

The Gipsy Hill Hotel

DINNER MENU STARTERS

HOMEMADE SOUP OF THE DAY
WITH FRESHLY BAKED BREAD
£5.50

CRISPY PAPRIKA SPICED BANG BANG PRAWNS
LEMON MAYONNAISE
£6.50

DUCK AND ORANGE PATE
TOASTED BRIOCHE AND RED ONION CHUTNEY
£5.95

SMOKED MUSHROOM ARANCINI
WITH GARLIC AIOLI
£5.95

MAIN COURSES

HAND CUT 28 DAY MATURED WEST COUNTRY 8OZ SIRLOIN
TRIPLE COOKED CHIPS, GARLIC ROASTED TOMATO AND MUSHROOM
£18.50

PAN FRIED SEABASS FILLET
ROASTED CAULIFLOWER PUREE, CHIVE HOLLANDAISE AND CRUSHED NEW POTATOES
AND VEGETABLES
£16.95

OVEN ROASTED RUMP OF LAMB, MINT PUREE,
POTATO ROSTI, ROSEMARY JUS & SEASONAL VEGETABLES
£16.95

CRISPY BEER BATTERED COD FILLET AND CHIPS
WITH GARDEN PEAS AND TARTARE SAUCE
£13.50

8OZ 90% BEEF GOURMET STEAK BURGER
TOPPED WITH BACON, CHEESE, LETTUCE TOMATO,
BURGER RELISH SERVED WITH CHIPS AND COLESLAW
£12.50

THYME ROASTED GRESSINGHAM DUCK BREAST
FONDANT POTATO, CARROT PUREE AND SHERRY JUS
£15.95

SWEET POTATO AND WALNUT BURGER (VEGAN)
SWEET POTATO, WILD MUSHROOMS, COURGETTE AND WALNUT PATTY,
VEGAN BRIOCHE BUN WITH FRIES AND SALAD
£11.95

HOMEMADE DESSERTS £5.50

GOOEY BELGIAN CHOCOLATE BROWNIE
SERVED WITH CHOCOLATE SOIL AND HOMEMADE NUTELLA ICE CREAM

LEMON MERINGUE PIE
ZESTY LEMON CURD TOPPED WITH ITALIAN MERINGUE
SWEET PASTRY BASE

PEACH AND ALMOND FRANGIPAN
WITH CORNISH CLOTTED CREAM

STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE
WHITE CHOCOLATE AND VANILLA CHEESECAKE, SURROUNDING SMOOTH STRAWBERRY
CREMEUX FINISHED WITH A BERRY GLAZE ON A SHORTBREAD BISCUIT BASE

HOMEMADE ICE CREAMS
NUTELLA
LEMON MERINGUE
COOKIE DOUGH
VANILLA
HONEYCOMB

2 SCOOPS £3.90 - 3 SCOOPS £4.50

CHEESE & BISCUITS
SELECTION OF 3 CHESSES AND RED ONION MARMALADE
£6.95