

THE  
EGERTON HOUSE  
HOTEL



*Bar Menu*

“There is no sincerer love than the love of food”

*–George Bernard Shaw, 1925 Nobel Prize for Literature.*

*Our prices include VAT at current standard rate and an optional 12.5% service charge will be added to your bill*

*This Menu is available from 7.00am until 10.00pm  
Our Night Menu is available from 10.00pm to 7.00am*

*We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies*

*If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you*

## STARTERS

<b>Chef's soup of the day</b>	<b>9.00</b>
<b>Bea Tollman's chicken noodle soup</b> Homemade delicious clear soup with carrots, diced chicken and noodles	<b>9.00</b>
<b>Bea Tollman's chicken liver pate</b> Homemade smooth chicken livers served with hot toast and pickles	<b>16.00</b>
<b>Prawn cocktail 'A Red Carnation favourite'</b> King prawns in Marie Rose sauce served on a bed of lettuce	<b>17.00</b>
<b>Smoked salmon platter</b> Delicious Scottish salmon served with your choice of bread	<b>18.00</b>

## SALADS

<b>Tomato, avocado, Mozzarella and basil salad</b> Classic Italian dish drizzled with olive oil	<b>14.00</b>
<b>Chicken Caesar salad</b> A classic with pan-fried chicken, bacon, baby gem lettuce, garlic croutons and Parmesan cheese	<b>17.00</b>
<b>Bea Tollman's chicken Cobb salad</b> Light and nourishing with boiled free range egg, crispy bacon, grilled free range chicken, tomato, avocado and blue cheese	<b>17.00</b>
<b>McCarthy Salad</b> Signature Beverly Hills mixed salad with chicken breast, tomatoes, avocado, beetroot, cheddar cheese, shredded lettuce, hard boiled egg and crispy bacon	<b>17.00</b>

## CUSTOM-MADE SALAD

### Choose your own ingredients:

Mixed leaves	Sun-dried Italian tomato
Rocket	Red onion
Shredded lettuce	Avocado
Fresh pasta	Tomato
Grilled chicken	Cucumber
Crispy bacon	Celery
Tuna	Sweet corn
Ham	Spring onion
Anchovies	Beetroot
Mozzarella	Olives
Parmesan cheese	Boiled Egg
Cheddar cheese	Apple
Goat's cheese	Pumpkin seeds
Blue cheese	Basil leaves
Croutons	Nuts

### Choose your own dressing:

Classic vinaigrette  
Caesar dressing  
McCarthy dressing

<b>7 ingredients</b>	<b>17.00</b>
<b>Additional items</b>	<b>2.00</b>

## MAIN COURSES

**Sirloin steak served with Cafe de Paris butter** **27.00**

10oz Sirloin steak served with chunky chips and grilled vine cherry tomatoes

**Wagyu burger** **32.00**

The word Wagyu means Japanese cattle and is arguably the best beef in the world. Served with lettuce, tomato, red onion and perfect burger sauce on a sesame seed brioche bun and French fries

**The Egerton burger** **21.00**

Giant homemade burger made with the finest ground beef, pickle and caramelised onions served with salad and French fries

**Chicken burger** **19.00**

Grilled chicken breast with tomato, lettuce and bacon or cheese, served with salad, caramelised onions and French fries

**Trio of mini burgers** **15.00**

Egerton burger, cheese burger and bacon burger served with French fries

**Fish and chips** **24.00**

Beer battered cod with chunky chips, mushy peas and tartar sauce

<b>Pasta primavera</b>	<b>20.00</b>
Spaghetti with baby vegetables and basil in a creamy tomato sauce	
<b>Meatballs and tomato sauce</b>	<b>20.00</b>
Beef or chicken mince balls in a rich tomato ragu sauce served with pasta	
<b>Mushroom stroganoff</b>	<b>20.00</b>
Served with rice	
<b>Side orders</b>	<b>7.00</b>
French fries, chunky chips, panache of vegetables, creamed spinach, green salad	

## SELECTION OF TRADITIONAL SANDWICHES

*All traditional sandwiches are served on white, brown, granary bread, baguettes or gluten free bread*

Steak sandwich on toasted ciabatta with tomato, caramelised red onion and French fries	<b>20.00</b>
Egerton club sandwich with chicken, mayonnaise, tomato, free range egg, bacon, lettuce and French fries	<b>18.00</b>
Vegetarian club sandwich with mayonnaise, tomato, grilled vegetables, avocado, free range egg, lettuce and French fries	<b>14.00</b>
Croque-monsieur with mature Gruyère, honey roast ham and mustard, served with French fries	<b>14.00</b>
Scottish smoked salmon, cracked black pepper and a squeeze of lemon	<b>14.00</b>
Honey roast ham with plum tomatoes and mustard	<b>10.00</b>
Free range egg mayonnaise with watercress	<b>9.00</b>
Ciabatta with roasted Mediterranean vegetables and grilled goats' cheese	<b>10.00</b>
Ciabatta with Parma ham, rocket, parmesan, basil leaves and olive oil	<b>12.00</b>
Fried Fish baguette with lettuce and tartar sauce	<b>12.00</b>

## DESSERTS

<b>Bea Tollman's honeycomb ice cream</b>	<b>9.00</b>
<b>Bea Tollman's coffee ice cream</b>	<b>9.00</b>
<b>Lemon sorbet</b>	<b>9.00</b>
<b>Bea Tollman's rice pudding with caramel sauce</b>	<b>10.00</b>
<b>Bea Tollman's sticky toffee pudding</b>	<b>10.00</b>
<b>Chocolate brownie with vanilla ice cream</b>	<b>10.00</b>
<b>Warm homemade apple pie with your choice of vanilla ice cream or Creme Anglaise</b>	<b>10.00</b>
<b>Cheeseboard</b>	<b>16.00</b>
Montgomery Cheddar, St Maure Fermier, Cropwell organic Stilton and Brie accompanied with Scottish crumble oat biscuits, celery and homemade chutney	

## GLUTEN FREE CHOICES



*Please state when ordering this is a gluten free dish*

*The kitchen is not a gluten free environment and while we practice great care in preparing your meal we cannot guarantee it free from gluten*

### STARTERS

- Chef's soup of the day** **9.00**
- Prawn Cocktail 'A Red Carnation Favourite'** **17.00**  
King prawns in Marie Rose sauce served on a bed of lettuce
- Bea Tollman's chicken Cobb salad** **17.00**  
Parma ham, avocado, tomato, boiled egg and blue cheese

### MAIN COURSE

- Sirloin steak served with Cafe de Paris butter** **27.00**  
10oz Sirloin steak served with chunky chips and grilled vine cherry tomatoes
- Mushroom Stroganoff** **20.00**  
Served with Rice
- Wagyu burger** **32.00**  
The word Wagyu means Japanese cattle and is arguably the best beef in the world. Served with lettuce, tomato, red onion on a gluten free bun and French fries
- The Egerton burger** **21.00**  
Giant homemade burger made with the finest ground beef served in a gluten free bun with pickle and caramelised onions, with salad and French fries

## GLUTEN FREE CHOICES



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## DESSERTS

<b>Fresh fruit salad</b>	<b>10.00</b>
<b>Bea Tollman's rice pudding</b>	<b>10.00</b>

## AFTERNOON TEA

<b>Gluten Free Afternoon Tea</b>	<b>35.00</b>
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Your choice from our finest leaf teas with cakes including carrot cake cupcake, mixed fruit tartlet, fruit cake, Victoria sandwich and cookies.

Freshly cut sandwiches including organic smoked salmon, free range egg mayonnaise, home cooked British ham, cucumber and cream cheese and Coronation chicken.

Freshly baked fruit scones served with Devonshire clotted cream and selection of preserves

## **CHILDREN'S MENU**

**18.00**

### **Edwin the Bear homemade burgers**

Plain cheeseburger with salad and chips

Plain chicken burger with salad and chips

### **Goats' cheese and grilled vegetables**

Served in a tortilla wrap

### **Curly wurly pasta with your choice of sauce**

Meaty Bolognese or classic tomato sauce

### **Homemade baked fish fingers**

Sustainable fish fillets, lightly dusted with breadcrumbs and fried until golden brown. Served with salad and chips

### **Chicken and avocado wrap**

Grilled chicken with avocado, tomato and lettuce in a tortilla wrap

### **Vegetable noodle stir fry with your choice of**

Chicken

Prawn

## **CHILDREN'S AFTERNOON TEA**

**15.00**

### **Teddy Bear's Picnic with Edwin**

Specifically designed for children under the age of 12 years, a fine selection of sandwiches, freshly baked scones with Devonshire clotted cream, delicately scented Lavender cheese cake, chocolate brownie topped with rose water icing and Viola macarons accompanied by a delicious hot chocolate drink.

## CHILDREN'S DESSERT MENU

6.00

### **Tutti frutti salad**

Fresh fruit salad of melon, grapes, pineapple, orange and fresh berries

### **Chocolate brownie sundae**

A warm chocolate brownie with vanilla ice cream, drizzled with chocolate flavoured sauce and toasted nibbed almonds

### **Selection of ice creams**

Strawberry, chocolate and vanilla ice cream served with chocolate M&Ms

### **Ferme des Peupliers yoghurt**

Choose from strawberry, raspberry or blackberry and apple

### **Milk and cookies**

Oreo biscuits with your choice of vanilla, chocolate or strawberry milkshake

## CHILDREN'S DRINKS AND JUICES

Still or sparkling mineral water, 330ml	4.00
Coca-Cola, Diet Coke or Coke Zero	3.00
Ginger ale or lemonade	3.00
Freshly squeezed juice	5.00
<i>Choose from orange, apple or grapefruit</i>	
Hot chocolate	5.00
Babyccchino	5.00

## AFTERNOON TEA

### **Cream Tea**

**17.00**

Your choice from our finest loose leaf teas with freshly home baked plain and fruit scones served with Devonshire Clotted Cream and selection of preserves.

### **Flowering Afternoon Tea**

**35.00**

Your choice from our finest loose leaf teas with homemade cakes including Poppy seed cupcake coated with cream and poppy red dusting, chocolate brownie topped with rose water icing, lemon verbena infused cake, Viola macaroons, delicately scented Lavender cheese cake and flowering fruit tartlet

Freshly cut sandwiches including organic smoked salmon on Cape seed loaf, free range egg mayonnaise on white bread, roast ham and English mustard on brown bread, cucumber and cream cheese on Mediterranean bread and Coronation chicken on granary bread

Freshly home baked plain and fruit scones served with Devonshire clotted cream and selection of preserves

### **Champagne Afternoon Tea**

**48.00**

The full traditional Afternoon Tea selection accompanied by a perfectly chilled glass of House Champagne

### **Vegetarian Afternoon Tea**

**35.00**

Your choice from our finest leaf teas with homemade cakes including Poppy seed cupcake coated with cream and poppy red dusting, chocolate brownie topped with rose water icing, lemon verbena infused cake, Viola macaroons, delicately scented Lavender cheese cake and flowering fruit tartlet

Freshly cut sandwiches including free range egg mayonnaise on white bread, cucumber and cream cheese on Mediterranean bread, Goat's cheese and rocket on granary bread, grilled Mediterranean vegetables on brown bread and Cheddar cheese and plum tomato on white bread

Freshly home baked plain and fruit scones served with Devonshire clotted cream and selection of preserves

## 24 HOUR MENU

**Bea Tollman's chicken noodle soup** **9.00**

Homemade delicious clear soup with carrots, diced chicken and noodles

**Choose from our delicious sandwiches** **from 9.00**

\*Steak sandwich and fried fish baguette not available\*

**Scottish smoked salmon platter** **18.00**

Delicious Scottish salmon served with your choice of bread

**Tomato, Avocado, Mozzarella and basil salad** **15.00**

Classic Italian dish drizzled with olive oil

**Cheeseboard** **16.00**

Montgomery Cheddar, St Maure Fermier, Cropwell organic Stilton and Brie accompanied with Scottish oat crumble biscuits, celery and homemade chutney