

Menu | Dinner

Starters

Pea and mint soup | £6.50
crème fraîche and chives

English asparagus | £8.50
*soft-poached duck egg, cured ham,
grain mustard dressing*

Chicken liver parfait | £8.00
orange jelly, rosemary crostini

White Lady panna cotta | £7.00
sweet pea puree, parmesan tuile, shoots

Hand-dived scallops | £9.00
apple salad, lemon syrup

Mains

Roast fillet of cod | £18.00
*saffron potatoes, charred tomatoes,
herbs, beetroot powder*

Local spring lamb | £19.00
niçoise vegetables, potato gratin

Gressingham duck breast | £19.50
*griottine cherries, dauphinoise potatoes,
spring vegetables, red wine jus*

Parma ham-wrapped monkfish | £18.50
*warm potato, clam and pea salad,
lemon sabayon, red wine jus*

Crispy polenta | £14.00
*sautéed spinach and mushrooms, plum
tomatoes, shaved parmesan, truffle oil*

Grill

*All grill choices served with:
Vine tomatoes, grilled flat mushroom
and twice-cooked hand-cut chips*

Fillet of beef, £28.00

Sirloin steak, £24.00

Rib-eye steak, £24.00

*All our Beef is 30-day Matured and
sourced from award-winning local
supplier Swannington Farm-to-Fork.*

Desserts

Lemon posset | £7.00
white chocolate soil, lavender meringue

Salted caramel tart | £7.00
caramelised banana, maple ice cream

Rhubarb and custard
crème brûlée | £7.00
sable biscuit

Dark chocolate delice | £7.00
cocoa tuile, praline, hazelnut ice cream

Local cheese plate | £8.50
house chutney, damsel crackers and grapes

*Food Allergies and Intolerances – All of our food is
prepared in a kitchen where nuts, cereals containing
gluten and other allergens are prepared and our menu
descriptions do not include all ingredients.*

Please ask a member of staff if you require assistance

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Reservations: 01603 275180 or email: reception@stgileshousehotel.com

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