

NUTFIELD PRIORY

HOTEL & SPA
NUTFIELD, SURREY

To Start

Surrey beef terrine £13

Fillet, feather blade and braised shin set in a truffle jelly

Ham, egg and chips £11

Plum tomato ketchup

Savoury éclair £9

Chorizo and pumpkin, coriander, fennel oil

Chargrilled diver-caught scallops £13

Seared baby gem, bacon, carrot purée

Leek and potato velouté £8 (v)

Truffle cream

Spicy parsnip velouté £8 (v)

Carrot and ginger slaw

Whipped goats' cheese £10 (v)

Avocado bonbon, olive crisp, sour apple purée

Main Course

Chateaubriand of Surrey beef (to share) £75

Smoked cheddar mash, heritage carrot, cherry vine tomatoes, peppercorn sauce with Madeira
(Single portion available £39)

Duo of venison £32

Braised haunch and loin, roasted parsnip purée, baby parsnips, raspberry gel, raspberry jus

Roasted bronze turkey £28

Bacon-wrapped chipolatas, cranberry sauce, stuffing, wild mushroom and parsnip strudel, parsnip purée

Grilled whole sea bass on the bone £29

Crushed new potatoes with dill and olive oil, tomato and basil sauce, French beans, samphire

Roasted cod loin £29

Lobster bisque, mussels, clams, prawns, saffron rouille

Wild mushroom, pearl barley risotto £24 (v)

Cep powder

Pan-fried sweetcorn bread £24 (v)

Sweet potato purée, pickled and poached celeriac, banana shallots, truffle dressing

Sides £4 each

Triple-cooked chips
Grilled cherry tomatoes
Roasted heritage carrots

*Hand*PICKED
HOTELS

A discretionary service charge of 10% 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. Inclusive of VAT at current rate.

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Tasting Menu

Parsnip & truffle velouté

*Catena Tupangato Chardonnay 407
Mendoza, Argentina, 2017*

Chargrilled diver-caught scallops

Seared baby gem, bacon, carrot purée

*Pinot Bianco Alois Lageder 206
Alto Adige, Italy, 2017*

Duo of venison

Braised haunch and loin, roasted parsnip purée,
baby parsnips, raspberry gel, raspberry jus

*Solarena Barrel Aged Tempranillo 70
Carinena, Spain 2015*

Lemongrass & yoghurt sorbet

Passionfruit delice

Raspberry gel

**£55 per person
(£20 per person for wine flight)**

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.

Chantelle Dobson

Food and Beverage Manager

Alec Mackins

Executive Chef

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