



MIDDLETHORPE HALL & SPA

THE PINEAPPLE ROOM MENU

(available 12 noon – 1.45 p.m. and 6.30 p.m. - 9.30 p.m.)

HOT DISHES:

- Home-made Soup of the Day, bread rolls and butter* £6.00
Battered East-coast Cod, triple cooked chips, tartare sauce, lemon £16.50
Risotto of the Day, fresh bread, fennel and radish salad £13.50
8oz Waterford Farm Flat Iron Steak,
slow roast tomato, grilled field mushroom, triple cooked chips £24.50
peppercorn sauce - £3.50 blue cheese butter - £3.50 red wine sauce - £3.50

YORKSHIRE BITES:

- Ploughman's Lunch:-** *Scotch Quail egg, sausage roll, sliced meats, cheese, beer bread, pickles*..... £12.50
Pork, Black Pudding and Apple Sausage Roll
with home-made brown sauce.....£6.50
Cheese Scones,
chive mascarpone, bacon jam, watercress salad.....£6.50
Yorkshire Sharing Platter:- all of the above to share.....£18.95

SANDWICHES:

- Smoked Salmon and Prawn,** *lemon crème fraiche*..... £9.95
Yorkshire Honey Roast Ham, *mature cheddar, piccalilli* £8.50
Sliced Sirloin of Waterford Farm Beef, *horseradish cream, rocket*..... £9.50
Roasted Mediterranean Vegetables,
goats' cheese, aged balsamic (V)..... £8.50
Chicken and Chorizo, *harissa mayonnaise, baby gem* £8.50
Free-Range Egg Mayonnaise, *tomato, watercress (V)*..... £7.50

Bread Selection: *white bloomer, brown bloomer, ciabatta, sourdough*

All served with sea salted crisps

ALLERGENS AND SPECIAL DIETS:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

SALADS:

- Superfood Salad,** *quinoa, soy bean, spinach, carrot, avocado*..... £14.00
Egg and Bacon Salad,
soft boiled hens' egg, pancetta, baby gem, homemade salad cream £14.00
Teriyaki Cured Salmon,
Asian salad, crispy rice noodles, teriyaki dressing..... £15.00
Ham Hock, *garden vegetable salad, pommery mustard cream* £13.50
Crispy Lamb Shoulder,
chickpea, Yorkshire fettle, confit tomato, mint raita, flatbreads £14.50

SIDE ORDERS:

- Triple-cooked Chips** £4.50
Buttered New Potatoes £5.00
Selection of Seasonal Vegetables £3.75
Garden Salad £4.00

PUDDINGS:

- Chocolate Sundae,** *whipped salted caramel, chocolate orange ice-cream, brownie, Chantilly cream and chocolate sauce,* £8.00
Tart of the Day, *slice of home-made tart with garnish* £9.50
Eton Mess £7.00
Strawberries and Cream £7.50
British and Irish Cheese, *tomato chutney, grapes, celery* £12.50
Selection of Home-made Ice-creams and Sorbets £6.50



Tea/Coffee, Cappuccino/Espresso/Latté with home-made biscuits... £5.00

WHITE WINES

	125ml	175ml	Bottle
265 Grüner Veltliner, Törley, Etyek-Buda, Hungary, 2017	5.00	6.50	28.00
258 Pinot Grigio, Andrea di Pec, IGT, Venezia, Italy, 2017	6.35	8.40	35.00
282 Sauvignon Blanc, Broadland, Marlborough, 2017	6.35	8.40	35.00

RED WINES

169 Malbec, Los Haroldos, Uco Valley, Mendoza, 2017	6.35	8.40	35.00
190 Panul Merlot, Errazuriz Ovalle, Chile, 2017	5.50	6.90	30.00
147 Rioja Reserva, Bodegas Ondarre, Viana, 2014	7.00	8.85	38.00

ROSÉ

340 Gris Blanc, G. Bertrand, Languedoc-Roussillon, 2017	6.00	7.40	32.50
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All wines listed are also available in a 375ml Carafe

A discretionary 12.5% service charge will be added to your final account.