

# NUTFIELD PRIORY

HOTEL & SPA  
NUTFIELD, SURREY

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## Welcome to Cloisters Restaurant

The original dining room of Nutfield Priory provides a sophisticated space for sampling intricately prepared dishes. Above you, the arched ceiling and stone carvings lend a classic feel and, on a clear day and night, your food is accompanied by expansive views. Whether it is to celebrate a special occasion or just for the pleasure of it, here you will find great food and a fantastic wine list.

Cloisters Restaurant serves traditional favourites with a contemporary twist in the grand surroundings of this country house.

We hope you enjoy your experience and please do ask a member of our team for anything you may need.

**Alec Mackins**  
Executive Chef

**Abdel Abidi**  
Restaurant & Bars Manager



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

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HOTELS

## SEASONAL MENU

### STARTERS

**£50 per person for 3 courses**

1st December - 23rd December

**Seared South Coast scallop with Osetra caviar**

Creamed chive and King Edward purée, smoked pancetta kcal 179

**Eel and chicken**

Smoked eel with chicken pressing, kohlrabi, apple textures kcal 368

**Spiced parsnip latte**

Parsnip veloute with parmesan foam kcal 264

**Leek sushi (pb)**

Ginger marinated leeks, sour beet purée, puffed rice, pickled baby beetroot kcal 108

**Chargrilled cauliflower steak (pb)**

Tempura courgette, yuzu dressing kcal 107

**Salmon Royal**

Shellfish and potato bread, Earl Grey cured salmon, confit duck yolk kcal 243

### PALATE CLEANSER

**Nutfield garden herb sorbet £4 kcal 91**

**Frozen yoghurt with basil and confit grapefruit £4 kcal 104**

**Vanilla marinated plum, sorrel and plum consommé £4 kcal 106**

### MAIN COURSES

**Pan fried stone bass,**

Steamed pak choi, coriander, Nori pesto, sweet and sour quince, soya sesame infused potato kcal 330

**Butter roasted fillet of Surrey beef**

Aubergine caviar, textures of heritage beetroot, haricot blanc, red wine jus kcal 316

**Hay baked partridge**

Confit leg, mulled pear, marinated salsify, artichoke puree, red wine and redcurrant jus kcal 287

**John Dory**

Brixham lime and chilli crab cake, brown crab and Japanese mayonnaise, samphire kcal 483

**Hispi cabbage (pb)**

Miso onion puree, black garlic ciabatta croutons, black truffle sauce, vegan black pudding kcal 252

**Pressed turkey breast**

Braised leg with stuffing, pig in blanket, parsnip purée, sprout shells, honey roasted carrot, fondant potato, cranberry sauce with turkey jus kcal 933

### SIDES £5 EACH

**Triple-cooked chips with truffle oil kcal 339**

**Creamed spinach kcal 255**

**Honey roasted carrots and parsnips kcal 326**

**Nutfield green salad, honey and mustard dressing kcal 141**

**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.

*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.*

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## DESSERTS

### Eton Tidy

British autumn berries, vanilla Chantilly cream,  
meringue shards kcal 327

### Black forest gateaux

Vanilla ganache, macerated cherries, yoghurt sorbet kcal 406

### Painter's palate (pb)

Chef's selection of vegan ice cream and sorbet kcal 461

### Traditional plum pudding

Brandy butter, brandy sauce and vanilla ice cream kcal 826

### Poached pineapple (pb)

Coconut and banana soil, glazed banana, pina colada sorbet kcal 348

### Mince pies and speciality tea or coffee kcal 168

## DRINKS TO PAIR

### Warre's Port 100ml £6.25

Velvety and luscious with notes of blackcurrant and cherry

### Graham's Late Bottled Vintage 2014 100ml £7.50

Aromas of blackberries and liquorice with notes of rock rose and mint

### A Over T Hogsback Beer 330ml £6.50

Deeply complex, rich, flavours of sultana, orange peel and plums

HandPICKED  
HOTELS

## SELECTION OF BRITISH CHEESE

### British Cheese board

Crackers, bread, grapes and quince jelly

### Lincolnshire Poacher £7

Lincolnshire Poacher is a hard unpasteurised cow's milk cheese that is generally of a cylindrical shape with a rind resembling granite in appearance. It is made at Ulceby Grange Farm, Alford, in Lincolnshire, England, by craft cheesemaker Richard Tagg.

### Cornish Yarg £6

Cornish Yarg is a nettle wrapped semi-hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

### Golden Cross £5

Golden Cross is a log shaped goat's milk cheese which can be eaten fresh or matured. Coagulation takes 24 hours before the curds are gently ladled into long moulds to form the log shape. The cheeses are lightly charcoaled prior to maturation when a velvety white penicillium mould develops on the surface.

### Tunworth £6

An English Camembert good enough to make a Frenchman weep: vegetal, porcini-flavoured and intense. The Courtyard Dairy selects only particular Tunworth's that are more wrinkled. This makes for a more intense flavour – making an already brilliant cheese simply outstanding.

### Blue Lancashire £7

This delicious, buttery, salty blue veined Lancashire cheese is made from the milk of Pedigree Holstein Friesian cows and matured in a man-made cave to develop even blue-veining throughout the body of the cheese. Lancashire Blue has been awarded Best UK Blue Cheese at The International Cheese Awards.

### Cropwell Bishop Shropshire Blue £7

The beautiful taste and creamy texture of this Blue Shropshire cheese is matched by its wonderful appearance, with blue veins radiating through its deep-orange body.

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