



The Restaurant at Lamphey Hall

To Start

Homemade Soup of the Moment (V) £5.95

Served with Home Baked Breads

Jamaican Prawn Cocktail £7.95

Salad leaves, Atlantic Prawns, Malibu and Pineapple Mayonnaise, Topped with Pine nuts

Chicken Liver and Cointreau Parfait £6.95

Served with a Homemade Onion Marmalade and Toasted Breads

Pan Seared King Scallops £9.95

Served with Crisp Smoked Bacon, Black Pudding and Caramelised Apples,
Finished with a Balsamic Reduction

Garlic and Parsley Mushrooms (V) £6.95

Cooked in a Garlic Cream Topped with Crumbled Stilton

White Wine and Honey Poached Pear (V) £6.95

Complimented with a Walnuts, Blue Cheese, Finished with a Honey Drizzle

Pan Seared Breast of Wood Pigeon £8.95

Served on a bed of Mushroom Risotto

Home Baked Bread and Olive Oil £3.95

Fresh Olive Dish and Home Baked Bread and Olive Oil £4.95 For Two £6.95

Some of our fish dishes may contain small bones.

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering.

Full allergen information is available, please ask a member of staff for details.



To Follow

Breast of Chicken Filled with Peaches, Wrapped in Parma Ham £16.95

Finished with a Fire Roasted Pepper and Tomato Sauce

Pork Calvados £17.95

Pork tenderloin, layered with caramelised apples, finished with a calvados cream sauce

10oz Ribeye Steak £21.95

Served With a Grilled Tomato and Flat Cap Mushroom and Beer Battered Onion Ring.

10oz Sirloin Steak £19.95

Served With a Grilled Tomato and Flat Cap Mushroom and Beer Battered Onion Ring.

Sirloin or Fillet Steak Served

**Rossini Style – Wrapped in Bacon, topped with Pate,
finished with red wine mushroom jus – Add £3.50**

Sauces to compliment your steak - £2.95 each

Pepper Sauce: Cracked Black Peppercorns, flamed in brandy

Stilton Sauce: A Port and Stilton Sauce

Bordelaise Sauce: A red wine and mushroom sauce

16oz Gammon Steak £15.95

With Egg or Pineapple,

Served With a Grilled Tomato and Flat Cap Mushroom and Beer Battered Onion Ring

Pan Roasted Venison £19.95

Served on a Bed of Creamed Potatoes, Complimented with a Diane Sauce

Roasted Rack of Nash Farm Lamb £21.95

Finished with Red Wine, Garlic and Mint Jus

Maple Glazed Salmon Fillet £16.95

Sat on Sautéed Greens, Topped with Toasted Sesame Seeds

All of the above served with a choice of Home Cut Chips, Sauté Potatoes or New Potatoes

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Vegetarian

Smoked Three Bean Chilli £13.95

Served with Basmati Rice and Crème Fraiche.

Mushroom, Cranberry and Brie Wellington £14.95

Mushrooms, Brie and Cranberries, Wrapped in a Crisp Pastry,
Complimented with a Red Wine and Mushroom Sauce.

Moroccan Spiced Cake £13.95

Moroccan Spiced Brown Rice, Sultanas, Apricots, Almonds, Cranberries,
Complimented With sautéed Minted Spinach and Potato

Side Orders

Garlic Dauphinoise Potatoes £2.95

Roasted layers of sliced potato in a garlic, onion and cream sauce

Posh Chips £2.50

Home Cut Chips, Tossed with parmesan, garlic and sea salt

Halls House Salad £3.95

Crispy Battered Onion Rings £2.50

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