

## STARTERS

<b>SOUP OF THE DAY</b>   artisan bread C/G/SO <i>please ask for allergen and dietary requirements</i>	6.75
<b>DUCK LIVER AND ORANGE PATE</b> red onion chutney, baby watercress, candied orange, sourdough crostini 416 kcal G/M/SO/SE	7.75
<b>SMOKED HADDOCK AND LEEK FISHCAKE</b> horseradish crème fraiche potato salad, pickled beetroot 476 kcal G/E/M/F/MU/SO	7.95
<b>CLASSIC PRAWN COCKTAIL</b> baby gem, Marie Rose sauce 302 kcal G/CR/E/F/SO	8.95
<b>CONFIT MUSHROOM AND GOAT'S CHEESE MILLE-FEUILLE</b> caramelised onion chutney, rocket 398 kcal G/M/SO	8.95
<b>CHORIZO AND PAPRIKA SCOTCH EGG</b> red chilli chutney, rocket 434 kcal G/E/F/SO	8.95
<b>PAN FRIED PIGEON BREAST</b> spicy Japanese broth, red pepper and mushroom 323 kcal G/M/F/C/S/SO	9.95
<b>SEARED SCALLOPS</b> wild mushroom, potato puree, crispy leeks, black truffle oil 339 kcal M/MO/G	14.95
<b>BAKED CAMEMBERT (SHARING)</b> garlic and thyme, truffle oil, toasted sourdough 1129 kcal G/M/N	16.95
<b>ANTIPASTI BOARD (SHARING)</b> salami, prosciutto, mortadella, mozzarella, mixed olives, toasted ciabatta 1677 kcal G/M/MU/SO	18.95

## SIDES

<b>BUTTERED TENDERSTEM</b> 168 kcal M	4.50
<b>ONION RINGS</b> 139 kcal G	4.50
<b>SEASONAL VEGETABLES</b> 61 kcal M	4.50
<b>HOUSE GREEN SALAD</b> 154 kcal C/SO	4.50
<b>LAILA BASMATI RICE</b> 258 kcal	4.50
<b>SEASONED FRIES</b> 329 kcal G/SO	4.50
<b>SAUTEED NEW POTATOES</b> 191 kcal M/SO	4.50
<b>SWEET POTATO FRIES</b> 329 kcal G	5.50

## MAINS




<b>WILD MUSHROOM, LEEK AND PARMESAN RISOTTO</b>  parmesan tuille, basil oil 928 kcal M/SO	16.95
<b>GNOCCHI CACCIATORE</b>  mixed peppers, onion, tomatoes, courgettes, black olives, oregano 614 kcal G/M	16.95
<b>LEMON AND GARLIC CHICKEN BREAST</b> basmati rice, roasted cherry tomato 1122 kcal M	17.95
<b>BRAISED PORK BELLY</b> fondant potato, carrot puree, sauteed green beans, crispy kale, apple & cider jus 1080 kcal M/SO	19.95
<b>PAN FRIED SEA BASS</b> dill crushed new potatoes, chargrilled tenderstem, white wine sauce 681 kcal M/F/SO	19.95
<b>SEAFOOD TAGLIATELLE</b> smoked haddock, mussels, tiger prawns, squid, garlic and cream sauce 1053 kcal G/M/F/CR/MO	19.95
<b>TERIYAKI SALMON</b> stir fried vegetable noodles 859 kcal G/E/F/SE/S/SO	19.95
<b>BRAISED OX CHEEK PIE</b> ox cheek, bacon, mushroom and carrot pie, mash potato, winter green 1598 kcal G/E/M/SO	19.95
<b>BRAISED SHANK OF LAMB</b> smoked cheddar and leek mash, crispy kale, rosemary and red wine jus 1134 kcal M/C/SO	22.95
<b>ON THE GRILL</b> 	
<b>8OZ CHICKEN BREAST</b> 793 kcal M	18.95
<b>8OZ RIBEYE STEAK</b> 895 kcal M	24.95
<b>8OZ SIRLOIN STEAK</b> 915 kcal M	25.95

All steaks/chicken served with confit flat cap mushroom, balsamic glazed, vine ripened cherry tomatoes, triple cooked chips and your choice of:

<b>Cafe de Paris</b> 193 kcal G/M/F/MU
<b>Peppercorn Sauce</b> 298 kcal M
<b>Red Wine Jus</b> 60 kcal
<b>Blue Cheese</b> 686 kcal M

\* Guests staying on inclusive packages have a £25.00pp allocation towards dinner.

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya  **Vegan** on request  **Vegetarian** on request  **Non gluten** on request



THE HOG'S BACK  
HOTEL & SPA  
FARNHAM

## A LA CARTE MENU