

STARTERS

PAN FRIED MADRAS MARINATED SCALLOPS 204 kcal 12.95
pea puree, seared black pudding, mint foam M/MO/SO/E/G

SMOKED CHICKEN & CHORIZO TERRINE 512 kcal 7.95
caramelised onion chutney, watercress, Melba toast G/L/M/S/SO

CLASSIC PRAWN COCKTAIL 302 kcal 7.95
baby gem, Marie Rose sauce G/CR/E/F/MO/SO

ROASTED PEACHES & PULLED BURRATA 612 kcal 9.95
prosciutto, toasted pine nuts, basil dressing M/N/SO

SOUP OF THE DAY 5.95
artisan bread C/G/L/M/SE/S/SO

BAKED CAMEMBERT (SHARING) 1129 kcal 14.95
garlic and thyme, truffle oil, toasted sourdough G/L/M

MAINS

HOG'S BACK SIRLOIN STEAK 1389 kcal 21.95
onion ash, wild mushrooms, smoked pancetta, new potatoes, creamy garlic sauce M/SO

LEMON SOLE MEUNIERE 960 kcal 22.95
steamed new potatoes, tenderstem broccoli F/M

SEAFOOD PAELLA 606 kcal 17.95
squid, mussels, king prawns, peas C/CR/F/L/MO/SO

VEGAN PAELLA 349 kcal 14.95
courgettes, peppers, fine beans, tenderstem, peas C/L/SO

CHICKEN VELOUTE CASSEROLE 1389 kcal 15.95
Heritage carrots, garden peas, baby potatoes, fresh parsley G/SO

GREEN PEA & BROAD BEAN RISSOTTO 710 kcal 14.95
parmesan tuille, cumin essence M

ON THE GRILL

8OZ SIRLOIN STEAK 915 kcal M 21.95
8OZ RIBEYE STEAK 895 kcal M 20.95
8OZ CHICKEN BREAST 793 kcal M 17.95
HONEY AND ROSEMARY GLAZED PORK CHOP 1104 kcal M/G 19.95

All steaks/chicken served with confit flat cap mushroom, balsamic glazed vine ripened cherry tomatoes, triple cooked chips and your choice of:

Béarnaise Sauce 414 kcal E/M 4.95
Peppercorn Sauce 298 kcal M 3.95
Red Wine Jus 60 kcal 2.95
Pancetta & Tarragon Sauce 632 kcal M 4.95



THE HOG'S BACK
HOTEL & SPA
FARNHAM

SIDES

BUTTERED TENDERSTEM 3.95
168 kcal M

ONION RINGS 3.95
139 kcal C/E/L/SO

SEASONAL VEGETABLES 3.95
61 kcal M

HOUSE GREEN SALAD 3.95
154 kcal C/SO

LAILA BASMATI RICE 3.95
258 kcal G/M/SO

SWEET POTATO FRIES 3.95
329 kcal G

SEASONED FRIES 3.95
329 kcal G/SO


SAUTEED NEW POTATOES 3.95
191 kcal M/SO


We work with a network of local producers wherever possible. We use quality, local, seasonal ingredients. When sourcing our produce, we look for the best product, but we always start local.


Please speak with your server if you require our allergen lists

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

C celery	G gluten
F fish	E eggs
MO molluscs	M milk
SE sesame seeds	N nuts
MU mustard	P peanut
SO sulphur dioxide	L lupin
S soya	CR crustaceans

 **Vegan on request**

 **Veggie on request**

 **Gluten free on request**

* Guests staying on inclusive packages have a £25.00pp allocation towards dinner.



THE HOG'S BACK
HOTEL & SPA
FARNHAM

A LA CARTE