

STARTERS

SOUP OF THE DAY  	6.75
artisan bread C/G/SO please ask for allergen and dietary requirements	
HAM HOCK AND PEA TERRINE	8.95
cauliflower puree, confit balsamic onion, watercress, sourdough toast 626 kcal G/M/MU/SO/SE	
SMOKED MACKEREL FILLET	7.95
cucumber ketchup, creme fraiche, radish pickle, dill tuille 515 kcal G/M/F/SO	
CLASSIC PRAWN COCKTAIL	8.95
baby gem, Marie Rose sauce 302 kcal G/CR/E/F/SO	
TOMATO, ROASTED RED PEPPER & BASIL BRUSCHETTA   	7.75
olive oil, balsamic glaze & rocket leaves 427 kcal G/SO/SE	
BEEF CARPACCIO	9.75
parmesan shavings, toasted pinenuts, pesto sauce & rocket leaves 751 kcal G/M/N/SE	
CHARGRILLED ASPARAGUS 	9.95
crispy prosciutto, poached egg, truffle hollandaise 489 kcal E/M	
PAN FRIED MADRAS MARINATED SCALLOPS	14.75
pea puree, seared black pudding, mint foam 305 kcal G/M/MO/S	
BAKED CAMEMBERT (SHARING)	17.25
garlic and thyme, truffle oil, toasted sourdough 1129 kcal G/M/N	
ANTIPASTI BOARD (SHARING)	19.25
salami, prosciutto, mortadella, mozzarella, mixed olives, toasted ciabatta 1677 kcal G/M/MU/SO	

SIDES

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

MAINS

PEA & ASPARAGUS RISOTTO  	17.25
pea shoots, parmesan tuille, truffle oil 1328 kcal M/SO	
GNOCCHI CACCIATORE 	17.50
mixed peppers, onion, tomatoes, courgettes, black olives, oregano 620 kcal G/M	
THAI STYLE CHARGRILLED WHOLE CHICKEN BREAST	19.75
chargrilled baby vegetables, steamed lemon rice, Thai red curry sauce 927 kcal M	
ASIAN CHARGRILLED STICKY BABY BACK RIBS	22.75
cajun spiced potato wedges, chargrilled corn on the cob, apple & celeriac coleslaw 950 kcal G/E/C/MU/S/SO	
PAN FRIED SEA BASS	19.95
sauteed new potatoes, chargrilled tenderstem broccoli, sauce vierge 389 kcal F/SO	
LAMB ROULADE	24.95
smoked cheddar and confit spring onion mash, purple sprouting broccoli, lamb jus 747 kcal M/SO	
SEAFOOD TAGLIATELLE	19.95
smoked haddock, mussels, tiger prawns, squid, garlic and cream sauce 1053 kcal G/M/F/CR/MO	
TERIYAKI SALMON	19.95
stir fried vegetable noodles 859 kcal G/E/F/SE/S/SO	
WARM FRENCH GOAT'S CHEESE SALAD	17.95
crispy smoked bacon, mixed leaves, spring onion, cherry tomatoes, baby beetroot, walnut pieces, toasted pine nuts, honey & balsamic dressing 1056 kcal M/SO/N/P	

ON THE GRILL

8OZ CHICKEN BREAST 793 kcal M	19.25
8OZ RIBEYE STEAK 895 kcal M	25.50
8OZ SIRLOIN STEAK 915 kcal M	26.50

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




Peppercorn sauce 298 kcal M

Red wine jus 60 kcal SO

Blue cheese 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 celerly, 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