

# 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.

### **Darrel Wilde**

Executive Chef

### **Abdel Abidi**

Restaurant & Bars Manager



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

*Hand*PICKED  
HOTELS

## SEASONAL MENU

### STARTERS

**Wye Valley asparagus kcal 200 £14**

warm poached hen's egg, forest mushrooms, tomato concasse

**Chicken pressing kcal 417 £15**

confit chicken croquettes, coriander salsa, charcoal emulsion

**Brighton blue cheese kcal 443 £14**

burnt orange, purple sprouting broccoli, orange dressing

**Trout and salmon mosaic kcal 534 £15**

citrus creme fraiche, wild garlic oil, breakfast radish

**Monkfish scampi kcal 581 £16**

pea puree, beurre blanc, pea oil, tartar emulsion

**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.

### MAIN COURSES

**Duck breast kcal 541 £38**

confit duck spring roll, grilled Pak choi, poached rhubarb and rhubarb ketchup

**Guinea fowl breast kcal 522 £36**

confit leg and wild garlic croquette, hen of the wood, leek puree, pickled Roscoff

**Skrei cod kcal 691 £34**

pickled and confit fennel, mussels, mussel emulsion, salt and vinegar scraps

**Whole lemon sole kcal 1071 £34**

caper, lemon and parsley beurre noisette, warm sea herb salad

**Spring risotto kcal 399 £26**

English garden peas, broad beans, radishes, baby vegetables, soft herb crème fraiche

#### FROM THE GRILL

All grills are served with Roscoff onion, shallot puree, pickled and crisp shallots and triple cooked chips  
kcal 498 per serving

**Halibut darne 170g kcal 182 £40**

**Sirloin steak 200g kcal 251 £42**

**Beef fillet 200g kcal 504 £52**

*\*Approximate uncooked weight*

*Our fish is sourced from nominated suppliers which are sustainable. \* Approx raw weight*

### SIDES

**Triple cooked chips kcal 365 £6**

**Creamed spinach kcal 255 £6**

**Seasonal leaves and house vinaigrette kcal 141 £6**

**Truffle mashed potato 515 kcal £6**

**Glazed carrots kcal 316 £6**

**Peppercorn or red wine sauce £4**

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## DESSERTS

**Chocolate orange delice kcal 401 £14**  
chocolate crisp, orange sorbet

**Rhubarb and custard kcal 605 £13**  
poached rhubarb, custard bavarois, pickled rhubarb, ginger sponge

**Passionfruit and coconut cheesecake kcal 514 £13**  
Alfonso mango sorbet

**Valrhona blonde chocolate kcal 1475 £14**  
brown butter and banana sponge, torched banana, miso ice cream

**The gelato kcal 411 £12**  
Selection of homemade ice cream or sorbet on shortbread crumb and fresh raspberries

**Petit fours and speciality tea or coffee £6**

## SELECTION OF BRITISH CHEESE

**A choice of three British cheeses £17**  
Artisan biscuits, grapes and quince jelly

### Lincolnshire Poacher

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

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

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

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.

### Cropwell Bishop Shropshire Blue

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.

*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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