and choice of jams & preserves

5.00

Croissant (v)

Butter and choice of jams & preserves

4.50

Toasted Sourdough (v)

With butter

Add poached eggs (v) +3.00

Add avocado (v) +4.50

Add smoked salmon +7.00

6.00

Bacon Batch

With tomato or brown sauce

7.50

Sausage Batch

With tomato or brown sauce

7.95

AFTERNOON TEA

32.50

Choose our Sweet or Savoury menu

Served every day 12pm-4pm

SANDWICHES

Served every day 12-5pm

Club Sandwich

On toasted white or brown bread, mayonnaise and fries

16.00

4oz Rump Steak Ciabatta

With parmesan, mustard mayonnaise, rocket, fries

19.00

Smoked Salmon Open Ciabatta

With cucumber, labneh and fries

17.00

SUNDAY ROAST

Available Sunday 12:30pm - 9:30pm

GIFT VOUCHERS

Visit our website, thorntonhallhotel.com to explore our selection of gift vouchers, or speak to reception today to purchase.

THORNTON HALL GRILL							
TO BEGIN							
Nocellara Olives (vg,gf)		Welsh Rarebit (v)		Cured British Meats (gf)		Selection of Breads (v)	
4.50		Toasted sourdough with cheese, mustard & Worcestershire sauce		With cornichons		Balsamic and olive oil with house whipped butter	
		8.00		10.00		6.00	
Roquito Peppers (vg,gf)		Sausage Roll		Pork Pie			
Sweet and spicy pepper pearls		With chutney of the day		With pickle and cornichons			
4.50		7.00		7.00			
STARTERS							
French Onion Soup		Old Spot Croquettes		King Prawn Cocktail (df)		Seafood Gratin	
With gruyère and sourdough crouton		Pork with parsley mayonnaise		With chicory and cos lettuce		Leek mornay, scallop, lobster, sea herbs and lemon	
9.50		10.00		10.00		11.00	
						Baked Camembert (v)	
						With homemade milk bread, black figs and truffle honey	
						15.00	
Chicken Liver Parfait		Pan Fried Scallop with Lobster Ravioli		Beetroot Glazed Goats Cheese (v)		Gin Cured Salmon	
With Solo Bakery sourdough and bilberry gel		Lobster bisque, squid ink pasta and Thai basil		Beetroot, sourdough melba toast, fig and truffle honey		Cured with our Lawns gin, sheep's yogurt, white balsamic and compressed cucumber	
13.00		18.00		14.00		14.00	
MAINS							
Battered Haddock 'Fish & Chips' (dfa)		Pea and Asparagus Gnocchi (v)		36 Hour Braised Ox Cheek (gf)		Wild Garlic Chicken Kiev	
With hand cut chips, mushy peas and tartare sauce		With aged hard cheese and truffle oil		With creamy mash and crispy shallots		With asparagus & wild garlic butter	
20.00		21.00		26.00		23.00	
Liverpool Bay Seabass (gf)		Hen of the Woods Mushroom Risotto (vga)		Lake District Lamb (gf)			
Seafood braisage, Native lobster and white asparagus		With black garlic ketchup, Italian hard cheese		Labneh, fig and Spilmans asparagus, black garlic & tarragon jus			
29.00		25.00		28.00			
FROM THE MIBRASA CHARCOAL GRILL							
Rump 6oz		Ribeye 8oz		Fillet 8oz		Sirloin 8oz	
Lean, flavourful cut, served with roscoff onion and san marzano tomato		Delicately marbled, full bodied flavour, served with roscoff onion and san marzano tomato		Lean, tender and delicate, served with roscoff onion and san marzano tomato		Tender yet succulent, served with roscoff onion and san marzano tomato	
27.00		33.00		43.00		33.00	
Thornton Hall Cheese Burger		Porterhouse Sharing Steak 25oz		Côte de Beouf Sharing Steak 25oz		Pork Tomahawk (9oz) (gf)	
8oz beef patty, glazed beef cheek, lettuce, tomato, gherkin and British cheddar served with hand cut chips		Bone in steak, sirloin and fillet for two		Bone in ribeye steak for two		Baba ganoush and cider & dijon sauce	
22.00		76.00		61.00		25.00	
Selection of Sauces		3.50 each		Add Mushroom		3.50	
Peppercorn Blue Cheese Truffle Butter				Portobello mushroom			

APERITIF	
Cuvée Royale NV Brut Champagne <i>Joseph Perrier</i>	12.00
Cuvée Royale Rosé Brut Champagne <i>Joseph Perrier</i>	15.00
Lawns London Dry Gin & Fever-tree Tonic	9.60
Classic Negroni	14.00
<i>Lawns London Dry Gin, Sweet Vermouth, Campari, Orange Zest</i>	
Aperol Spritz	10.00
<i>Aperol, Prosecco, Soda, Slice of Orange</i>	
Pornstar Martini	12.00
<i>Vodka, Passoa, Pineapple Juice, Vanilla Syrup, Fresh Lime Juice, Prosecco Shot</i>	

OYSTERS & CAVIAR		
Oysters		
<i>Shallot Vinegar and Lemon</i>		
Three 10.00	Six 18.00	Nine 26.00
<i>Chilli Miso</i>		
Three 10.00	Six 18.00	Nine 26.00
Exmoor Caviar		
<i>With blinis and crème fraîche</i>		
10g 46.00		

DESSERTS	
Egg Custard Tart (v)	11.50
<i>Rhubarb sorbet, crystallised ginger and ginger crumble</i>	
Choux Bun (v)	12.50
<i>Coffee mascarpone cream and baileys chocolate sauce</i>	
Blood Orange and Vanilla Cheesecake	11.00
<i>With meringue, lemon thyme, blood orange and candied zest</i>	
Warm Chocolate Fudge Cake	12.00
<i>With honeycomb, chocolate sauce and vanilla ice cream</i>	
Chocolate and Hazelnut Bar (n)	13.00
<i>Chocolate ganache with hazelnut brittle and milk ice cream</i>	
Amalfi Lemon Crème Brûlée (gfa)	10.50
<i>With homemade shortbread biscuit</i>	
Jaffa Cake (v)	13.00
<i>Chocolate mousse, joconde, cherry and crème fraîche sorbet</i>	
Cheese Board (gfa)	16.00
<i>3 cheeses served with crackers, grapes and chutney</i>	

Key:
(v) Vegetarian (va) Vegetarian Available (vg) Vegan (vga) Vegan Available
(gf) Gluten Free (gfa) Gluten Free Available (dfa) Dairy Free Available (n) Nuts

Please inform your server of any allergies or dietary requirements before placing your order. Further allergen information is available upon request. A 10% discretionary charge will be added to your bill, this will be shared by the team.