
A LA CARTE MENU

STARTERS

Freshly baked bread unsalted butter, olive oil, balsamic vinegar	£4.50
Roast chicken terrine charred sweetcorn, sweetcorn puree and parsley	£8.50
Crab risotto lime, leek and dukkha	£9.95
Carpaccio of heritage beetroot goats' cheese, and pickled walnuts	£7.50
Gnocchi, black olive puree (Ve) confit cherry tomatoes, cocoa	£7.50

SAUCES

Peppercorn	£3.50
Blue cheese	£3.50
Red wine jus	£3.50

MAINS

Confit pork belly honey glazed apples, charred shallot, shallot puree, creamed potatoes and red wine jus	£17.50
Scottish loin of lamb freekeh, pistachio, apricot and Moroccan spices	£19.50
Pan Fried Cod tabbouleh, chorizo and lemon puree	£18.50
Polenta, roasted summer squash, squash puree (Ve)	£15.50
21 day aged Scottish 220g rib eye steak grilled tomato, flat mushroom, hand cut chips	£28.00
Roasted cauliflower, cauliflower puree pickled grapes, sultanas, almonds, parmesan and kale	£17.50

SIDES

Seasonal vegetables	£3.50
Creamed cabbage & bacon	£4.00
Hand cut chips	£4.00
Rocket & parmesan salad	£3.50

All details are correct at time of going to print, however may be subject to change from time to time.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified.

Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

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DESSERTS

Treacle tart vanilla ice cream	£6.50
Iced lime parfait macerated strawberries	£6.50
Chocolate Guinness cake chocolate ice cream	£6.50
Selection of British cheeses celery, chutney, grapes, biscuits	£10.00

About our Head Chef; Christopher Owen

Inspired by the natural surroundings and heritage of the Hall, award-winning Head Chef Christopher and his passionate and dedicated team have created the hotel's unique dining experience. Their vision of serving traditional English cuisine with a twist reflects the Macdonald Hotels & Resorts commitment to using carefully-selected suppliers sourcing fresh, natural ingredients, and has seen them awarded an AA rosette in 2010.

Passionate about food from an early age, Christopher won an IACC gold medal in 2010 and runner up in Chicago competing against a multitude of chefs from around the world.

Christopher joined Ansty Hall in 2018 bringing with him over 25 years of culinary experience within the industry. He has had the pleasure of cooking in prestigious events such as the Ryder Cup and golf masters.

BRITISH CHEESE SELECTION

Colston Bassett Stilton (PDO)

Made using pasteurized cow's milk from only four farms in the Vale of Belvoir. Having originally being made in the town of Stilton, protection by a certification trademark (PDO - Protected Designation of Origin) -means that today the world-famous cheese can only be made in the three adjacent counties of Nottinghamshire, Derbyshire and Leicestershire.

Oxford Isis

A semi soft cheese which is made by using a fresh cheese as the base product, which is then sprayed and ripened with Oxfordshire Honey Mead. Over a period of time the cheese alters in character and matures on to a creamy consistency and develops a pronounced flavour and flowery aroma.

Keen's Cheddar

The Keen family has been making unpasteurized Keen's Cheddar since they moved to Moorhayes Farm in 1899. Five generations later they are still there and proud to be producing world famous, award winning British Cheddar Cheese.

Tunworth

Tunworth has a long lasting sweet, nutty flavour and a creamy texture with a thin wrinkled rind. Tunworth Cheese is made by hand in small batches in our purpose-built creamery with pasteurised whole cow's milk.

Rosary Ash Goat

A classic 'Cherre au cendre' or goats cheese rolled in ash. Made by Chris Moody in Landford, Wiltshire, Rosary is a delicate soft cheese with a clean flavour that is both savoury and sweet.

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