



**CANAL COURT**  
HOTEL & SPA

## To Begin...



Homemade Soup of the Evening, Treacle Wheaten	(1,6,7,9)	£6.50
Prawn Marie – Rose, Shredded Iceberg, Wheaten Bread	(1,2,6,7,12)	£9.50
Scallops, Blood Sausage, Cauliflower, Apple	(1,2,6,7,12)	£11.00
Duck Spring Roll Sesame, Chilli, Honey.	(1,3,5,6,7,12,14)	£9.00
Melon, Ginger, Lemongrass & Iced Sorbet.	(12,14)	£8.00
Brie, Port, Honey & Walnut	(1,3,5,6,7,12)	£8.50
Chicken Ceasar Salad	(1,6,7,12)	£9.50

## The Main Event...



Supreme of Free-Range Chicken, Cauliflower, Black Pudding, Maderia Sauce	(1,6,7,9,12)	£21.00
Lamb Rump Courgette, Mint Oil, Whipped Goats Cheese, Jus	(6,7,9,12)	£27.00

**OLD MILL**  
RESTAURANT



Salmon, Saffron Rouille, Paprika, Bean Stew.	(1,3,4,6,7,9,12)	£23.00
Duck Leg, Carrot, Lentil, Star Anise, Buttered Black Kale	(1,6,7,9,12)	£23.00
Seabass, Coconut Dahl, Coriander	(4,6,7,12,14)	£23.00
Sirloin Steak, Brandy Cream, Onion, Tomato	(1,6,7,9,12)	£30.00
Fillet Steak, Oyster Mushroom, Bone Marrow Butter	(1,6,7,9,12)	£35.00
Beef Cheek, Horseradish, Onion Textures, Champ	(1,6,7,9,12,14)	£25.00

### *A*dditional Sides £4.50

Chef's Market Vegetables	(7)
Champ	(7)
Homemade Triple Cooked Chipped Potatoes	(6)
Creamy Garlic Potatoes	(7)
Triple Cooked Garlic Chips	(6)
Sauté Mushrooms	(6)
French Fried Onions	(1, 3, 6)

#### Food Intolerance Information

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean  
7) Milk 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites 13) Lupin 14) Molluscs

