



# Dinner menu

## STARTERS

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Soup of the day — £6

Panzanella salad — £9

Heritage tomatoes, peaches, chickpeas,  
focaccia croutons, corn, basil

Smoked buratta — £10

Charred red peppers, black olives,  
capers, ciabatta crostini, strawberry  
and balsamic dressing

Grilled asparagus — £11

Poached ducks egg, Parma ham, apple,  
watercress

Coronation chicken terrine — £8

Sweet potato bhaji, mango salsa

The Archerfield Prawn cocktail — £13

Gem, tomato, cucumber, prawns,  
Archerfield smoked salmon, seaweed crackers

## FROM THE GRILL

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8oz Ribeye steak — £32

6oz Fillet steak — £34

Guest cut — POA

Chateaubriand — £70

Grilled lobster half or whole — POA

All served with tomato, mushroom, watercress  
and rustic chips

Sauces — £3 each

Lemon garlic butter, peppercorn,  
béarnaise, chimichurri sauce

## MAINS

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Spinach and Gorgonzola gnocchi — £15

Walnuts, asparagus, wild garlic, crème fraiche

Rigatoni — £15

Chillies, red onion, tomato, bocconcini, basil

Roast supreme of chicken — £18

Stuffed with sunblushed tomato and buffalo  
mozzarella, saute potatoes, cavolo nero,  
peppers, fine beans

Cajun chicken burger — £18

Gem lettuce, beef tomato, red onion,  
dill gherkins, onion rings, fries and coleslaw

Archerfield beef burger — £17

Gem lettuce, beef tomato, red onion,  
dill gherkins, onion rings, fries and coleslaw

Fish and chips — £17

Chunky chips, tartare sauce, mushy peas

Fish of the day — POA

New potatoes, wilted greens, chive butter sauce

Teriyaki tofu — £14

Pickled cucumber, sesame, rice noodles,  
sugar snaps, pak choi, chillies, spinach

**Food Allergens and Intolerances:** If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT. Gratuities are left to your discretion.

## SIDES

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Tenderstem broccoli — £6

Crushed hazelnuts, parsley butter

Buttered new potatoes — £5

Flat leaf parsley

Battered onion rings — £5

House salad — £5

Rocket and parmesan salad — £6

Lemon infused rapeseed oil

Rustic chips — £5

Thin cut chips — £5

Mac 'n' cheese — £5

## DESSERTS

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White chocolate panna cotta — £8

Macerated strawberries,  
honeycomb

Mango and sea buckthorn delice — £8

Champagne sorbet

Eton mess — £7

Seasonal berries,  
Chantilly cream, meringue

Sticky toffee pudding — £7

Toffee sauce, vanilla ice cream

Peach frangipane tart — £8

Raspberry sorbet

Archerfield cheese plate — £12

ARCHERFIELD

