

# Terrace RESTAURANT

## Starters and Sharers

Marinated Kalamata Olives in garlic, rosemary, thyme (GF, DF, NF, V, Vg)	3.50
Selection of freshly-baked Artisan Breads with lemon-herb butter, olive oil, balsamic vinegar Supplied from the local Christmas Bakery (V)	5.50

Homemade Ham Hock and Leek Terrine with wholegrain mustard, house picalilli, micro herbs and French dressing (NF)	7.50
Trio of Beetroot Golden beetroot, red beetroot and candy beetroot with goats cheese curd and balsamic dressing (V, NF, GF)	8.50

Winter Parsnip and Apple Soup with crispy sage (V, NF, GF)	5.50
Gin and Kaffir Lime-Cured Salmon with cucumber, avocado, capers, crème fraîche and balsamic dots (GF, NF)	10.50
Duck Liver and Orange Paté with spiced fruit chutney, apple and kohlrabi salad (NF)	7.50

## Main Courses

### From the Farm

Our free-range English pork and beef come from Barracks Farm, located in East Horsley, Surrey

Confit Pork Belly with black pudding mash, green vegetables, stem broccoli, apple glaze and mustard-cream sauce (NF)	17.50
Slow-braised feather blade of Beef and porcini with patatas bravas, dressed watercress and seasonal vegetables (GF, DF, NF)	19.50

### Christmas at Easthampstead Park

Traditional Roast Turkey Breast served with pigs in blankets, seasonal root vegetables, brussel sprouts, roast potatoes, sage and onion stuffing and thyme jus (DF, NF)	18.50
--	-------

Try a glass of Australian Chardonnay with  
our Traditional Roast Turkey Breast **7.75**  
(250ml)

### From the Grill

Our 21-day matured British beef is produced locally from one of the oldest farms in the country. It adheres to the highest standards of quality - promising natural, tender, mature beef

10oz* Barracks Farm English Sirloin Steak served with chunky chips, tenderstem broccoli, roasted vine tomatoes and watercress (GF, DF, NF)	27.50
--	-------

Choose chimichurri sauce (GF, DF, NF)  
or peppercorn sauce (GF, NF)

Compliment our steak with a glass of  
Chilean Cabernet Sauvignon **8.30**  
(250 ml)

### From the Sea

Our fish is responsibly-sourced from the harbour in Brixham and delivered fresh by Cooper Foods

Beer-battered Brixham Haddock Fillet with marrowfat peas, homemade tartare sauce and chunky chips (NF)	16.00
--	-------

Pan-fried Hake with five bean and chorizo cassoulet - served with stem broccoli and drizzled with a lemon and white wine cream sauce (GF, NF)	18.00
---	-------

Homemade Gourmet Burger with smoked streaky bacon and Ashmore cheddar, served with chunky chips, brioche bap, tomato and baby gem salad (NF)	15.00
---	-------

Brie and Cranberry Filo Parcel with spinach and kale, topped with crispy onion blood orange & mustard dressing (V)	16.00
--	-------

Grilled Tofu Stir Fry with carrots, broccoli, spring onion, sweet potato, rice noodles, mixed peppers and pak choi (V, Vg, DF, NF, GF option)	16.00
--	-------

Mediterranean Salad with mixed leaves, olives,  
red chicory, cucumber, cherry tomato and chilli,  
lime & honey dressing (GF, DF, NF, V, Vg option)

with grilled Halloumi (GF, NF, V)	14.00
with Smoked Tofu (GF, DF, V, Vg option)	13.50

A glass of Pinot Grigio would compliment  
our Mediterranean Salad **8.30**  
(250ml)

## Desserts

Lemon Cheesecake served with winters fruits compote (V)	7.50
Traditional Christmas Pudding with candied orange and brandy custard (V)	7.00
Chocolate Ganache served with pineapple compote and marbled cream (NF, GF)	7.50

Sticky Toffee Pudding with toffee sauce and Yarde Farm salted caramel ice cream	7.50
Fresh Watermelon, Pineapple and Strawberry with Yarde Farm lemon sorbet (GF, DF, NF, V, Vg)	7.00
Trio of British Farmhouse Cheeses with crackers, spiced fruit chutney and grapes (NF)	9.00

Yarde Farm Devon Ice Cream Trio Choose from:	7.00
Cookie Dough and Clotted Cream Salted Caramel (GF)	
Strawberry (GF)	
Chunky Chocolate (GF)	
Banoffee Crunch (GF)	
Vegan Chocolate (GF, DF, Vg)	
Lemon Sorbet (GF, DF, Vg)	

## White Wine

	175ml	250ml	Bottle
<b>Bianco d'Italia</b> Sospiro, Emilia Romagna, Italy Harmonic on the palate, with refreshing acidity. Intense fruit flavours prevail, with delicate, subtle, floral notes	5.15	6.75	19.50
<b>Sauvignon Blanc</b> Elevado, Central Valley, Chile Zesty with a crisp, refreshing acidity. Slight hints of melon and grapefruit come through on the palate	6.30	8.30	24.00
<b>Pinot Grigio</b> Sospiro, Emilia Romagna, Italy Lemony on the nose, with a delicious balance in the mouth, with a sublime lingering finish of fresh garden herbs	6.30	8.30	24.00
<b>Chardonnay</b> Homeward Bound, Australia Bright and zesty, with flavours of white stone fruit and a citrus tang on the finish	5.90	7.75	22.50
<b>Chenin Blanc</b> Free-run Steen, South Africa Bursting with flavour, this is a mouthwatering Chenin Blanc with intense tropical fruit flavours offset by a vibrant acidity. Crisp, bold and refreshing			26.00
<b>Sauvignon Blanc</b> Mack & Collie, Marlborough, NZ A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours			27.00
<b>Chablis</b> Olivier Tricon, Burgundy, France Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced, this is a benchmark Chablis. (Suitable for Vegans)			32.00
<b>Sancerre</b> Les Petit Broux, Les Celliers de Cérés Loire, France Good concentration of green fruits and crisp citrus flavours with a racy, mineral streak and refreshingly clean finish (Suitable for Vegans)			35.00

## Red Wine

	175ml	250ml	Bottle
<b>Rosso d'Italia</b> Sospiro, Emilia Romagna, Italy Fresh and well-balanced, with flavours of blackcurrant and dark berries	5.15	6.75	19.50
<b>Merlot</b> Elevado, Central Valley, Chile Brimming with flavours of crushed dark fruits and oak notes. Soft, ripened tannins lead to a silky lingering finish	6.30	8.30	24.00
<b>Cabernet Sauvignon</b> Animos, Central Valley, Chile Plum, blackberry and cedar flavours interlacing throughout the palate. Slight hints of leather and tobacco	6.30	8.30	24.00
<b>Shiraz</b> Homeward Bound, Australia Smooth and textured, with dark chocolate and lively spices bursting through	5.90	7.75	22.50
<b>Malbec</b> Melodias, Trapiche, Mendoza, Argentina A robust wine accented by rich flavours of violets and plums. Subtle hints of vanilla add a refined sweetness on the finish (Suitable for Vegans)			26.00
<b>Rioja Crianza</b> Ramon Bilbao, Rioja, Spain A youthful, ruby-red wine with spicy nuances of cumin, vanilla and cinnamon (Suitable for Vegans)			28.00
<b>Pinot Noir</b> Yealands, Marlborough, New Zealand The palate is well-rounded, with notes of plum and spice, silky tannins (Suitable for Vegans)			32.00
<b>St. Emilion</b> Lussac, Chateau La Tuilerie des Combes, Bordeaux A medley of black cherry, chocolate, liquorice and eucalyptus come together in this rich wine. Soft, round tannins. (Suitable for Vegans)			35.00

## Sparkling Wine

	20cl	Bottle
<b>Prosecco</b> Tosti, Veneto, Italy A crisp off-dry palate boasts fresh and fruity flavours, which are enhanced by a balancing swirl of minerality	7.50	25.00

## Champagne

	Bottle
<b>Brut Baron de Mark Gobillard</b> Champagne, France It's fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class	40.00
<b>La Cuvee, Laurent Perrier</b> Champagne, France Fresh, elegant and creamy with a lovely lightness, and delicate stream of bubbles (Suitable for Vegans)	55.00
<b>Cuvee Rosé, Laurent Perrier</b> Champagne, France An abundance of ripe summer fruit flavours are enveloped in a creamy texture (Suitable for Vegans)	70.00

## Rosé Wine

	175ml	250ml	Bottle
<b>Pinot Grigio Blush</b> Casa de Rossa, Veneta, Italy A light and refreshing rosé. On the palate, the wine is crisp - coupling citrus flavours with a strawberry core	6.30	8.30	24.00
<b>White Zinfandel</b> Desert Rose, California, USA Fruity on the nose, with intense strawberry and citrus notes. Light and refreshing with a smooth, sweet finish	5.90	7.75	22.50

### Our amazing British and local suppliers

All of our produce is carefully chosen from selected suppliers. Where possible we support local producers who farm ethically and sustainably. The animals and the land are treated holistically and with respect.



Active Hospitality is a dynamic privately owned UK Hotel Group. Our mission is the "Delivery of the highest quality of customer service with a sense of personality and professionalism".

\*All weights are uncooked, weight may reduce during the cooking process.

\*For those guests on inclusive dining packages please ask your server for confirmation of your dining allowance.

Please inform your server if you have any dietary requirements  
V: Vegetarian Vg: Vegan GF: Gluten Free DF: Dairy Free NF: Nut Free

ACTIVE  
- HOSPITALITY -