

Heseltine's Restaurant

Starters

Soup of The Day £5.50

Seared Scallops,
Pumpkin Puree, Parmesan Crisps £7.25

Bang Bang Chicken,
Coriander & Cucumber Spaghetti, Peanut & Chilli Sauce £5.95

Ballontine of Foie Gras & Smoked Chicken,
Toasted Brioche, Griotine Cherries £6.95

Homemade Beetroot & Horseradish Gravadlax,
Spring Onion & Potato Salad £5.95

Pear & Walnut Salad,
Blue Cheese Mousse, Croutons £5.50

Main

Duo of Lamb,
Roast Rack & Slow Cooked Shoulder, Fondant Potato, Aubergine, Basil Jus £16.95

Pan Seared Calves Liver & Crispy Bacon,
Mashed Potato, Caramelised Shallot £14.95

Grilled Tiger Prawns & King Scallops,
Spanish Chorizo, Chilli, Baby new Potatoes £15.95

Pan Roast Stone Bass,
Sautéed Potatoes, Caponata £14.50

Caramelised Beetroot Tart Tatin,
Grilled Goats Cheese, Watercress £12.50

Jerusalem Artichoke Linguine,
Salsify, Shaved Parmesan £12.95

Side Dishes £2.50

Chip shop chips
Mashed Potato

Spinach
New potatoes

Panache of Vegetables
Garden Salad

Head Chef David Fuller

Our food is prepared from scratch so please be aware all dishes can take sometime to prepare.
Nuts are used in our kitchen therefore all dishes may contain traces, please advise staff of any
food allergy when placing your order.

Desserts

Trio of Cheese's
Grapes, Celery, Crackers £6.75

Rhubarb Mess,
Honeycomb £5.50

Blueberry Sponge Pudding
Crème Anglaise £5.95

Trio of Chocolate,
Brownie, Mousse, Ice Cream £6.50

Salted Caramel & Peanut Butter Parfait,
Vanilla Marshmallow, Chocolate Sauce £5.95

Duo of Ice Creams, £4.00
Walnut & Maple, Rum & Raisin
Banana & Butterscotch, Sticky Toffee

Coffee & Petit Fours £3.00

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HESELTINES RESTAURANT

@ De Rougemont Manor

Two Courses: £16.95 Three Courses: £19.95

Sunday Lunch

Starters

Home made Soup Of The Day

Served With Crusty Bread and Butter

Buffalo Mozzarella Salad

With Beetroot and Plum Tomato marinated In aged Balsamic and Olive Oil
Toasted Pine Nuts & Basil Oil

Deep Fried Whitebait

With Garlic Mayonnaise With Dressed leaves & Lemon

Ham Hock & Lilliput Caper Terrine

With Soft Boiled Hens Egg & Cress Salad

Main Courses

Slow Roast Rib of Beef

Duck Fat Roast Potatoes, Yorkshire Pudding

Roast Saddle of Lamb

Duck Fat Roast Potatoes, Minted Gravy

Roast Loin of Pork

Homemade Granny Smith Apple Sauce, Sage & Onion Stuffing

Mixed Roast Meats (£1.50 supplement)

Duck Fat Roast Potatoes, Sage & Onion Stuffing, Yorkshire Pudding

Pan Seared Natural Smoked Haddock

Mussel & White Wine Cream

Sautéed Wild Mushroom Risotto

Served with a side Salad of Peppery Rocket & Shaved Parmesan Cheese

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All Main Courses are served with a Panache of Fresh Seasonal Vegetables
& Honey Roasted Parsnips

Head Chef David Fuller

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prepare.*

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BREAD BASKET & BUTTER
£2.50

De Rougemont Manor
Bar & Grill

MARINATED OLIVES
£3.00

SANDWICHES

MATURE CHEDDAR CHEESE
& PICKLE £5.50

NORTH ATLANTIC PRAWNS
MARIE ROSE £5.95

SCOTTISH SMOKED SALMON
LEMON & BLACK PEPPER £6.50

*ROAST BEEF & HORSERADISH £5.50 *

*GAMMON & MUSTARD £5.50 *

GRILLED STEAK & RED ONION HUFFER £8.50

STARTERS

ANTI PASTI,
CURED MEATS, SUNBLUSHED TOMATOES,
PROVENCAL OLIVES £6.25

PRAWN COCKTAIL,
MARIE ROSE SAUCE
£5.95

SMOKED MACKEREL PATE,
MELBA TOAST
£9.50

OAK SMOKED SALMON,
GRANARY BREAD & BUTTER £6.50

SOUP OF THE DAY
£5.50

CHICKEN LIVER PARFAIT,
ONION JAM, SEA SALT TOASTS £5.95

BEETROOT & GOATS CHEESE SALAD,
BALSAMIC DRESSING £5.75

FRIED CALAMARI,
LEMON, AIOLI £6.75

BUFFALO MOZZARELLA SALAD,
ITALIAN TOMATOES, PESTO DRESSING £5.75

MARKET FISH

BEER BATTERED MARKET FISH
£10.50

WHOLE LEMON SOLE
£14.50

SKATE WING
£15.50

BREADED SCAMPI
£9.50

ALL FISH DISHES ARE SERVED WITH HAND CUT CHIPS, TARTARE SAUCE & EITHER CRUSHED PEAS OR DRESSED SALAD

BRITISH BREED BEEF

8oz FILLET STEAK
£19.95

8oz RIBEYE STEAK
£17.50

14oz T-BONE STEAK
£24.00

8oz ABERDEEN ANGUS
BEEF BURGER £10.50

ALL GARNISHED WITH GRILLED TOMATO, WILD MUSHROOMS & HAND CUT CHIPS
WITH EITHER BEARNAISE SAUCE OR DEVILLED JUS

ON THE STOVE

BEEF BOURGUIGNON,
MASHED POTATO, GREEN BEANS £10.00

CHICKEN MADRAS,
STEAMED RICE, MANGO CHUTNEY
£10.50

HAND CUT GAMMON,
TWO FRIED EGGS & CHIPS
£9.95

SQUID & CHILLI LINGUINE
£13.50

CHILLI BEEF, STEAMED RICE,
CUCUMBER YOGHURT £10.00

SUNDRIED TOMATO & GRAND PADANO
PARMEZAN LINGUINE £10.00

PIES

TERRY MURPHY'S FISH PIE £9.95

BRAISED BEEF & RED WINE £10.50

SIDES £2.50

CHIP SHOP CHIPS

SPINACH

PANACHE OF VEGETABLES

MASHED POTATO

NEW POTATOES

GARDEN SALAD

CHEESE, BISCUITS & ONION JAM £6.50
CHEDDAR, BRIE, STILTON, GOATS CHEESE

DESSERTS £5.75

CRÈME BRULEE

CHOCOLATE & PRALINE TART,
PISTACHIO ICE CREAM

APPLE CRUMBLE,
CRÈME ANGLAISE

VANILLA CHEESECAKE

BLACKBERRY ETON MESS

STRAWBERRY DAIQUIRI TRIFLE

HEAD CHEF: DAVID FULLER - ALL ITEMS MARKED * ARE AVAILABLE 24HRS - BAR/ROOM SERVICE CLOSES 10.00PM
OUR FOOD IS PREPARED FROM SCRATCH SO PLEASE BE AWARE ALL MAIN COURSES CAN TAKE SOME TIME TO PREPARE.
NUTS ARE USED IN OUR KITCHEN, THEREFORE ALL DISHES MAY CONTAIN TRACES, PLEASE ADVISE STAFF OF ANY FOOD ALLERGY WHEN
PLACING YOUR ORDER.

BREAD BASKET & BUTTER
£2.50

De Rougemont Manor
Bar Tariff

MARINATED OLIVES
£3.00

SHOTS 25ml £4.00

TEQUILA

SAMBUCA

AFTERSHOCKS

DRAUGHTS Pint £4.00 Half £2.50

BODDINGTONS
BECKS VIER

STELLA ARTOIS
STRONGBOW
BUDWEISER

WHITBREAD
GUINNESS

BOTTLED BEERS & ALES £4.00

BECKS
BECKS NON ALCOHOLIC
STELLA ARTOIS

BUDWEISER
TIGER
ALCHO POPS £3.50

CORONA
PERONI
MAGNERS IRISH CIDER £4.50

SPIRITS 25ml £3.00

VODKA
SWEET MARTINI
BACARDI WHITE RUM
CAMPARI
MALIBU

PIMMS
DRY MARTINI
JACK DANIELS
BELLS SCOTCH

GORDON'S GIN
ARCHERS
TIA MARIA
TEACHERS SCOTCH

LAMB DARK RUM
CINZANO
PERNOD
CANADIAN CLUB
BOMBAY SAPHIRE £3.50

BRANDY 25ml £4.00

HENNESSY COGNAC

REMY MARTIN

THREE BARRELS £3.00

SHERRY 50ml £3.00

SHERRY CROFT

MEDIUM DRY

TIO PEPE EXTRA DRY

HARVEY'S BRISTOL CREAM

SINGLE MALT WHISKY 25ml £4.00

GLENFIDDICH SINGLE MALT

LAPHROAIG SINGLE MALT

DULWHINNIE SINGLE MALT

GLENMORANGIE

PORT 50ml £4.00

MESSIAS 2005

COCKBURN

BOTTLES/GLASSES £2.50 DASHES £1.50

PEPSI
CORDIALS £0.80
J2O £3.00

DIET PEPSI
WATER £2.00

LEMONADE
RED BULL £3.00
BRITVIC 55 £3.00

BITTER LEMON
GINGER ALE
ORANGE JUICE

BABY BOTTLES £1.50

PINAPPLE JUICE
GRAPEFRUIT JUICE
SLIMLINE TONIC WATER

TOMATO JUICE
TONIC WATER
SODA WATER

WINE & CHAMPAGNE Small £4.45 Large £6.00

HOUSE WHITE - BOTTLE £14.95
CHENIN DRY - BOTTLE £16.50

HOUSE RED - BOTTLE £14.95
MERLOT - BOTTLE £16.50

HOUSE ROSE - BOTTLE 14.95
BLUSH ROSE - BOTTLE £17.50

NOMINE RENARD BRUT £39.50
BOTTLE ONLY

ROOM CHARGES WILL BE ALLOWED IN THE
PUBLIC AREAS OR GARDEN LOUNGE ONLY IF
A FUNCTION RESIDENT FROM 00.30PM UNTIL
LAST ORDERS AT 01.45AM. ROOM SERVICE
ONLY AFTER THIS TIME

IF YOU ARE A NON RESIDENT OR YOU PAY CASH
ONLY FOR YOUR ACCOMODATION, BARS WILL
CLOSE AT 23.30PM (LAST ORDERS 23.15PM)

BAR FOOD MENU CLOSSES AT 22.00PM
RESTAURANT CLOSSES AT 21.30PM
ANY PERSON/S ATTENDING A FUNCTION
THE BAR WILL BE CLOSED AT 00.30PM (LAST
ORDERS 00.15PM)