

# CEDAR TREE



## DUMBLETON HALL HOTEL

### Whilst You Read

**Mixed Olives** £3.75\*  
Mixed olives and sundried tomatoes  
marinated in basil oil.

**Flatbread** £3.75\*  
Garlic and herb flat bread  
with balsamic & olive oil drip.

**Classic rolls collection** £3.75\*  
Netherend butter.

### Small Plates

**Soup of The Day** *GF, DF, VE, V* £6.00  
Freshly made soup served  
with crusty bread.

**Chicken** *GF* £6.75  
Ballotine of chicken & chorizo  
with a rich tomato relish.

**Wild Mushroom Risotto** *GF, DF, VE, V* £6.50  
Wild mushroom risotto garnished  
with chopped chives, rocket salad & parmesan.

**Shropshire Blue** *GF, V* £6.75  
Shropshire blue cheesecake  
on a poached pear & candied walnut salad.

**Salmon** *GF, DF* £6.95  
Salmon escalope's  
with samphire & sorrel butter.

**Papri Chatt** *GF, DF, VE, V* £6.00  
Potato & chickpea salad  
with cherry tomatoes, tamarind & coriander.

### Dinner Inclusive?

If you are staying with us on a dinner bed and breakfast  
package, then 3 courses are included.  
Any supplement charges would be extra indicated with a \*

### Mains

**Chicken** *GF, DF* £16.00  
Roasted supreme of chicken  
with a savoy cabbage parcel, roasted parsnip,  
fondant potatoes, mushroom & pancetta jus.

**Duck** *DF* £16.95  
Seared duck breast  
with a confit duck leg & five spice pancake,  
water chestnuts, baby corn & a Chinese plum sauce.

**Pork** *GF, DF* £16.00  
Slow braised belly of pork  
with root vegetable & lentils du puy casserole,  
Parisienne potatoes & a pork jus.

**Venison** *GF, DF* £21.00 / £4.95\*  
Pan fried venison haunch steak  
with braised red cabbage, heirloom carrots,  
dauphinoise potatoes & a juniper sauce.

**Leek and Cheddar Tart** *V* £14.00  
Leek and cheddar tart,  
fondant potatoes, tomato sauce & salad garnish.

**Stuffed Artichoke** *DF, V, VE* £14.50  
Stuffed artichoke bottoms  
filled with Provencal and couscous.

**Sea Bass** *DF* £16.00  
Oven baked sea bass,  
lightly spiced jewelled couscous & a tomato sauce.

**Chefs Dish of The Day** £16.00

### From the Grill

**Beef** *GF, DF* £20.50 / \*£4.50  
Pan seared pave of beef, spinach stuffed tomato,  
fine green beans and a creamy peppercorn sauce.

**Chicken** £11.00  
Supreme of chicken,  
grill garnish, chunky chips & coriander chimi churri.

### Sides

**Thick Cut/ Skinny Fries** *V, GF, DF* £3.00\*

**Onion Rings** *V* £3.00\*

**Minted New Potatoes** *V, VE, GF, DF* £3.00\*

**Mixed Vegetable** *VE, V, GF, DF* £3.00\*

### Food Allergies & Intolerances

Any Dishes marked with the below abbreviations can be adapted to suit these dietary requirements. Please inform your waiter of your requirements.  
**GF- Gluten Free alternative** **DF- Dairy Free alternative** **V- Vegetarian alternative** **VE-Vegan alternative**

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make a suitable choice. Please make a member of staff aware of any allergies.

## Sweet Plates

**Ice Cream** *V, GF* **£6.00**  
3 scoops of chef's selection of ice cream.

**Sorbet** *GF, DF, VE, V* **£6.00**  
3 scoops of chef's selection of sorbet.

**Chocolate** *V* **£6.75**  
A rich sunken chocolate cake with clotted cream ice cream.

**Vanilla** *GF, V* **£6.75**  
Vanilla Crème Brulee with fruit sorbet & Tuille biscuit.

**Date** *GF, DF, V* **£5.95**  
Sticky date pudding with caramel sauce & salted caramel ice cream.

**Lemon Tart** *V* **£6.50**  
Caramelized lemon tart with raspberry coulis and berry sorbet.

**Chefs Sweet of The Day** **£6.50**

**Local Cheese Platter** *V, GF* **£11.00 / £4.95\***  
Local Cheese accompanied by grapes celery and biscuits

### *Shropshire Blue*

A Smooth Textured Blue Cheese with a Rich Rounded Flavour and Distinctive Blue Veining Through The Russet Interior.

### *Cotswold Brie*

Sweeter and more delicate than French brie and encompasses all the grassy freshness of the Cotswold pastures.

### *Hereford Hop*

A British Cheese Award Winner, Zesty Lemon Taste Combined with the Savoury Flavour of Finest Herefordshire Hops.

### *Worcester Gold*

Made Exclusively from Channel Island Milk, This Cheese Has a Beautiful Golden Straw Colour. It is Initially Very Soft on the Taste Buds But Gradually the Full Flavour Develops-Sweet Yet Piquant with a Wonderful Clean After Taste.

*Why not enhance your cheese with a glass of port?*

## Coffee

Cafetiere Of Coffee **£3.30\***

Cafetiere Of Decaffeinated Coffee **£3.30\***

Latte **£3.10\***

Espresso **£2.90\***

Cappuccino **£3.10\***

## Tea

English Breakfast **£2.50\***

Decaffeinated **£2.50\***

Assam **£2.50\***

Lemon & Ginger **£2.50\***

Earl Grey **£2.50\***

Peppermint **£2.50\***

Green **£2.50\***

Pure Camomile **£2.50\***

Mango & Strawberry **£2.50\***

## Fancy a Cocktail or Chaser?

**Aperol Spritz** **£12.50\***

*Aperol, Prosecco & Soda Water.*

**Espresso Martini** **£7.20\***

*Espress, Vodka, Tia Maria & Sugar Syrup*

**Cotswold Single Malt Whisky** **£6.40\***

*The first whisky ever distilled in the Cotswolds, it uses 100% locally grown, floor-malted barley and has been aged in first-fill ex-Bourbon barrels and reconditioned red wine casks. Rich, fruity and sippable.*

**Gautier VS Cognac** **£5.30\***

*Nose: Classic notes of orchard fruits and a sprinkling of light spices.*

*Palate: Vanilla and wood spice hints, good structure.*

*Finish: Apricot and apple blossom.*

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