

Oswald's

RESTAURANT

Served 6.30pm – 9.30pm

Starters

<i>Pan fried crab cakes, watercress and béarnaise sauce</i>	£ 7.00
<i>Homemade confit duck samosas, apricot chutney, rocket and spring onion salad</i>	£ 6.00
<i>Deep fried locally produced Parlourmade Mordon Camembert with grape chutney</i>	£ 5.50
<i>Pressed tomato terrine, pesto, micro herb salad and parmesan wafer</i>	£ 5.50
<i>Soused herring, pickled cucumber with mustard and dill sauce</i>	£ 5.50

Main course

<i>Ballotine of corn fed chicken, stuffed with garlic and herbs, potato fondant, bacon and peas</i>	£ 14.50
<i>Pan fried breast and confit leg of duck, dauphinoise potato and savoury cabbage</i>	£ 16.50
<i>Fillet of sea trout, julienne vegetables and piri piri prawns</i>	£ 14.00
<i>Pave of peppered beef sirloin, roast carrots, thyme jus and pomme anna</i>	£ 17.50
<i>Pan fried sea bass, samphire, sauté potatoes and tomato and tarragon beurre blanc</i>	£ 14.00
<i>Locally produced Parlourmade Mordon blue cheese quiche with spinach and buttered baby potatoes</i>	£ 13.00

Desserts

<i>Sticky toffee pudding, butterscotch sauce and vanilla cream</i>	£ 5.50
<i>Rhubarb and custard tart with clotted cream</i>	£ 5.50
<i>Vanilla cheesecake with sliced poached pear and pear crisps</i>	£ 5.50
<i>White chocolate panna cotta, homemade shortbread, pineapple wafer and passion fruit syrup</i>	£ 5.50
<i>Award winning locally produced Parlourmade cheese, grapes, celery, biscuits and chutney</i>	£ 7.50

Parlourmade cheese is made by Neil and Carol Peacock at The Village Farm Dairy in the village of Mordon just a few miles from Hall Garth Hotel

Champagne & Sparkling Wine

Bin		Vintage			Bottle
1	Sant' Orsola Pinot Cuvee Rose Brut	NV			£24.50
2	Prosecco, La Delfina, Italy	NV			£25.00
3	Jacques Boncoeur Brut	NV			£39.00
4	Laurent Perrier Brut	NV			£50.00
5	Baby Prosecco, Italy 20cl	NV			£6.95

White Wine

Bin		Vintage	125ml	250ml	Bottle
6	Sauvignon Blanc, Rio Rosa, Chile - <i>Zesty and refreshing with lovely citrus fruits on the nose and palate.</i>	2013	£3.40	£6.60	£19.50
7	Pinot Grigio, La Delfina, Italy - <i>Crisp and refreshing, lingering with zesty green apple flavours.</i>	2013	£3.50	£6.70	£19.50
8	Chardonnay, 'The Accomplice' Australia - <i>Lively peach and nectarine flavours, with a rich creamy texture and long fresh citrus zest.</i>	2012			£19.50
9	Chenin Blanc, Isonto, South Africa - <i>Fresh and fruit driven with fresh apple and underlying citrus flavours.</i>	2013			£19.00
10	Sauvignon Blanc, Hidden Bay, New Zealand - <i>Gooseberry and green apple with ripe melon, mixed with subtle herbaceous mineral notes</i>	2013			£24.50
11	Colombard/ Ugni, La Bastille, France - <i>Aromatic, citrus and slightly floral on the nose.</i>	2013	£3.30	£6.30	£19.00
12	Chardonnay, Alta Rita, Chile - <i>Hints of Melon, full, fresh and crisp with a touch of oak.</i>	2012			£24.50
13	Fiano, Mezzogiorno, Puglia, Italy - <i>Vibrant white with scents of peach, orange zest and a touch of honeysuckle.</i>	2012			£25.00
14	Chenin/Viognier, Boschendal 'The Pavillion' S. Africa - <i>An initial explosion of fruit flavours, including winter melon, kiwi and pear is followed by haunting hints of spice.</i>	2012			£29.00
15	Chardonnay, De Loach Heritage Reserve, California - <i>Integrated citrus and honey notes that intertwine perfectly with tropical flavours of pineapple, papaya and mango.</i>	2012			£30.00
16	Chablis Drouhin, Burgundy, France - <i>Very fresh aromas reminiscent of lemon or grapefruit, with small pleasant touches of fern or coriander are found as well.</i>	2012			£39.50

Rosé Wine

Bin		Vintage	125ml	250ml	Bottle
17	Humboldt Coast Blush, California - <i>Brimming with strawberry and raspberry fruits with a juicy finish.</i>	NV	£3.30	£6.30	£19.00
18	Pinot Grigio Blush, La Delfina, Italy - <i>Light, salmon pink in colour an enchanting nose full of summer fruit flavours.</i>	2012	£3.50	£6.70	£21.00

Red Wine

Bin		Vintage	125ml	250ml	Bottle
19	Merlot Rio Rosa, Chile - <i>Full of lovely plum and dark berry fruits, with silky smooth tannins and a long finish.</i>	2013	£3.30	£6.60	£19.50
20	Shiraz, 'The Accomplice' Australia - <i>The plum fruit has a wonderful touch of spiciness, whilst the oak characters bring out the best in the Shiraz.</i>	2012	£3.60	£6.80	£19.50
21	Cabernet Sauvignon, Mapu, Chile - <i>Excellent crunchy red fruits with blackcurrant, pepper & licorice flavours</i>	2012			£22.00
22	Carignan/Merlot, La Bastille, France - <i>Lovely cherry fruit, delicately integrated with pepper.</i>	2012	£3.20	£6.20	£19.00
23	Rioja, Vina Palaciega, Spain - <i>Intense primary aromas of fruit and red berries combined with notes of ripe fruit in perfect balance with the oak.</i>	2011			£26.00
24	Kaiken Malbec, Mendoza, Argentina - <i>Rich, dark and full bodied with hints of black cherry and liquorice</i>	2012			£28.00
25	Pinot Noir, Rothschild, France - <i>Plum and strawberry aromas, but also of morello cherry and pickled fruits.</i>	2012			£24.00
26	Beaujolais Villages, Potel Aviron <i>Bright cherry fruit, floral and fresh.</i>	2011			£24.00
27	Chianti, Poggio, Vignoso, Tusacany, Italy - <i>Delicious red cherries and floral notes. Excellent mouth feel and really easy to drink.</i>	2012			£26.00
28	Zinfandel, Old Vine Jewel, Lodi, California - <i>Black cherry nose with hints of liquorice and spice. Cassis, black currants and blueberries that flows through onto a warm, peppery fruit finish</i>	2012			£36.00

Dessert Wine

			125ml	Half Bottle
29	Muscat, Beames de Venise, Rhone, France <i>Fragrantly laced with white flowers and violets, this is fully sweet and delicious.</i>		£7.90	£22.00
30	Semilion, VAT 5, Deen de Bortoli, Australia <i>Enticing aromas of citrus zest, peach and bush honey, with a wisp of quince and sweet vanilla oak</i>		£9.00	£25.00

Port

			50ml	Bottle
31	Grahams Fine Tawny	NV	£2.55	£19.95
32	Grahams LBV	2008	£2.75	£21.95