



La Haule Manor

Luxury Guest Accommodation and Apartments

DINNER MENU

STARTERS

Classic Prawn Cocktail £10

Marie Rose sauce, lettuce, tomato, cucumber & slice of bread
(D)(M)(C)(G)(E)(CE)

Hand dived Jersey Scallops £11

Parsnip puree, bacon bits, & parmesan cheese
(M)(D)

Buffalo Chicken Wings £9

Chicken wings coated with buffalo sauce, & served with blue cheese sauce
(D)

Burrata Bruschetta £9

burrata cheese, sourdough bread, tomatoes, radish, basil pesto & balsamic glazed
(G)(SD)(D)

SALADS

Quinoa & Avocado Salad £12

Sauteed kale, avocado, quinoa, roast sweet potato, pomegranate & maple balsamic dressing
(SD)

Greek salad £10

Tomato, black olives, cucumber, onion, red radish, and feta over mixed greens
(D)

Garden salad £8

lettuce, cucumber, cherry tomato, and radish with balsamic dressing
(SD)

Chicken Caesar Salad £12

Romaine Lettuce, roast chicken breast, cherry tomato, croutons, bacon bits & parmesan cheese
(D)(G)(F)(E)

MAIN DISHES

Fish & Chips £19

Thick cut chips, mushy peas & tartar sauce
(G)(D)(E)(F)

Barbecue Baked Pork Ribs £21

Thick cut chips, grilled corn & pickled cucumbers
(S)(SD)

Grilled Atlantic Salmon £20

Atlantic salmon, green salad & tomato feta salsa
(D)(SD)(F)

Chicken Katsu £20

Thick cut chips, green salad & katsu sauce
(SD)(S)(G)(D)(CE)(E)

DAILY SPECIALS

Ask your server about our daily specials

Grilled Sir Loïn Steak £32

Thick cut chips, cherry vine tomato, portabella mushroom & pepper corn sauce
(SD)(S)

DESSERTS

New York Cheesecake £10

Gluten free
(E)(D)

Apple Tart £10

Served with vanilla ice cream & caramel sauce
(G)(D)

Chocolate Fudge £10

Served with cream anglaise
(E)(G)(D)

ALLERGENS

- Gluten (G)
- Dairy (D)
- Egg (E)
- Celery (CE)
- Fish (F)
- Soya (S)
- Nuts (N)
- Lupin (L)
- Peanuts (PN)
- Mustard (M)
- Sesame (SE)
- Molluscs (M)
- Crustaceans (C)
- Sulphur Dioxide (SD)