



ROSSINGTON HALL

## Menu 1882

### Starter

#### **Chef's Creation Soup £5.95**

Roasted Red Pepper with Tomato and Basil, Balsamic Reduction, Olive Oil,  
Croutons

#### **Rossington Hall Version Prawn Cocktail £8.50**

Tempura King Prawn, Atlantic Prawns in Bloody Mary Marie Rose Sauce  
*Although of ancient origin this classic dish was popularised in the United States during the prohibition period to disguise the use of alcohol. It was brought to the UK by the infamous Fanny Craddock. We make no apologies for including vodka in our version!*

#### **Yorkshire Pudding Filled with Savoury Ducks £7.50**

Bubble and Squeak, Yorkshire Sauce

*Dating back to 1737 in North Yorkshire, the original dripping pudding was served as a simple meal for poorer households or servants of the rich where it would be cooked under a dripping shoulder of mutton. The Royal Society of Chemistry suggested in 2008 that a Yorkshire pudding isn't a Yorkshire pudding unless it's at least 4 inches high! We do our best!*

#### **Foraged Garlic Wild Mushrooms £7.50**

with Asparagus Spears and Served on Sourdough Toast

#### **Ham Hock Terrine £6.95**

Sourdough Toast, Michelle's Home Made Piccalilli

#### **Yorkshire Grilled Goat's Cheese Salad £7.95**

Sun Blushed Roasted Tomatoes, Olives, Balsamic Reduction

#### **Mackerel Croquettes £7.25**

with Horseradish Mayonnaise and a Blackberry Vinaigrette

#### **Beer Battered King Prawns £7.95**

Sweet Chilli Sauce





**Main Course**

**Braised Oxtail of Beef £18.95**

Red Wine Sauce and Mashed Potatoes

**Spatchcock Chilli Chicken Thighs £17.95**

served with Duck Fat Skinny Fries and Ratatouille

**Posh Fish and Chips £19.95**

Beer Battered Monkfish, King Prawns, Pea Puree, Hand Cut Dripping Chips, Tartare Sauce

**Baked Salmon in Prosecco Sauce £19.95**

Foil Baked New Potatoes with Dill, Buttered Kale

**Lasagne £16.95**

Served with Homemade Garlic Focaccia and Crispy Salad

**Humble Pie £15.95**

Layered Potatoes, Corned Beef, Bacon Lardons, Onions and Carrots.  
*A tribute to Michael Humble who owned the estate during the early 1800s and is thought to have designed the original Italianate sunken garden. Typically this is a modest dish that he might have served to his many staff at the Hall. Corned beef dates back to the 17th century when salt the size of corn kernels was used to cure the meat!*

**Rossington Hall Burger and Chips £17.95**

An Open Burger on Homemade Focaccia Bread, Yorkshire Blue, Dressed Lettuce, Tomato, Gherkin, Crisp Pancetta, Malted Tomato Relish. Served with Duck Fat Skinny Chips

**Drunken Chicken "Coq Au Vin Style" £16.95**

Creamed Colcannon Mashed Potatoes, Baby Onions, Button Mushrooms

**Chicken Caesar Salad £16.95**

Romaine Lettuce, Bacon Lardons, Parmesan Shavings, Croutons

**Butternut Squash and Apricot Tagine £14.95**

with Lemon and Chive Couscous

**Garlic Wild Mushroom Wellington £14.95**

Roasted Vegetables, Colcannon Mashed Potatoes, Tarragon Cream Sauce





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**Dessert**

**Lemon Tart £7.25**

Summer Fruit Compote, Raspberry Coulis, Fresh Cream

**Sticky Toffee Pudding £6.95**

Doncaster Butterscotch Sauce, Date Puree, Vanilla Pod Ice Cream

**Selection of Ice Creams or Sorbets £5.95**

**Belgian Chocolate Torte £6.95**

Fruit Compote and Pouring Cream

**Rossington Hall Neat and Tidy £6.95**

Crunchy Meringue, Macerated Berries, Raspberry Coulis, Vanilla Chantilly Cream

**KnickerBocker Glory £8.95**

Traditional British Ice Cream Parlour Dessert Dating Back to the 1930s

**Summer Fruit Crumble Pie £6.95**

Served with Creme Anglaise

**Boozy Berries and Cream £6.50**

Gin Soaked Summer Fruit Compote

A menu for children is available, please ask for details

