



REDMOND'S RESTAURANT

SHARERS

Sharing bread (V)

With whipped herb butter

£5

Sharing antipasto board

Slices of cured meats, olives, charred artichoke hearts, sun dried tomatoes, dressed rocket and parmesan and slices of warm sourdough

£18

STARTERS

Spiced parsnip soup (V)

Topped with a shallot and golden raisin salsa and baby coriander

£6.5

Chicken liver parfait

With cranberry chutney, toasted sourdough, and a shallot and endive salad

£8.5

Pork shoulder and mushroom terrine

Served with tarragon mayonnaise, pickled wild mushrooms and a bread crisp

£8.5

Scottish smoked salmon

With a celeriac remoulade, rustic croutons, crispy capers, watercress and a lemon and herb dressing

£9

Beetroot crumpet and goats cheese (V)

With salt baked beetroots, candied walnuts and red vein sorrel

£8

SIDES

each £4

Hand cut chips with Maldon sea salt (GF,V)

Mashed potato with chives (GF,V)

Steamed greens (GF,V)

Rocket and parmesan salad (GF,V)

SAUCES

each £3

Peppercorn

Blue cheese

(All sauces are Gluten Free)

MAIN COURSE

Duck leg Wellington

With a truffle infused mashed potato, roasted carrot, pickled shimeji mushrooms and a light jus

£20

Carden burger

Made with Hereford beef from Cliffe Bank Estate just minutes away from the hotel, streaky bacon, cheese, pickled gherkin, onion marmalade and aioli in a brioche bun, served with fries

£16.5

Lamb rump

Served with suet dumplings, glazed root vegetables, Savoy cabbage, spinach puree, chervil and jus

£22

Corn fed chicken breast

With pomme dauphine, king oyster mushroom, roasted butternut squash and micro parsley

£18

Butternut squash risotto (V)

topped with pumpkin seeds, feta and micro parsley

£14

Carden Caesar salad

Baby gem lettuce, soft boiled egg, pancetta, croutons and Caesar dressing

£10

+ Chicken

£6 extra

+ Salmon

£6 extra

FROM THE SEA

Pan fried seabass

Served with pomme dophine, baby leeks, king oyster mushroom and a shrimp cream sauce

£21

Carden beer battered haddock

Rustic chips, pea purée, tartare sauce and lemon

£16

King prawn and chorizo pappardelle

With sugar snaps, green beans, black olives and finished with chilli and lime

£17

GRILL

All served with hand cut chips, roast tomato, Portobello mushroom and a rocket and parmesan salad

Our Executive Chef has sourced our steaks from the British Isles and are 30 – day aged to ensure they are flavoursome and tender

8oz ribeye steak (GF) £27

The rich marbling makes for a juicy steak Best served medium

8oz sirloin steak (GF) £25

Everyone's favourite both tender and flavoursome Best served medium rare

8oz fillet of beef (GF) £35

The delicate and tender one Best served medium

DESSERTS

Sticky toffee pudding

With butterscotch sauce and vanilla ice cream

£8

Chocolate and cherry tart

With mascarpone and cherry sorbet

£9

Classic Christmas pudding

With brandy sauce, orange crisp and vanilla ice cream

£8

Praline and banana mousse

With candied hazelnuts and banana ice cream

£8.5

Passion fruit and coconut delicie

With toasted coconut and a coconut milk ice cream

£8.5

Tasting platter of British cheeses £15

Goat's Cheese, Perl Wen, Celtic Promise, Y Fenni and Perl Las

Garnished with grapes, celery, red onion marmalade, candied walnuts and crackers

For those guests on a 'dinner allowance package' you can choose any of the dishes from this menu (excluding drinks). Should you exceed your allowance then this will appear on your bill.

V – Vegetarian GF – Gluten Free

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the absence of allergens in our dishes. We have a list of all allergens which is available on request. We cannot guarantee that items on our menus do not contain nuts or nut derivatives. All products are subject to availability although every effort is made to ensure otherwise. Fish products may contain bones. Any stated weights are approximate before cooking

WINE MENU

SPARKLING WINE

- 2 Carden Park Estate Reserve, Cuvee Classic**
Award winning Methode Champenoise English sparkling wine made from grapes grown in our own vineyard at Carden Park. Light, Nutty and Crisp texture | **£42**
- 2 Carden Park Estate Reserve, Rose Classic**
Award winning Methode Champenoise pink English sparkling wine made from grapes grown in our own vineyard at Carden Park | **£42**

CHAMPAGNE

- 1 Bollinger Special Cuvee NV**
Stylish and concentrated with quite a weight of Pinot fruit on the palate | **£90**
- 1 Bollinger Rose NV**
Stylish and concentrated with quite a weight of Pinot fruit on the palate | **£95**

WHITE WINE

- France*
- 2 Chardonnay Vm de Pays d'Oc, Moreau**
Delicate lemony fruit aromas are followed by a fresh lively taste | **£28.5**
- 1 Sauvignon Blanc "Les Maries" Vin de Pays d'Oc, Domaine de la Baume**
A light bodied, crisp and dry white wine that shows pronounced cut grass and elderflower aromas | **£35**
- 1 Petit Chablis, Domaine Millet**
A clean and pure Petit Chablis with restrained fruit and light body | **£40**
- 2 Pouilly-Fuisse, Louis Jadot**
A stylish, rich white wine, smooth and full on the palate, with quite soft acidity | **£60**
- 2 Chablis Premier Cru Montmains, J. Moreau et Fils**
This dry wine has a lemony tang of fruit on the nose and honeyed, citrus fruit on the palate | **£70**
- 2 Meursault, Louis Jadot**
This great white Burgundy has a strong persistent flavour. It is rich and fat, with a long finish | **£85**
- Spain*
- 2 Godello Joaquin Rebolledo Valderras**
Rich and ripe aromas of melon and greengage are followed by a dry but succulent taste | **£35.5**
- Australia*
- 2 Sauvignon Blanc Semillon, Lazy Bones**
A dry white wine that has mid-high acidity and is light bodied | **£27**

New Zealand

- 1 Sauvignon Blanc, Silver Lake**
Fresh and zesty with ripe gooseberry fruit and a crisp finish | **£38**

ROSE WINE

France

- 4 Rose D'Anjou, Bougrier, Loire**
A refreshing, delicate rose wine with a hint of cherries on the palate | **£30**

REDWINE

France

- B Merlot Vm de Pays d'Oc, Moreau**
Quite a pale ruby colour with ripe toffee and berry fruit and light tannins | **£31**
- D Domaine de La Baume 'Grand Chataignier' Merlot, Vin de Pays d'Oc**
A youthful and intense red that is mid-full bodied on the palate with plenty of dark berry fruit, spice and oak | **£36**
- B Bourgogne Pinot Noir, Louis Jadot**
This red wine has an elegant soft style, combined with a delicate, raspberry fruit flavour | **£54**
- D Chateau Jacques Noir, St Emilion**
An initial blast of brambly fruit and oak is followed by quite a full and fleshy palate | **£60**
- D Chateaufeuf-du-Pape, Domaine du Pere Pape**
A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish | **£65**
- D Gevrey-Chambertin, Louis Jadot**
Silky-textured with a perfumed aftertaste, this is a rich and elegant red wine | **£77.5**

Italy

- C Montepulciano d'Abruzzo, Mandorla**
Deep coloured, with an aroma of figs, berries and spice. On the palate there is a good structure and quite a lot of tannin | **£36**

- E Barolo, Varej**
A full bodied red that has plenty of rich juicy fruit to balance the grainy tannins | **£65**

Spain

- C Rioja, Finca de Oro**
A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas | **£29**

- C Fincas de Landaluce Rioja Crianza**
Rounded on the palate with lots of layers of red fruit and some smoky characters; savoury and complex with fine tannins on the finish | **£37.5**

Argentina

- C Dead Man's Dice Malbec**
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas | **£33**

- D Malbec "Oak Cask" Aged, Trapiche**
A chunky aroma of damsons and oak. Full-bodied and succulent in the mouth. Long and complex on the finish | **£41**

CHAMPAGNE & SPARKLING

- | | 125ml | Bottle |
|--|--------------|------------|
| 1 H Lanvin & Fils Brut NV | £10 | £58 |
| 1 H Lanvin & Fils Rose NV | £11.5 | £68 |
| 2 Carden Park Estate Reserve, Cuvee Classic | £7.25 | £42 |
| 2 Carden Park Estate Reserve, Rose Classic | £7.25 | £42 |

HOUSE WINES

WHITE WINE

	125ml	175ml	250ml	Bottle
<i>Spain</i>				
1 Viura, Vmo de la Tierra Castillo de Piedra	£4	£5.6	£7.9	£22
<i>Australia</i>				
2 Chardonnay, Spearwood	£4.4	£6	£8.5	£24
<i>South Africa</i>				
2 Chenin Blanc, Millstream	£4.2	£5.8	£8.2	£23
<i>France</i>				
1 Sauvignon Blanc, Invenio	£4.6	£6.2	£8.8	£25
<i>Italy</i>				
1 Pinot Grigio Venezia, Lyric	£4.8	£6.4	£9.1	£26
<i>Chile</i>				
2 Viognier Reserva Valle Central, Las Ondas	£5	£6.6	£9.4	£27

ROSE WINE

	125ml	175ml	250ml	Bottle
<i>Spain</i>				
2 Tempranillo Rose DO La Mancha, Castillo de Piedra	£4	£5.6	£7.9	£22
<i>Italy</i>				
3 Pinot Grigio Blush, Lyric	£4.2	£5.8	£8.2	£23
<i>USA</i>				
6 Zinfandel Rose, Invenio	£4.4	£6	£8.5	£24

REDWINE

	125ml	175ml	250ml	Bottle
<i>Spain</i>				
B Tempranillo DO La Mancha, Castillo de Piedra	£4	£5.6	£7.9	£22
<i>Australia</i>				
C Shiraz, Spearwood	£4.4	£6	£8.5	£24
<i>France</i>				
C Invenio Merlot	£4.2	£5.8	£8.2	£23
C Cabernet Sauvignon Vm de Pays d'Oc, Aimery	£4.8	£6.4	£9.1	£26
<i>Chile</i>				
C Malbec, Bone Orchard	£5	£6.6	£9.4	£27
A Pinot Noir Valle Central, Las Ondas	£4.6	£6.2	£8.8	£25

