



Admiral's Restaurant

DINNER SAMPLE MENU
OUR MENU CHANGES DAILY RESERVATION IS REQUIRED
PLEASE SPEAK TO US AT RECEPTION OR BOOK A TABLE ON OUR WEBSITE
OR BY CALLING 01308 423300
DAILY 6:30-8:30 PM
£35.00

Starters

SOUP OF THE DAY WITH CROUTONS (V)

CLASSIC CAPRESE SALAD, SLICED FRESH MOZZARELLA, TOMATOES, AND SWEET BASIL, SEASONED WITH SALT AND OLIVE OIL (V)

RED WINE POACHED PEAR, FANNED ONTO BABY LEAVES, BLUE VINNY AND TOASTED WALNUTS, SWEET MUSTARD DRESSING (V)

SMOKED TROUT AND CREAM CHEESE AND CHIVE PATE, MIXED LEAVES AND CROSTINIS

HAM HOCK TERRINE WITH TOASTED SOURDOUGH AND GREEN SALAD

Main course

RACK OF LAMB MARINATED IN A GREEN PESTO, LYONNAISE POTATOES, VINE-ROASTED CHERRY TOMATOES, BALSAMIC JUS

SEARED DUCK BREAST, GRILLED RED CHICORY, DAUPHINOISE POTATOES, AND RED WINE JUS

PAN-FRIED FILLETS OF SEABASS WITH SHAVED FENNEL AND RED ONION SLAW, CITRUS CRUSHED NEW POTATOES, AND CITRUS VINAIGRETTE

GRILLED SALMON FILLET IN A CREAMY WHITE WINE SAUCE, SERVED WITH TAGLIATELLE, ROCKET, AND PARMIGIANO REGGIANO

WHOLE COURGETTE, STUFFED WITH TOASTED MIXED NUTS AND FETA CHEESE, ROASTED RED PEPPER COULIS, AND ROCKET LEAVES(V)

MEDITERRANEAN ROASTED VEGETABLE RISOTTO. TOPPED WITH TOASTED PINENUTS, BASIL PESTO, AND PARMESAN CRISPS (V)

Dessert

TOFFEE CHEESECAKE, CARAMEL SAUCE AND HOME MADE HONEYCOMB

BRAMLEY APPLE AND MIXED BERRY CRUMBLE WITH VANILLA CUSTARD

VANILLA CREME BRULEE, SHORTBREAD BISCUITS AND BERRY COMPOTE

CHEESE AND BISCUITS PLATTER, GRAPES AND CELERY

COFFEE AND MINTS (SUPPLEMENT £2.75)