

The Earl of Chester Restaurant Menu

(Please note this menu is not available as room service)

Starters

Soup of day , with bread (please ask server for details)	£4.95
Chicken and duck liver parfait , red onion confit, dressed salad, bread crisps	£4.95
Shared platter of cured meats , selection of cured meats, olives, sundried tomatoes, hummus, ciabatta bread	£9.50
Pan fried king scallops spiced apple chutney, crispy Parma ham, herb oil	£9.95
Salmon roulade hot smoked salmon mousse wrapped in Scottish smoked salmon, mixed leaf salad, lemon and caper dressing	£7.50
Prawn and crayfish tian , tomato coulis, dressed pea shoots	£6.95
Glazed goat's cheese , on a mediterranean vegetable timbale, balsamic reduction (V)	£6.50
Baked camembert with garlic and thyme, crisp celery sticks, cranberry relish, dipping bread (V)	£7.50
Wild mushroom risotto , dressed rocket leaves, parmesan shavings, toasted pine nuts (V)	£4.95

Mussels *Marinière (cream, garlic and parsley) OR Spanish Style (tomato sauce, chorizo and garlic)*

Starter size ½ kilo	£7.25
Main course size 1 kilo (with French fries and warm bread)	£15.75

Main courses

Pork fillet , stuffed with an apricot & hazelnut farce, butter braised cabbage, fondant potato, Madeira sauce	£16.50
Breast of chicken filled with spinach mousse, boulangere potatoes, tips of asparagus, port wine sauce	£14.95
Rabbit two ways deep fried croquette, confit leg, creamy mash, tender stem broccoli, mustard sauce	£17.95
Lamb shank , parsnip and potato mash, honey roasted carrots, redcurrant and rosemary sauce	£17.95
Pan fried salmon fillet , sweet potatoes chip, sugar snap peas, creamy chilli cheese sauce	£14.95
Fish gumbo sea bass, salmon, prawns, mussels and scallops	£22.50
Grilled seabass fillet , lemon crushed new potatoes, stir fried vegetables, prawn and caper butter	£18.50
Wild mushroom risotto , dressed rocket leaves, parmesan shavings, toasted pine nuts (V)	£14.95
Mediterranean vegetable penne pasta bake , dressed rocket, garlic bread (V)	£13.50
Classic Caesar salad (without chicken or anchovies) (V)	£12.50

Side order £2.50

Hand cut chips
Garlic bread and cheese
Panache of seasonal veg
House mixed salad
Onion rings
Buttered new potatoes
Macaroni and cheese
Cheesy potato mash

Grill section

Mixed grill	£22.50
6oz rump steak, gammon, lamb chop, fried eggs, sausage, black pudding, grilled tomato, Portobello mushroom, beer battered onion rings, chunky chips	
Minted lamb burger	£14.95
In a brioche bun with red onion jam, Y-Fenni cheese, hand cut chips and homemade coleslaw	
Rump Steak 8oz*	£14.95
Sirloin steak 8oz*	£19.50
Rib eye steak 8oz*	£19.50
Fillet steak 7oz*	£25.50
<i>*served with confit tomato; field mushroom; hand cut chips, onion rings</i>	
Sauces choice: Blue cheese, Diane or Peppercorn	£1.50
Surf and turf add on (5 skewered king prawns with garlic and chilli)	£4.50

Desserts

Sticky toffee pudding , butterscotch sauce and vanilla pod ice cream	£5.50
Traditional bread and butter pudding , served with custard	£4.95
Baked New York cheesecake , winter berry compote, Chantilly cream	£4.95
Classic tiramisu , with a duo of white and dark chocolate sauce	£5.75
Raspberry crème brûlée served with a white chocolate cookie	£5.50
Large choux profiterole filled with crème patissiere and poached pear	£4.50
Cheese platter (please ask your server for current selection)	£9.50