



St Giles House  
HOTEL RESTAURANT & SPA

# Dinner



## STARTERS

Confit rabbit & parsley terrine | £7.50  
*heritage carrots, golden raisins*

Smoked eel | £8.00  
*tomato, caramelised shallot puree, capers*

Treacle-cured salmon | £8.50  
*beetroots, torched orange, horseradish*

Homemade soup du jour | £7.00

Variations of mushrooms | £7.50  
*crisp hens egg, micro herbs, tarragon emulsion*

## MAINS

Black bream fillet | £18.00  
*giant cous cous, curried mussel broth, micro coriander*

Pan-seared monkfish | £19.50  
*chorizo, cauliflower*

Harissa crust baked aubergine | £14.50 (V)  
*black quinoa, roast garlic, polenta chips*

Crisp Dingley Dell pork belly | £17.00  
*morcilla, cocotte potatoes, apple, jus*

Pan-fried pheasant breast | £18.00  
*pheasant leg croquette, kale, wild mushrooms, baby vegetables, thyme jus*

## GRILL

*Served with grilled flat mushroom, peppercorn butter and twice-cooked hand-cut chips*

Sirloin steak, £24.00

Rib-eye steak, £24.00

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

## DESSERTS

Baked vanilla cheesecake | £7.00  
*blackberries, granola, green apple sorbet*

English cheese selection | £9.00  
*grapes, quince jelly, artisan crackers*

Ginger sponge | £7.00  
*griddled pineapple, crystallized ginger, yoghurt sorbet*

Pumpkin egg custard tart | £7.00  
*cranberry sorbet, white chocolate, pistachio macaroon*

Peanut butter mousse | £7.00  
*dark chocolate sorbet, raspberries, salted peanuts*

*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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