

# THORNTON HALL GRILL

## BRUNCH

Served every day 11am-1pm

## APERITIF

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

## AFTERNOON TEA 32.50

Choose our Sweet or Savoury menu  
Served every day 12pm-4pm

## SUNDAY ROAST

Available Sunday 12:30pm - 9:30pm

## GIFT VOUCHERS

Visit our website, [thorntonhallhotel.com](http://thorntonhallhotel.com) to explore our selection of gift vouchers, or speak to reception today to purchase.

## TO BEGIN

<b>Nocellara Olives</b> (ve, gf) 4.50	<b>Selection of Breads</b> (v) <i>Balsamic and olive oil with house whipped butter</i> 6.00	<b>Cured British Meats</b> (gf) 10.00	<b>Sausage Roll</b> <i>With chutney of the day</i> 7.00
<b>Roquito Peppers</b> (ve, gf) <i>Sweet and spicy pepper pearls</i> 4.50	<b>Oysters &amp; Caviar</b> <i>See right</i>	<b>Pork Pie</b> <i>With pickle and cornichons</i> 7.00	

## STARTERS

<b>Jersey Royal Soup</b> (gfa) <i>With fat cow bon bon</i> 9.50	<b>Old Spot Croquettes</b> <i>Pork with parsley mayonnaise</i> 10.00	<b>King Prawn Cocktail</b> (df) <i>With chicory and cos lettuce</i> 10.00	<b>Seafood Gratin</b> <i>Leek mornay, sea herbs and lemon</i> 11.00	<b>Baked Camembert</b> (v) <i>With homemade milk bread, black figs and truffle honey</i> 15.00
<b>Chicken Liver Parfait</b> <i>With Solo Bakery sourdough and bilberry gel</i> 13.00	<b>Pan Fried Scallop with Lobster Ravioli</b> <i>Lobster bisque, squid ink pasta and Thai basil</i> 18.00	<b>Beetroot Glazed Goats Cheese</b> (v) <i>Beetroot, sourdough melba toast, fig and truffle honey</i> 14.00	<b>Heritage Tomato Salad</b> (v) <i>Grana padano, sauce vierge</i> 10.00	

## MAINS

<b>Battered Shetland Plaice</b> (df) <i>With hand cut chips, garden peas and tartar sauce</i> 20.00	<b>Wild Mushroom and Truffle Gnocchi</b> (v) <i>With aged hard cheese &amp; truffle oil</i> 21.00	<b>36 Hour Braised Ox Cheek</b> (gf) <i>With creamy mash and crispy shallots</i> 26.00	<b>Wild Garlic Chicken Kiev</b> <i>With asparagus</i> 21.00
<b>BBQ'd South Coast Turbot</b> (gf) <i>Seafood braisage, clams and white asparagus</i> 31.00	<b>BBQ'd Cornfed Chicken</b> (gf) <i>With chimichurri</i> 25.00	<b>Hen of the Woods Mushroom Risotto</b> (vg) <i>With black garlic ketchup</i> 25.00	<b>Salt Aged Venison Loin</b> (gf) <i>Salsify, fig and jus</i> 31.00

## GRILL

<b>Rump 6oz</b> 27.00	<b>Ribeye 8oz</b> 33.00	<b>Fillet 8oz</b> 43.00	<b>Sirloin 8oz</b> 33.00
<b>Thornton Hall Cheese Burger</b> <i>8oz beef patty, glazed beef cheek, lettuce, tomato, gherkin and British cheddar served with hand cut chips</i> 22.00	<b>Porterhouse Sharing Steak 25oz</b> <i>Bone in steak featuring sirloin and fillet for two</i> 76.00	<b>Côte de Beouf Sharing Steak 25oz</b> <i>Bone in ribeye steak for two</i> 61.00	<b>Pork Tomahawk (9oz)</b> (gf) <i>Baba ganoush and cider &amp; dijon sauce</i> 25.00
<b>Selection of Sauces</b> 4.50 each <i>Peppercorn   Blue Cheese   Truffle Butter</i>			

## SIDES

<b>Beef Dripping Fries</b> (gfa) <i>With thyme salt</i> 5.50	<b>Creamy Mash</b> (v) <i>With chives</i> 6.00	<b>Roasted Baby Carrots</b> (v, gfa) <i>In winter dressing</i> 6.00
<b>BBQ'd Asparagus</b> (v) <i>With wild garlic mayo</i> 6.00	<b>BBQ'd Cabbage</b> (gfa) <i>With hard cheese</i> 6.00	<b>Buttered New Potatoes</b> (v, gf) 6.50
<b>Garden Salad</b> (v, vg, gf) 5.50	<b>Thick Cut Chips</b> (v, vg, gf) 6.00	<b>Caesar Salad</b> 7.00

## OYSTERS & CAVIAR

### Colchester Oysters

*Shallot Vinegar and Lemon*  
Three 10.00 Six 18.00 Nine 26.00

*Chilli Miso*  
Three 10.00 Six 18.00 Nine 26.00

**Exmoor Caviar**  
*With blinis and crème fraiche*  
10g 46.00



## PRIVATE DINING

The Oak Room makes the perfect setting to celebrate your special occasion. Scan the QR code to find out more.

## DESSERTS

<b>Egg Custard Tart</b> (v) <i>Rhubarb sorbet, crystallised ginger and ginger crumble</i> 11.50
<b>Choux Bun</b> (v) <i>Coffee mascarpone cream and baileys chocolate sauce</i> 12.50
<b>Vanilla Cheesecake</b> <i>With meringue, lemon thyme, blood orange and candied zest</i> 11.00
<b>Warm Chocolate Fudge Cake</b> <i>With honeycomb, chocolate sauce and vanilla ice cream</i> 12.00
<b>Chocolate and Hazelnut Bar</b> (n) <i>Chocolate ganache with hazelnut brittle and milk ice cream</i> 13.00
<b>Lavender Crème Brûlée</b> (gfa) <i>With homemade shortbread biscuit</i> 10.50
<b>Trifle</b> <i>Lemon sponge with French raspberry and Prosecco</i> 11.00
<b>Jaffa Cake</b> (v) <i>Chocolate mousse, joconde, cherry and crème fraiche sorbet</i> 13.00
<b>Passionfruit Ice Cream Sandwich</b> (gf) <i>Macaron, pomegranate gel, dried coconut and lime zest</i> 14.00
<b>Cheese Board</b> (gfa) <i>Choice of cheeses served with crackers, grapes and chutney</i> from 18.00

Key:

(v) Vegetarian (vg) Vegan (vga) Vegan Available (gf) Gluten Free (gfa) Gluten Free Available (df) Dairy Free (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.