



## Netley Hall Light Menu

### To Start

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Crispy Squid, Aioli £7.50

Chefs Soup of The Day, Bread, Whipped Butter £6.50 (CBGF)

Whole Grain Mustard and Parsley Ham Hock, Piccalilli Gel, Toasted Brioche  
£8.00

Marinated Olives £4.50

Creamy Garlic and White Wine Mushrooms, Chives on Sourdough Bread £7.50

### Sandwiches

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All served with Skin on Fries, House Salad, on Granary, White or Gluten Free Bread

Sirloin of Beef, Horseradish, Rocket £9.50

Welsh Cheddar and Netley Chutney £9.50

Beetroot Cured Salmon, Cream Cheese, Chives £10.50

### Mains

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Beer Battered Haddock, Hand Cut Chips, Tartar Sauce, Mushy Peas £16.00 (CBGF)

Classic Cheeseburger, Skin on Fries, Tomato, Red Onion, Baby Gem,  
Burger Sauce £16.00 (CBGF)

Chicken Ceasar Salad, Anchovies, Parmesan, Herb Croutons, Romaine Lettuce,  
Ceasar Dressing £12.00

Butter Cross Pork and Leak Sausages, Creamy Mash, Tender Stem Broccoli,  
Onion Gravy £14.50 (GF)

Vegan Wellington of Butternut Squash, Wild Mushrooms with Vegan Jus & Mash  
£18.00



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### Sides

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Hand Cut Chips | French Fries | Buttered Herb Potatoes |  
Creamed Potato | Tender Stem Broccoli With Chilli

### Desserts

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Lemon curd Cheesecake, Raspberry Sorbet £9.00

White Chocolate Pannacotta, White Chocolate Soil, Berry Gel, Honeycomb Shortbread  
£9.00 (CBGF)

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream £9.00

Warm Double Dark Chocolate Brownie, Honeycomb Ice Cream £9.00

### Cheese & Biscuits

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Selection of 3 Cheeses, Grapes, Netley Chutney, Celery, Apple, Balsamic

Served with a selection of biscuits £12.00