

# NUTFIELD PRIORY

HOTEL & SPA  
NUTFIELD, SURREY

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## Welcome to Cloisters Restaurant

The original dining room of Nutfield Priory provides a sophisticated space for sampling intricately prepared dishes. Above you, the arched ceiling and stone carvings lend a classic feel and, on a clear day and night, your food is accompanied by expansive views. Whether it is to celebrate a special occasion or just for the pleasure of it, here you will find great food and a fantastic wine list.

Cloisters Restaurant serves traditional favourites with a contemporary twist in the grand surroundings of this country house.

We hope you enjoy your experience and please do ask a member of our team for anything you may need.

**Alec Mackins**  
Executive Chef

**Abdel Abidi**  
Restaurant & Bars Manager



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

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## SEASONAL MENU

### STARTERS

**Roasted pumpkin and carrot £9.5**

Artichoke, chestnut mushroom kcal 374

**Surf and turf £15**

Pan-fried stone bass, apple braised pork cheek, vanilla apple purée, saffron poached apple kcal 526

**Pan-fried diver Scallop £17**

Burnt fennel, fennel bavarois, black olive and harissa kcal 232  
(Supplement £5 inclusive diners)

**All the chicken £13**

Chicken pressing of confit leg, whipped liver, poached breast, crackling, 62° egg yolk, toasted bread and butter pudding kcal 280

**Smoked seared goat's cheese £14**

Pineapple textures, white balsamic and mustard emulsion kcal 353

**Chilli spiced parsnip velouté (pb) £9.5**

Confit parsnip, parsnip crisp kcal 99

**Chargrilled cauliflower steak (pb) £10**

Tempura courgette, yuzu dressing kcal 107

**Vegan smoked feta (pb) £9.5**

Pineapple textures, white balsamic and mustard emulsion kcal 111

### PALATE CLEANSER

**Basil parfait, lemon £4** kcal 63

**Pear, yoghurt, gooseberry £4** kcal 59

**Strawberry and Champagne £4** kcal 45

### MAIN COURSES

**Chalk Farm sea trout £29**

seaweed gnocchi, purple sprouting, stem ginger, chestnut mushroom, dashi water kcal 900

**Rabbit and carrot £33**

Bathed rabbit fillet, confit leg ballotine in spinach, carrot gratin, saute baby carrots, pickled shallot shells, Madeira and marmite jus kcal 637

**"Hand Cross" aged fillet of beef £42**

Roasted Jerusalem artichoke, spinach, leek, ox cheek bon bon, bay leaf jus kcal 853  
(Supplement £10 inclusive diners)

**Duck and more £32**

Seared duck breast, broccoli and sesame purée, grapefruit jam, broccoli cake, duck waffle and slow cooked leg kcal 360

**Nigella seed and herb crusted turbot £35**

Spinach and watercress cream, leek fondue, butter bean, truffle oil kcal 683

**Miso flavoured ratatouille (pb) £22**

Nori-scented aubergine purée, coriander and lime cream, puff pastry shelf kcal 610

**It's not just artichoke (pb) £23**

Roasted Jerusalem artichoke, artichoke purée, baby grilled artichoke, pan-fried globe grape and golden raisin dressing, beetroot pasta crisp kcal 286

**Ras el hanout puy lentil (pb) £20**

Coconut variations, beetroot relish, charred baby leeks, malibu gel kcal 473

### SIDES £5 EACH

**Triple-cooked chips with truffle oil** kcal 339

**Creamed spinach** kcal 255

**Roasted red onion with french beans and maple** kcal 112

**Nutfield green salad, honey and mustard dressing** kcal 141

*The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.*

**This is a sample menu only. Prices and dishes correct at time of publishing.**

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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## DESSERTS

### **Bramley apple terrine £11**

Popcorn, chantilly, mint kcal 426

### **Honey poached pear £9**

Red wine parfait, smoked brown sugar ice cream  
caramelised wild rice, ruby chocolate galette kcal 755

### **55% Equatorial noir chocolate £11**

Balsamic and beetroot compote, white chocolate crèmeux kcal 459

### **Chocolate capaletti £10**

Passion fruit curd, cocoa tuille kcal 459

### **Petit fours and speciality tea or coffee £6 kcal 168**

### **Painter's palate (pb) £8**

Chef's selection of vegan ice cream and sorbet kcal 461

### **Coconut textures (pb) £10**

Lime, chilli, coriander kcal 446

### **Poached pineapple (pb) £10**

Coconut and banana soil, glazed banana, pina colada sorbet kcal 348

## DRINKS TO PAIR

### **Warre's Port 100ml £6.25**

Velvety and luscious with notes of blackcurrant and cherry

### **Graham's Late Bottled Vintage 2014 100ml £7.50**

Aromas of blackberries and liquorice with notes of rock rose and mint

### **A Over T Hogsback Beer 330ml £6.50**

Deeply complex, rich, flavours of sultana, orange peel and plums

HandPICKED  
HOTELS

## SELECTION OF BRITISH CHEESE

### **British Cheeseboard**

Crackers, bread, grapes and quince jelly

### **Lincolnshire Poacher £7**

Lincolnshire Poacher is a hard unpasteurised cow's milk cheese that is generally of a cylindrical shape with a rind resembling granite in appearance. It is made at Ulceby Grange Farm, Alford, in Lincolnshire, England, by craft cheesemaker Richard Tagg.

### **Cornish Yarg £6**

Cornish Yarg is a nettle wrapped semi-hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

### **Golden Cross £5**

Golden Cross is a log shaped goat's milk cheese which can be eaten fresh or matured. Coagulation takes 24 hours before the curds are gently ladled into long moulds to form the log shape. The cheeses are lightly charcoaled prior to maturation when a velvety white penicillium mould develops on the surface.

### **Tunworth £6**

An English Camembert good enough to make a Frenchman weep: vegetal, porcini-flavoured and intense. The Courtyard Dairy selects only particular Tunworth's that are more wrinkled. This makes for a more intense flavour – making an already brilliant cheese simply outstanding.

### **Blue Lancashire £7**

This delicious, buttery, salty blue veined Lancashire cheese is made from the milk of Pedigree Holstein Friesian cows and matured in a man-made cave to develop even blue-veining throughout the body of the cheese. Lancashire Blue has been awarded Best UK Blue Cheese at The International Cheese Awards.

### **Cropwell Bishop Shropshire Blue £7**

The beautiful taste and creamy texture of this Blue Shropshire cheese is matched by its wonderful appearance, with blue veins radiating through its deep-orange body.

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