

**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.

Christopher Ball  
Restaurant & Bar Manager

**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.

## SEASONAL MENU

### STARTERS

**Plum tomato and mozzarella puff pastry tart (V) £10**  
Balsamic rocket salad (Kcal 509)

**Ham hock terrine £10**  
Piccalilli, pickled leaves, toasted brioche (Kcal 669)

**Roasted cauliflower soup (V) £8**  
Truffle cream (Kcal 257)

**Gin & beetroot cured salmon £15**  
Lemon gel, pickled cucumber (Kcal 422)

**Crispy duck leg croquette £15**  
Cherry hoi sin, blood orange (Kcal 373)

*The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.*

### AFTER DINNER DRINKS

**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

**Pot of loose leaf tea (kcal 0)**

### HOT BEVERAGES

£4 each

**Espresso (kcal 0)**  
**Americano (kcal 0)**  
**Latte (kcal 97)**  
**Flat white (Kcal 82)**  
**Latte (kcal 97)**  
**Cappuccino (kcal 65)**  
**Hot chocolate (kcal 307)**  
**Pot of loose leaf tea (kcal 0)**

INDULGING LIQUEUR COFFEES

**Irish Coffee £9**

Fine Brazilian roast coffee with Tullamore D.E.W. Irish whiskey, and demerara sugar, crowned with fresh double cream

**Calypso Coffee £9**

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

**Café Carajillo £10**

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

**Café Disaronno £9**

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

**Baileys Coffee £9**

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

MAINS

**Corn fed chicken breast £25**

Chicken fat and thyme 'hash brown', roasted broccoli (Kcal 957)

**Miso marinated salmon £25**

Brown butter fondant, glazed salsify, saffron and salmon caviar cream (Kcal 921)

**Roasted butternut squash (Ve) £20**

Caramelised red onion and spinach pithivier, crushed potato, butternut puree (Kcal 902)

**Duck breast £32**

Confit duck leg tartlet, beetroot puree, baby beetroot (Kcal 945)

**Artichoke and truffle ravioli (V) £18**

Parmesan cream, chive, puffed seeds (Kcal 774)

SIDES

£5 Each

Buttered mixed vegetables (Kcal 209)

Truffled and parmesan fries (Kcal 598)

Creamed spinach (Kcal 564)

Chips (Kcal 587)

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## SELECTION OF BRITISH CHEESES

### British Cheeseboard

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

3 cheeses (kcal 637) £16

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

Beautifully paired with

### Niepoort, Late bottle vintage, Oporto, Portugal (70ml) £7

Rich Fruit and chocolate integrated with an elegant light touch

## DESSERTS

### Treacle Tart £10

Rhubarb and Creme Fraiche Chantilly (Kcal 517)

### Apple Parfait £10

Caramelised Honey Brioche and Ginger Ice Cream (Kcal 325)

### S'mores £12

Chocolate mousse, toasted marshmallows and shortbread (Kcal 428)

### Tonka bean panna cotta (Ve) £10

Rum roasted pineapple compote, pumpkin brittle (Kcal 571)

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

A range of flavours available on request (Kcal 545)

## 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, Hennessy 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 slice of fresh orange

### Chocolate Orange Martini £13

The distinctive flavour of Baileys cream liqueur paired with orange liqueur and milk, to bring a chocolate orange flavour