

# Oswald's

RESTAURANT

Open Daily 6:30pm to 9:30pm

## Starters

Bread and olives, balsamic and olive oil (V/VG)	£3.50
Soup of the day served with a crusty roll (V)	£4.50
Chicken liver pate, fruit chutney and focaccia toast	£5.50
Lemon arancini cake with smoked salmon and horseradish crème fraiche	£5.50
Pork and apple terrine, black pudding soil, bread and red wine glaze	£5.50
Asparagus, parma ham, poached egg and hollandaise sauce	£6.00
Crab and prawn tian, avocado, cucumber and tomato salsa	£7.00*

(\*£1.50 supplement for dinner inclusive guests)

## Sides £2.95

Triple cooked chips
House salad with honey-mustard dressing
Onion rings
Seasonal vegetables

## Sauces £2.50

Peppercorn
Red wine jus
Blue cheese
Hollandaise

## Mains

Our signature dish slow roast lamb shoulder, parsnip puree, root vegetables, pearl potatoes and minted red wine jus	£14.00
Confit pork belly, baked mash, creamy cabbage with pancetta, grilled apple and jus	£13.50
Pan fried chicken breast, roast cauliflower puree, baby potatoes, cauliflower textures and garlic herb butter	£13.00
Monkfish cheeks, with red chicory salad, wild rice and mango salsa	£15.00
Haddock and cod fishcake, poached egg and house salad	£9.95
Tagliatelle with wild garlic, basil pesto, parmesan and roasted pine nuts	£9.95
Thai green chick pea curry with spinach and wild rice (V/VG)	£9.95
Crushed pea and lemon risotto with haloumi (V)	£9.95

## Grills

8oz sirloin steak	£18.00
(£5.00 supplement for dinner inclusive guests)	
8oz pork chops	£13.50
Cajun spiced butterflied chicken breast	£13.50
Haloumi	£13.50

*All above served with triple cooked chips, portabella mushroom, plum tomato, onion rings and sauce of your choice*

Hall Garth steak mince burger served in brioche bun with local cheese, tomato, lettuce, mayonnaise, bacon, onion rings, triple cooked chips and homemade slaw	£12.50
Sweet potato burger served in red beetroot bun with onion seeds, local cheese, tomato, lettuce, mayonnaise, onion rings, triple cooked chips and homemade slaw (V(VG AVAILABLE))	£12.50

## Dessert Menu

Hall Garth's own recipe Sticky Toffee Pudding with toffee sauce and vanilla ice cream	£5.50
Warm chocolate brownie with chocolate sauce	£5.50
Café au lait crème brulee with shortbread	£5.50
Limoncello and meringue tart with clotted cream	£6.00
Peach melba cocktail style (peaches, raspberry coolie, cream)	£5.50
Selection of ice creams (ask about flavours)	£5.50
Award winning locally produced Parlour made cheese, grapes, celery, biscuits and chutney	3 Pieces £5.50
	5 Pieces £7.50*

(\*£2.00 supplement for dinner inclusive guests)

"Our guests are advised to let the staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients that may cause an allergic reaction that may have been used in a particular dish from the menu please ask the team."

(V=Vegetarian, VG=Vegan)



HALL GARTH  
HOTEL & COUNTRY CLUB

Oswald's  
RESTAURANT