

CALEY  
HALL  
HOTEL

## Pinewood Restaurant

(AVAILABLE FROM 6 – 9PM)

### STARTERS

- Confit smoked salmon**, horseradish mascarpone, salad of herbs, baked lemon dressing **£8.50 GF**
- Smoked duck breast**, pickled puy lentils, griddled green onions, watercress, balsamic reduction **£7.50 GF**
- Fig and beetroot**, filo pastry tartlet, beetroot, goats cheese, rocket and almond pesto **£7.50 V N**

### MAINS

- Lamb**, cutlet, braised shoulder, ratatouille, confit potatoes, basil jus **£19.50 GF**
- Herb crusted hake**, fennel and haricot bean chowder **£14.95**
- Pan roast chicken breast**, truffled mash, crispy leg, kale, wild mushrooms, bacon sauce **£15.95**
- Tarte fine**, warm potato salad, halloumi, artichokes, rocket pesto **£12.50 V N**

### DESSERTS

- Ginger cake**, Italian meringue, ginger nut, apple ice cream **£6.95**
- Chocolate delice**, pistachio, raspberry sorbet **£6.95 GF**
- Yoghurt panna cotta**, rhubarb, shortbread, strawberry sorbet **£6.95**
- Selection of ice creams**, vanilla, chocolate, strawberry, mango **£4.95**

### DIGESTIFS

<b>Taylor's LBV</b>	50ml <b>£3.15</b> / 100ml <b>£6.30</b>
<b>Martell VS</b> fine cognac	25ml <b>£3.50</b>
<b>Courvoisier</b> fine cognac	25ml <b>£3.50</b>
<b>Remy Martin VSOP</b> fine cognac	25ml <b>£5.00</b>
<b>Hennessey XO</b> fine cognac	25ml <b>£16.60</b>

**Muscat de Saint Jean de Minervois, Domaine de Barroubio**  
Dessert Wine, intense aromas of grapes, pears, rose petals and citrus fruits

75ml **£4.25** / ½ bottle **£18.50**

For more information about food allergies and intolerances please speak to a member of staff.