



THE LIBRARY MENU

STARTERS

Seared Woodpigeon

Wild Mushroom Tortellini, Truffle & Shallot Vinaigrette, Deep Fried Egg Yolk
£9.95

Slow Braised Pork Cheek

Spicy Tomato & Crayfish Broth, Spring Onion, Ginger & Lime Salad
£8.95

Beetroot Press (v)

Goats Cheese Fondant, Guacamole, Pepper Salsa, Sourdough Crouton
£7.95

Ham & Pea Terrine

Split Pea Soup, Toasted Bloomer, Apple Salad
£8.95

Seared Mackerel Fillet

Home Smoked, Pickled, Radish Confit, Cucumber
£9.95

Twice Baked Cheddar Cheese Soufflé (v)

Roast Cherry Tomatoes, Rosemary, Parmesan, Asparagus
£8.95

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish will be totally free from bones. No items required to be labelled as containing GM materials are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements. A £1 discretionary donation will be added to all bills for our nominated charity – The Tynedae Hospice.



MAIN COURSES

Grilled Plaice Fillets

Smoked Haddock Rarebit, Curried Mussels, Spring Onion Risotto
£20.95

Roast Rump of New Season Lamb

Seared Liver, Pancetta, Lyonnaise
£23.95

Pan Seared Fillet of Sea Trout

Seared Scallops, Asparagus, Samphire & Broad Beans
£21.95

Roast Shallot & Artichoke Tart (V)

Buttered Leeks, Poached Duck Egg, Crispy Shallots, Béarnaise Sauce
£15.95

Slow Cooked Blade of Beef

Roast Onions, Truffle, Tarragon, Tempura Oyster
£23.95

Pan Roasted Pork Fillet

Chorizo, Pork Belly Wellington, Sauerkraut
£21.95

THE GRILL

Three Cuts of Locally Sourced Beef: £35.00

Fillet, Rump & BBQ Brisket, Sweet Corn Relish, Deep Fried Red Onion, Seasoned Hand Cut Chips

Locally Sourced Rib Eye Steak £23.95

Lemon, Thyme & Garlic Marinated Corn Fed Chicken Supreme £21.00

Our Rib Eye Steak and Chicken Supreme Dishes Are Served With Roast Plum Tomato, Field Mushroom, Crispy Shallot Rings, Watercress, Hand Cut Chips

With Your Choice of Béarnaise, Peppercorn, Harrogate Blue & Cafe De Paris Sauce

SIDE ORDERS £3.95

French Beans, Bacon, Garlic
Tenderstem Broccoli, Blue Cheese
Dauphinoise Potatoes
Honey Roasted Chantenay Carrots

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish will be totally free from bones. No items required to be labelled as containing GM materials are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements. A £1 discretionary donation will be added to all bills for our nominated charity – The Tynedae Hospice.



DESSERTS

Salted Caramel Soufflé

(Please Allow 10 Minutes)

White Chocolate Tuille

£8.25

Tasting of Desserts

For Two To Share (Please Allow 10 Minutes)

£14.95

Pineapple Upside Down Cake

Coconut Ice Cream, Dark Rum Syrup

£7.50

Dark Chocolate & Espresso Coffee Cup

Hazelnut Praline Biscuits

£7.95

Five Spice Panna Cotta

Vanilla Sponge Fingers

£7.50

Homemade Ice Cream & Sorbets

Tuille Basket, Chocolate Fudge Sauce

£6.25

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish will be totally free from bones. No items required to be labelled as containing GM materials are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements. A £1 discretionary donation will be added to all bills for our nominated charity – The Tynedae Hospice.