

THE TERRACE

The choice is all yours at The Terrace. Enjoy all-day dining with a collection of dishes designed to satisfy whatever mood you're in, whenever you want them. Order quick plates, hearty three-course meals or specials chosen by our chef – all cooked using fresh produce just the way you prefer.

SMALL PLATES & SHARING

SOUP OF THE DAY Our chef's own choice of delicious soup, accompanied by freshly baked bread.	£6.50
PAN-FRIED SCALLOPS Fresh scallops seared in the pan and dressed with a zesty mango and lime salsa.	£8.95
WARM GOATS' CHEESE TARTINE (v) Creamy Golden Cross goats' cheese warmed and served on golden puff pastry, with a crisp endive and walnut salad.	£8.25
SPICY CHORIZO BITES Spicy diced chorizo and marinated fresh vegetables, served with soft sourdough bread and a chilli mayonnaise.	£8.95
ENGLISH CHARCUTERIE PLATTER Tender slices of cured English meat accompanied by olives, caramelised shallot chutney and a fragrant garlic-infused bread.	£14.95
MEZE PLATTER (v) A generous platter of creamy houmous and baba ganoush, Kalamata olives, grilled halloumi cheese, chargrilled filled peppers and marinated vegetables, served with toasted garlic-infused bread.	£14.95

LARGE PLATES

PAN-FRIED SEA BASS Fillet of pan-fried sea bass with zesty lemon and vegetable couscous. Accompanied by fresh asparagus and finished with a classic beurre blanc sauce.	£15.50
CHICKEN GRAND-MÈRE Tender pan-roasted breast of corn fed chicken accompanied by pancetta, girolle mushrooms, tarragon and a red wine jus. Served alongside fondant potato.	£15.50
BUCCLEUCH SIRLOIN STEAK 8oz* of Buccleuch sirloin steak seared to your preference, served alongside juicy roasted vine tomatoes, fresh watercress and thick cut chips.	£19.95
BUCATINI PASTA Rich threads of bucatini pasta topped with lean homemade meatballs and a rich ragu sauce.	£12.95
WILD MUSHROOM RISOTTO (v) Creamy risotto with nutty wild mushrooms, finished with shavings of aged parmesan.	£11.95
VEGETABLE TAGLIATELLE (v) Tagliatelle pasta tossed with herby pesto, olives, wilted spinach, pine nuts and chargrilled vegetables.	£11.95

CHEF'S SPECIALS

Starters

HAM BALLOTINE Pressed ham ballotine accompanied by a delicate fresh quail egg, slices of Ibérico ham and pickled carrot.	£8.50
CHICKEN AND BASIL TORTELLONI Chicken and fragrant basil tortelloni, served with a roasted chicken wing and peppery rocket and almond salad.	£7.95
SMOKED SALMON CANNELLONI Deeply flavoured smoked salmon cannelloni, accompanied by a shaved apple and aromatic fennel salad.	£7.95

Main Course

OLD SPOT PORK LOIN AND CHEEK A succulent cut of Old Spot pork loin and braised cheek, served with fresh greens, roasted white onions and candied hazelnuts. Finished with a rich balsamic sauce.	£16.50
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Desserts

PASSION FRUIT POSSET Creamy tropical passion fruit posset with mint, ginger and crunchy biscotti.	£6.50
LEMON MERINGUE TART Zesty lemon meringue tart served with a lemon pudding.	£6.50

CLASSICS & SANDWICHES

CLUB SANDWICH Succulent corn fed chicken, chargrilled bacon, crisp lettuce and mayonnaise, layered between three slices of bread. Served with thick cut chips.	£11.95	AMBA 6OZ* BEEF BURGER Our chef's own lean and tender 6oz* beef burger, layered with caramelised shallots, smoked chilli ketchup and sliced mature cheddar cheese. Served with thick cut chips.	£12.50
STEAK SANDWICH Tender 4oz* sirloin steak cooked as you request, accompanied by a caramelised shallot chutney and peppery rocket. Served alongside thick cut chips.	£12.95	FISH AND CHIPS Fresh cod fillet in a crisp batter with thick cut chips. Accompanied by minted mushy peas, homemade tartar sauce and caramelised lemon.	£13.50
MELTED MOZZARELLA TOASTIE (v) Melted, gooey mozzarella cheese and green pesto between slices of warm toasted bread, with a fresh leaf salad.	£9.95		

SALADS

AVOCADO AND PANCETTA Sliced avocado, roasted Woodall's smoked English pancetta and chargrilled peppers, accompanied by a light balsamic dressing.	£11.95
CAESAR SALAD Crisp cos lettuce torn and served with a creamy Caesar dressing, roasted rosemary croutons and shavings of aged parmesan. To add sliced corn fed chicken, just ask.	£9.95 £11.95
KING PRAWNS AND PANCETTA Fresh king prawns fried in the pan with roasted Woodall's smoked English pancetta, served with a tangy avocado salsa.	£12.95
WILD MUSHROOM, PEA AND BROAD BEAN (v) Nutty wild mushrooms, soft peas and sweet broad beans tossed together for a healthy yet filling salad.	£7.95

SIDES (v)

BREAD & OIL	£3.95
HOUSE SALAD	£3.95
FRIES	£3.95
ROCKET & PARMESAN	£3.95
NEW POTATOES	£3.95
SEASONAL VEGETABLES	£3.95

DESSERTS (v)

VIENNOISERIE BREAD AND BUTTER PUDDING Buttery viennoiserie bread pudding with a tangy orange marmalade glaze and vanilla ice cream.	£6.50
BAKED TARTE TATIN Golden puff pastry baked with apples and Calvados apple brandy, served alongside vanilla ice cream.	£6.50
WARM CHOCOLATE FONDANT Indulgent chocolate fondant pudding finished with a passion fruit jus and vanilla ice cream.	£6.50
ICE CREAM SELECTION Your choice of sweet and satisfying Jude's Ice Creams.	£5.50
CHEESEBOARD A selection of crumbly and soft regional English cheeses, accompanied by apple & ginger chutney and biscuits.	£9.00

* Approximate uncooked weight. (v) Vegetarian.

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. **FOOD ALLERGIES AND INTOLERANCES** – If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering.

THE TERRACE

CHAMPAGNE & SPARKLING WINE

	125ML GLASS	250ML GLASS	BOTTLE
PONGRÁCZ ROSÉ, SOUTH AFRICA	£5.00		£22.50

This delicate salmon-pink rosé layers delicate yeast tones with toast, refreshing blackberry and other ripe fruit.

CHAPEL DOWN SPARKLING, UK	£5.95		£32.00
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A superb blend of four sparkling wine grape greats: Pinot Noir, Chardonnay, Pinot Blanc and Pinot Meunier.

TAITTINGER BRUT, FRANCE	£8.50		£45.00
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Dry yet refreshing, this brut balances green fruit with a citrus character for a light and elegant finish.

TAITTINGER BRUT ROSÉ, FRANCE	£9.50		£50.00
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Stunning salmon-pink in colour with delicate flavours that evoke ripened red berries and summer fruits.

WHITE WINE

	175ML GLASS	250ML GLASS	BOTTLE
HERENCIA ALTÉS BLANCA, SPAIN	£4.75	£6.50	£18.95

An aromatic fusion of floral notes with white fruit including melon, culminating in a long and refreshing finish.

VERAMONTE RESERVA CHARDONNAY, CHILE	£5.25	£6.95	£19.95
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Elegant style with crisp flavours of green apples and tropical fruit.

CHAPEL DOWN BACCHUS, UK	£5.75	£7.75	£21.95
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An intense arrangement of grapefruit, cucumber and tropical fruit. Great body and a reminder of English summer days.

PINOT GRIGIO FANTINEL, ITALY	£6.25	£8.25	£23.95
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A subtle note of wild flowers and summer hay with a velvety and tangy palate.

PACO & LOLA ALBARIÑO, SPAIN	£6.50	£8.75	£25.95
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A light golden colour with a seductive exotic palate of mango and pineapple amplified by mineral accents.

WAIPARA HILLS SAUVIGNON, NEW ZEALAND	£7.25	£9.25	£27.95
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Strong melon, nettle and snow pea aromas are complemented by a stimulating palate of fresh citrus and grapefruit.

RED WINE

	175ML GLASS	250ML GLASS	BOTTLE
ERRAZURIZ 1870 MERLOT, CHILE	£4.75	£6.50	£18.95

A classic Merlot, superbly blending an abundance of blackcurrant and bramble fruit flavours.

CHAPEL DOWN UNION, UK	£5.25	£6.95	£19.95
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Dark fruits of plum and cherry join bramble notes for a soft, medium-bodied wine that pleases with a spicy finish.

PASSORI ROSSO VENETO, ITALY	£5.75	£7.75	£21.95
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Rich and smooth bodied, this red is a blend of late harvested Merlot and Corvino grapes, showing plum and dried fruit notes.

ROLLAND & GALARETA RIOJA, SPAIN	£6.25	£8.25	£23.95
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A lively and delicate nose is found after 10 months of ageing in American oak barrels, with aromas of liquorice and fresh fruit joining spicy notes. The abundant palate has elegance, complexity and power.

CALLIA LUNARIS MALBEC, ARGENTINA	£6.50	£8.75	£25.95
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Alluring cherry and plum aromas are lifted by a background of warming spice. A well-structured freshness continues to a finish of ripe fruit and more spice.

JJ HAHN SHIRAZ, AUSTRALIA	£7.25	£9.25	£27.95
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An opening of floral aromas alongside notes of dark chocolate, black cherry and sweet spices. White pepper and liquorice is on the finish.

ROSÉ WINE

	175ML GLASS	250ML GLASS	BOTTLE
CALLIA LUNARIS SHIRAZ ROSÉ, ARGENTINA	£4.75	£6.50	£18.95

A fresh and fruity rosé bursting with hedgerow fruit notes and a contrasting dash of pepper spice.

ROSATO TERRE SICILIANE ROSÉ, ITALY	£5.25	£6.95	£19.95
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Elegant and subtle, this coral-pink Sicilian rosé meddles strawberry and raspberry fruit, finishing with a touch of fragrant rose perfume.

DRAUGHT BEER

	HALF PINT	PINT
BIRRA MORETTI	£3.00	£5.95

BEER/CIDER

CURIOUS BREW	£4.50
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CURIOUS BREW IPA	£4.50
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HEINEKEN	£4.25
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SOL	£4.25
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TIGER	£4.25
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BECK'S NON-ALCOHOLIC	£3.25
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BIRRA MORETTI SCHOONERS	£4.50
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2/3 Pint - 79.

ASPALL DRAUGHT SUFFOLK CYDER	£4.50
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330ml Bottle.

OLD MOUT CIDER	£5.50
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(Kiwi & Lime, Summer Berries or Passionfruit & Apple).

SOFT DRINKS

FEVER-TREE NATURALLY LIGHT TONIC WATER	£1.95
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FEVER-TREE TONIC WATER	£1.95
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FEVER-TREE LEMONADE	£1.95
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FEVER-TREE GINGER ALE	£1.95
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COCA-COLA 200ml	£2.25
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DIET COKE 200ml	£2.25
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ONE WATER Still 750ml	£2.95
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ONE WATER Sparkling 750ml	£2.95
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JUICES	£2.95
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(Orange, Cranberry, Apple, Pineapple, Tomato)

COFFEE & TEA

	MEDIUM	LARGE
LATTE	£2.95	£3.65

CAPPUCCINO	£2.95	£3.65
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FLAT WHITE	£2.95	£3.65
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MOCHA	£2.95	£3.65
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HOT CHOCOLATE	£2.95	£3.65
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AMERICANO	£2.95	£3.25
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ESPRESSO	£2.00	£2.50
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TEA	£2.50
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PLEASE ASK TO SEE OUR EXTENSIVE MOCKTAIL, COCKTAIL & SPIRIT DRINKS MENU

For the benefit of our guests, a guideline of the alcoholic strengths of all beverages is as follows: ALCOHOL BY VOLUME: Champagne 12.0% - 13.0%. White Wine 11.0% - 14.0%. Red Wine 12.0% - 15.0%. Beers 3.8% - 5.5%.