



# THE CLOSE HOTEL

## DINNER MENU

### STARTERS

English pea soup, rosemary focaccia (vg)  
Ham hock terrine, Bramley apple & fig chutney, toasted sourdough  
Laverstoke Park Farm Mozzarella, English peas, pistachio, lemon (v)  
Grilled sardines, Isle of Wight tomatoes, grilled artichoke, watercress  
Marinated tiger prawns, grilled sourdough

### MAINS

Texel cannon of lamb, mash, broad beans, samphire, salsa verde  
Rope caught Cornish mussels marinière with sea herbs to share, skin on fries, mixed herbs & leaves  
Tranche of salmon, charred baby gem, lemon hollandaise  
Courgette bread & butter pudding, summer tomatoes, artichoke, basil (vg)  
Butter poached lemon sole, warm English garden salad, salsa verde  
English garden salad (v)  
8oz Sirloin steak, triple cooked chips, Béarnaise sauce, watercress

### SIDES

Skin on fries (v)  
British green salad (vg)  
Apple, fennel & watercress slaw (vg)

### DESSERTS

English strawberries, clotted cream ice cream, elderflower  
Set Valrhona chocolate, honeycomb, raspberry sorbet (v)  
Poached berries, verbena gel, hazelnut crumb (vg)  
Sticky toffee pudding, vanilla ice cream (v)  
British summer berry and lemon pavlova to share (v)  
Cornish Yarg, Cotswold Brie and Baron Bigod cheese, crackers, chutney, fruit

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

