

THORNTON HALL  
HOTEL & SPA  
★★★★

*The*  
**LOUNGE**  
— *1954* —

ALL DAY MENU

## STARTERS

### HOME CURED SALMON | 10

Pickled radish, baby beets

### TOMATO, BASIL & BURRATA SALAD | 10

Smoked salt & basil oil

### SALT & PEPPER CALAMARI | 6

Aioli & micro coriander

### ROASTED CELERIAC & PEAR SOUP (V) | 8

Warm bread & smoked butter

### WILD MUSHROOM RISOTTO (V) | 9

Aged parmesan

## MAINS

### DRY AGED BEEF BURGER | 18

Monterey Jack cheese, red onion jam, burger sauce

### CHICKEN RANCH SALAD | 13

Pancetta, watercress

### PRESSED BELLY PORK | 20

Tomato & pancetta cassoulet

### BATTERED HADDOCK | 16

Served with mushy peas, hand cut chips & tartare sauce

### WILD MUSHROOM RISOTTO (V) | 12

Served with aged parmesan

### STEAK FRITES | 22

Peppercorn sauce

### SEAFOOD LINGUINE | 15

Lemon & herb cream sauce

### THAI GREEN CHICKEN CURRY | 18

Served with rice & Thai Cracker

## DESSERTS

### STICKY TOFFEE PUDDING (V) | 8

Toffee sauce, clotted cream

### CHOCOLATE BROWNIE (V) | 8

Chocolate sauce, vanilla ice cream

### ICE CREAM SELECTION (V) (GF) | 8

### TONKA BEAN BRULEE | 8

## SHARING PLATTERS Perfect for 2

### CHARCUTERIE | 28

Salami, chorizo, parma ham, smoked salmon, smoked mackerel, burrata, roquefort, brie, grapes, figs, cashews, olives, sourdough bread

### 'MEAT ME AT THE TERRACE' | 30

Pork belly bites, duck spring rolls, chicken goujons, mini sliders, butcher's choice pork pies (chilli jam & traditional), homemade sausage roll, salt & pepper chips

### VEGGIE | 25

Burrata, flatbread & selection of dips, mozzarella sticks, Vegan Chicken Strips, spiced cauliflower bites, vegetable spring rolls, dressed salad leaf

## SIDES

### HAND CUT CHIPS | 5

### TENDERSTEM BROCCOLI | 5

### ONION RINGS | 5

### OLIVES | 5

### MIXED SALAD | 4

## NIBBLES

### BUTCHER'S PORK PIE | 7

### HOMEMADE SAUSAGE ROLL | 7

### GARLIC BREAD FOCACCIA | 5

### SPICED NUT MIX | 5

## SANDWICHES

All served on fresh sourdough with small side salad

### REUBEN | 12

Pastrami, emmental, American mustard, sauerkraut

### FRENCH DIP | 14

Pulled beef shin, crispy shallots, blue cheese, jus to serve

### SALMON BAGEL | 12

Smoked salmon, beetroot jam, lemon crème fraîche, chives

### GRILLED CHEESE (V) | 10

Cheddar, emmental, monterey jack, shallots

### FISH FINGER BRIOCHE BUN | 12

Cod tail, tartare, gem lettuce

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (GFA) Gluten Free Available