

**Welcome to The Dining Room Restaurant**

Brandshatch Place Hotel and Spa dates back to 1806, when it was built by the Duke of Norfolk as a country home. He later gave the house to one of his gentlemen friends in the locality and Brandshatch Place remained a prestigious private residence until 1977.

The Georgian red brick house offers elegant proportions nestling at the end of a long tree-lined drive surrounded by its own 12 acres of parkland and gardens.

Great food is at the heart of Brandshatch Place Hotel and Spa. The Dining Room boasts culinary excellence and the dishes the chef creates use only the finest of local ingredients.

We hope you have a relaxing evening with us – please make yourself at home.

**Darren Collins**  
Head Chef

**Christopher Ball**  
Restaurant & Bar Manager

*Hand*PICKED

**This is a sample menu only. Prices and dishes correct at time of publishing.**

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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## SEASONAL MENU

### STARTERS

**Soup of the day (v) £8**

*Vegan also available (Kcal 324)*

**Spinach & porcini mushroom risotto £10.5**

Mascarpone, parmesan tuile, truffle oil (Kcal 230)

**King oyster mushrooms (ve) £10**

King oyster mushroom, bacon crisp, vegan black pudding, pea puree, soured apple (Kcal 209)

**Cornish crab cannelloni £16**

Parma ham, blood orange salad, smoked garlic aioli, lemon gel, lotus crisp (Kcal 331)

**Marbled orchard reared pork & Godstone chicken terrine £10**

Smoked ham & sweetcorn bon bon, honey mustard gel (Kcal 489)

**Pan fried scallops £16**

Burnt apple puree, creamed chicken jus, pork crackling, jullienne pickled apple (Kcal 323)

**Cured nori dusted Scottish salmon mosaic £12.5**

Crème fromage, compressed cucumber tartare, a tapioca crisp, dill oil (Kcal 354)

**Croquette of Penshurst lamb £10**

Asparagus, mint gel, bouche of herbs (Kcal 338)

**Goats cheese ravioli £12**

Vine tomato jam, tomato consomme (Kcal 700)

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### MAIN COURSES

**25oz Cote de boeuf sharing board £90**

Rosemary salted hand-cut triple cooked chips, confit vine tomatoes, grilled flat mushrooms, parmesan & truffle rocket salad, peppercorn sauce (Kcal 4086 for two servings)

*Speak to a team member regarding availability*

**Chicken a la Francaise £26.5**

Ballotine of corn fed chicken breast, pea mousseline, purple potatoes, pancetta lardons, baby onions, chicken consomme, gem lettuce (Kcal 743)

**Apres Mojo (ve) £20**

Stacked spice rolled corn cakes, tamarillo salsa, oregano mojo, lime avocado salsa, a bouche of herbs, picked leaves (Kcal 903)

**Mediterranean assiette (ve) £26**

Basil marinated vegan feta wrapped in courgettes, roasted aubergine with vegan feta crumb, asparagus tips, spinach, courgettes, confit cherry tomatoes plum tomato sauce, basil gel (Kcal 700)

**Lemon and Champagne poached Scottish salmon £25**

Fondant potato, baby fennel, sauce veronique, apple foam (Kcal 1124)

**Roasted butternut squash, caramelised red onion and spinach pithivier (ve) £20**

Wilted spinach, saffron cocotte potatoes, sage Pomodoro sauce (Kcal 929)

**30 day hung 10oz Scottish sirloin steak £40**

Hand Cut chips, garlic & thyme roasted plum tomato, field mushroom, peppercorn sauce (Kcal 908)

**Seared breast of Barbary duck £33**

Saffron & thyme butternut fondant, caramelised spiced pineapple, bok choy, chilli jus (Kcal 919)

**Pan-seared, line-caught stone bass £27**

Warm potato tartare, buttered spinach, purple sprouting broccoli, clam & mussel sauce, dill oil (Kcal 823)

### SIDES

**Selection of buttered vegetables (Kcal 209) £4.5**

**Sea salted hand-cut truffle and parmesan chips (Kcal 598) £5.5**

**Creamed spinach and blue cheese (Kcal 656) £7**

**Garlic and thyme infused sauteed potatoes (Kcal 587) £4.5**

## DESSERTS

### Raspberry bavarois £11

A quenelle of white chocolate mousse, chocolate soil, salted caramel tuile (Kcal 609)

### Rhubarb and custard £9

Steamed force grown Yorkshire rhubarb, rich vanilla custard panna cotta, rhubarb jelly, ginger granola (Kcal 648)

### Bitter Valrhona dark chocolate morello cherry delice £11

Dark chocolate mirror glaze, kirsch cream, cherry and vanilla gel (Kcal 665)

### Elderflower cheesecake £10

Strawberry gel, strawberry foam, gin & lemon sorbet (Kcal 471)

### Roasted pineapple pavlova £9

Pineapple & mint salsa, coconut sorbet, passionfruit syrup, rum chantilly (Kcal 600)

### Warm sticky fig sponge £9

Fig carpaccio, honeycomb ice cream (Kcal 749)

### Flexible chocolate ganache (ve) £9

Chocolate sponge, caramel tuile, a chocolate and coconut crisp, raspberry gel (Kcal 604)

### Earl Grey creme brulee (ve) £9

Vanilla shortbread (Kcal 749)

### Selection of Taywell's ice creams / sorbets £6

A range of flavours available on request (Kcal 545)

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## SELECTION OF BRITISH CHEESE

### British Cheeseboard

A selection of British cheese, tomato chutney, homemade crackers, celery and grapes

### 3 cheeses (kcal 637) £14

Choose 3 cheeses from the following:

#### Cornish Yarg, *Lynher Dairies, Cornwall, England*

Hand-wrapped with spring nettles, a young fresh cow's cheese with a gentle citrus flavour

#### Northumberland Smoked *Northumberland, England*

The Northumberland Cheese Company's flagship gouda-style cheese, with a deep smokey flavour

#### Kentish Blue *Kingcott Cheese, Kent, England*

A relatively young blue cheese with a firm but moist texture. It is gentle, smooth and has a great length of flavour

#### Tunworth *Hampshire Cheeses, Hampshire, England*

Camembert like and known for its thin wrinkled rind and sweet flavour, which takes in vegetal, cabbage like notes

#### Ashlynn *Cheese Cellar Dairy, Worcestershire, England*

The goats cheese is fabulously buttery, but with a spear of lemony sharpness that pierces the richness and opens up intriguing savoury depths and a tingle of spice

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## INDULGING LIQUEUR COFFEES

### Irish Coffee £8.5

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

### Calypso Coffee £8.5

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

### Café Carajillo £10

Fine Italian roast coffee with Martell VS Cognac, crowned with fresh double cream and lemon zest

### Café Disaronno £8.5

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

### Baileys Coffee £9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

## HOT BEVERAGES

Espresso (kcal 0) £3.5

Americano (kcal 0) £3.5

Latte (kcal 97) £3.5

Cappuccino (kcal 65) £3.5

Hot chocolate (kcal 307) £3.5

Syrups (kcal 60) £1

## AFTER DINNER DRINKS ON THE ROCKS

### Baileys Irish Cream £7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

### Benedictine £5

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

### Disaronno £5

Amber-coloured liqueur with a characteristic almond taste

### Hennessy XO £25

Rich, spicy, complex and truly historical Cognac

### Hibiki Suntory 17YO £14

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

## AFTER DINNER SIGNATURE COCKTAILS

### Toffee Espresso Martini £13

Absolut Vanilla, Kahlua, Maidstone Distillery Toffee liqueur, espresso, garnished with coffee beans and cocoa powder

### Chocolate Hazelnut Martini £13

Baileys, Frangelico hazelnut liqueur, Creme de Cacao Brun, Hennessey VS, with chocolate powder on the rim of the glass

### Banana Old Fashioned £13

A twist on a traditional old fashioned, using Woodford L&G Reserve and banana liqueur, garnished with a dehydrated orange crisp

### Amaretto Sour £13

The distinctive flavour of Disaronno amaretto paired with the sharpness of freshly squeezed lemons