

- NIBBLES -

House Baked Sourdough and Whipped Butter £5

Marinated Olives £5

Pigs in Blankets £6

Lindisfarne Oyster Served with Each - £3.75

Half Dozen - £18

Toasted Nori and Buttermilk
Dressing

Rice Wine and Stem Ginger

Mignonette or

STARTERS

Our Daily Prepared Soup Served with Our House Baked Sourdough (V)

Pressing of Chicken, Kale and Tarragon with
Carrot Jam and Roasted Pear

Seared King Scallops, Jerusalem Artichoke
and Granny Smith Apple

£18

Tatin of Butternut Squash with Chestnut

and Brussels Sprouts (V) £14

Risotto of Wild Mushrooms, Celeriac and Starter - £14

Goats' Curd, Rocket, Lemon Oil

Main - £22

Natural Smoked Haddock, Herb Crushed Potatoes,
Poached Hens Egg and Grain Mustard £15

Tartare, Roast Apple Aioli, Pickled Cucumber and Crispy Onion with either:

Dry-Aged Sirloin £16 Beetroot (V) £14 Tuna £16

Carpaccio, Horseradish, Roasted Gem and Goats' Curd with either:

Hand Cut Beef Fillet £19 Avocado (V) £14 House Cured Salmon £16

MAINS

Rump of Lamb, Beets, Smoked Pancetta

and Lentils	£32
Supreme of Corn-Fed Chicken, Parsnip and Pomme Anna	£28
Roasted Cauliflower Steak, Pear, Walnut and Watercress Salad	£26
Pan Roasted Salmon Supreme, Braised Chicory and Pomme Purée	£28
Grilled Fillet of Halibut, Shetland Black Mussels and Leek Chowder	£34



DESSERTS

Chocolate and Quince, Crémeux, Crispy Gavotte, Chocolate Mousse, Cocoa Nibs and Quince Ice Cream	£14
Confit Apple, Pressed Apple, Crème Normande and Rich Salted Caramel (V)	£13
Sticky Toffee Pudding, Miso Butterscotch Sauce, Cocoa Streusel and Tonka Bean Ice Cream (V)	£12
Poached and Burnt Pear, Yoghurt Sorbet, Timut Pepper Crème Fraîche and Rye Tuille (V)	£13
Five Artisan Cheeses, Marinated Grapes, Sourdough Crackers, Walnuts,	

GRILL

Served with Roasted Shallot, Grilled Tomato and Fries

12oz Dry-Aged Sirloin	£40
8oz Day Dry-Aged Fillet	£36
10oz Day Dry-Aged Ribeye	£38
10oz Flat Iron	£32
Côte De Boeuf (To Share)	£95

SAUCES

Green Peppercorn
Béarnaise
Sauce Vierge
Wild Mushroom
Romesco
£5 each

- SIDES -

Our Triple Cooked Chips
Harissa Roast Chantenay Carrots
Roasted Brussels Sprouts and Smoked Bacon
Truffled Mac and Cheese
Baby Gem and Blue Cheese Dressing
Honey and Sesame Roasted Piccolo Parsnips
£6 each

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are 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 - allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.



£17

Northumbrian Pantry Chutney

CLOISTERS RESTAURANT AND BAR

WHITE WINE						CHAMPAGNE		RED WINE				
W001	Sanziana Pinot Grigio Recas Timis County, Romania 2021	125 мL £7	175 мL £9	BOTTLE £27	S174 S175		125мL ВОТТLE £15 £75 £15 £75	R201	Sanziana Pinot Noir Recas, Timis County, Romania 2021	125 _{мL} £7	175 мL £9	BOTTLE £27
W111	Rheboksloop Chenin Blanc Paarl Coastal Region, South Africa 2021	£8.50	£11.50	£34	S176 S177	Laurent-Perrier Cuvée Rosé Laurent-Perrier Blanc de Blancs Brut Nature	£20 £110 £125	R252	Salterio Mencia Bierzo, Spain 2021 Mucchietto Primitivo del Salento	£9	£12	£35
W112	Ana Savignon Blanc Awatere Valley Marlborough, New Zealand 2022	£10	£13.50	£39	\$178 \$179 \$180	Laurent-Perrier Cuvée Alexandra 2004	£210 £590 £250	R202	Salento, Puglia IGT 2021 Flor de Cardon Malbec	£9	£12	
W004	The Lane Block 1A Chardonnay Adelaide Hill, Australia 2020	£11.50	£15	£44	S181 S182	_	£340 £730	R204	Estancia Los Cardones 2020 Chateau La Corurolle Montagne St. Émilion, France 2019	£11 £12	£14 16	
W053	Veigadares Albarino Rias Baixas, Spain 2019	£12.50	16.50	£50				R207	Vignobles Gonnet Rhône Valley, France 2020			£36
W003	Domaine La Croix Saint Laurent Sancerre, France 2021 Domaine Vincent Dampt			£59		SPARKLING WINES	125ml bottle	R212	Château Beauchene Grande Réserve Châteauneuf-Du-Pape, Southern Rhône, France 2020			£67
W010	Petit Chablis, France 2021 Les Origines A&E Figeat Pouilly-Fumé, France 2021			£47	S172 Ti	Le Colture, Prosecco Sylvoz, Veneto, Italy Fissot-Maire Crémant de Jura Blanc de Blancs, Jura France NV Ambriel Classic Cuvée Brut, West Sussex, England	£10 £40 £39 £52	R213	Château Gazin L'Hospitalet de Gazin Pomerol, Bordeaux, France 2016			£95
W032	Cecilia Beretta Luna Pinot Grigio delle Venezie Veneto, Italy 2021			£32	31/3 A	Andrier Classic Cuvee Brut, West Sussex, England	LJZ	R233	Vignamaggio Terre Di Prenzano Chianti Classico, Tuscany, Italy 2019			£44
W033	Fratelli Antonio e Reimondo Gavi di Gavi, Italy 2021			£38		DESSERT WINES	75ml bottle	R234	Terre Di Cariano Cecilia Beretta Amarone della Valpolicella Classico Riserva, Veneto, Italy2015			£95
	Viña Garedo Verdejo Rueda, Spain 2021			£29	Pa	Nelson Family Vineyards Special Late Harvest Paarl, South Africa 2018 (375ml) Domaine de la Rectorie Cuvée Therese Reig	£8 £32	R255	Ribera del Duero, Spain 2020			£79
W072 W073	Kabinett Rhingau, Germany 2019			£42	F615 E r	Banyuls, France 2017 (500ml) Emilio Lustau Fino Jarana Jerez-Xérès-Sherry, Spain NV (750ml)	£11 £55 £6 £35	R272	Thymiopoulos "Jeunes Vignes" Xinomavro Naoussa Macedonia, Greece 2020			£48
W092	Peloponnese, Greece 2021 Santa Florentina Pinot Gris Famatina Valley, Argentina 2021			£45 £31	J€	Barbadillo Oloroso Jerez-Xérès-Sherry, Spain NV (500ml) Graham's 10 Years Old Tawny	£8 £48	R314	Eradus Pinot Noir Awatere Valley, Marlborough, New Zealand 2021			£49
	ROSÉ WINE				F628 G	Port, Portugal NV (750ml) Graham's 20 Years Old Tawny Port, Portugal NV (750ml)	£12 £80	R316	The Lane 19th Meeting Cabernet Sauvignon Adelaide Hills, Australia 2019			£75
P151	Sanziana Pinot Grigio Rosé Recas, Timis County, Romania 2021	£7	£9	£27	D609 F	Fonseca Vintage Guimaraens Port, Portugal 1998 (750ml)	£10 £75					
P152	Château La Tour de L'Eveque Rosé Côtes de la Provence AOC, France 202	<u>2</u> 1 £10	£13	£37								