

T H E MANDOLAY H O T E L

THE RESTAURANT AT THE MANDOLAY

With a passion for wholesome cooking, The Restaurant at The Mandolay uses quality seasonal produce sourced from selected suppliers around the British Isles.

Freshly Baked Breads for Two £4
with Netherend Farm butter

APPETISERS

Jerusalem Artichoke and White Truffle Veloute £5
served with freshly baked bread

Mussels Starter £7 | Main £12
steamed in a tomato and chilli sauce with fresh coriander

Shredded Pork Belly Rillettes £8
toasted sour dough and a star anis and white grape chutney

Warm Mille Feuille of Pickled Mushrooms £7
with spiced root vegetable purée

Pressed Ox Tongue £8
tamarind infused piccalilli and extra virgin parsley olive oil

Chopped Duck Egg £9
with tarragon and mustard, seared salmon
and salmon caviar with shaved Parmesan

MANDOLAY GRILL

All our beef is from Surrey and Hampshire,
Himalayan Salt seasoned and aged for at least 28 days

230g Rump Steak £17
with twice cooked chips, balsamic shallots, vine tomatoes,
garlic and herb butter and watercress

230g Sirloin Steak £19
with twice cooked chips, balsamic shallots,
vine tomatoes, green peppercorn sauce and watercress

200g Fillet Steak £29
with twice cooked chips, balsamic shallots,
vine tomatoes, bordelaise sauce and watercress

250g Tuna Steak £27
with new potatoes, salsa verde
and warm green bean salad

MAINS

Roasted Pork Fillet Wellington £14
caramelised apple potato cake, fennel seed
and parsnip purée, Aspall cider reduction

Pan Fried Seabass Fillet £15
vegetable ribbons and a saffron, potato and lentil broth

Beef Brisket £13
stuffed with sage, fresh horseradish and thyme
rosti potato and buttered greens

Beetroot and Toasted Pearl Barley Risotto £12
with breaded baby mozzarella balls

Pan Roasted Lavender Honey Glazed Duck Breast £17
sautéed baby turnip and a bean and wood smoked pancetta cassoulet

Poached Chicken Breast £14
stuffed with a ricotta and mushroom duxelle,
matchstick potatoes and roast red pepper and tomato coulis

DESSERTS

Frozen Banana and Praline Parfait £6
with chocolate sorbet

Vanilla Bean Panna Cotta £6
with honey and sweet roasted pistachio nuts

Caramelized Lemon Tart £6
With home-made baked fruit compote

Lavender Crème Brûlée £6
served with a lemon biscotti

Upside Down Pineapple Cake £6
with chilli syrup

Selection of Fine French and English Cheeses £11
Camembert from Neal's Yard Dairy in Hampshire
Brie from Meaux in France
Kentish Blue from Iden Manor Farm, Kent
Cheddar from Whooky Hole Caves, Somerset
served with Charcoal crackers,
water biscuits and home-made chutney

Please advise your waiter of any food allergies or dietary requirements at the time of ordering and we will try to accommodate your needs.