

# Lee Wood Hotel

## The Conservatory Restaurant

*As Head Chef, I have created this menu in the hope of meeting the changing expectations of our guests. We are proud to have held a Rosette Award for Culinary Excellence for over 15 years. With each menu we create, we aim to meet the high standards that our guests have now come to expect and enjoy.*

*All our dishes are cooked to order using only the freshest of ingredients, many of which are sourced locally. Please allow time for their perfect preparation.*

*The wines offered to compliment your meal are supplied by the family-owned House of Townend. The wine list has been hand picked by the hotel partners and you will find a variety of traditional favourites and many New World varieties.*

*We aim to cater for all tastes so if you require any 'Special' dishes or a menu for a 'special occasion' please do not hesitate to ask myself or the manager of duty. Similarly please let us know if you have any dietary requirements or allergies before ordering and our team will explain the menu in detail.*

*We are constantly striving to maintain and enhance standards and all the team within the Restaurant and Hotel wish for you to have a enjoyable and memorable meal.*

*Steven Thornley*

*Head Chef*

### **Restaurant Opening Times**

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#### **Breakfast**

Monday—Friday 7am until 9.30am

Weekends & Bank Holidays 8am until 10am

#### **Lunch**

12noon until 2pm

#### **Dinner**

5.30pm until 9.15 pm

## **Starters**

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<b>Sweet Potato and Coconut Milk Soup</b>	£5.95
<b>Porcini and Spinach Risotto</b> Rosemary and Pickled Mushrooms	£7.50
<b>Pigeon Breast</b> Jerusalem Artichoke Puree, Puy Lentils, Games Chips	£7.95
<b>Roasted Mackerel</b> Celeriac Remoulade, Cranberry Compote	£6.95
<b>Honeyed Goats Cheese</b> Beetroot and Orange Chutney, Toasted Hazelnut	£7.50

\* Supplement charge will apply for guests on a rate which includes Dinner.  
For any special dietary requirements please speak to your server.

## The Main Event

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<b>Lamb Rump * (£3.00)</b>	£21.95
Smoked Aubergine Puree, Moroccan Spiced Cous Cous, Feta, Golden Raisin and Madeira Sauce	
<b>Breast of Chicken</b>	£16.25
Braised Leek, Cauliflower, Dauphinoise, Port Reduction	
<b>Confit Pork Belly</b>	£15.95
Red Cabbage, Fondant Potato, Baby Onion and Sage Jus	
<b>Loin of Cod</b>	£18.25
Courgette Linguine, Pesto, Cherry Tomato Sauce, Lemon Oil	
<b>Braised Beef Rump * (£2.00)</b>	£20.95
Champ Mash, Glazed Parsnips, Red Wine and Pancetta Sauce	
<b>Butternut Squash and Smoked Cheddar Filo Tartlet</b>	£14.95
Buttered New Potatoes, Baby Veg	

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### Sides    £3.50

Hand Cut Triple Cooked Chips  
Buttered New Potatoes  
Buttered Vegetables  
Julienne Fries  
Rocket and Parmesan

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## **Dessert**

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<b>Millionaires Shortbread</b> Malt Ice Cream	£7.25
<b>Plum and Almond Pudding</b> Cinnamon Ice Cream	£6.50
<b>Chestnut Bavarois</b> Brandy Caramel Sauce, Vanilla Sable	£6.95
<b>Baileys Cheesecake</b> Coffee Syrup and Chocolate Soil	£6.95
<b>A Selection of Fine Cheeses (*£2.00)</b> Apple and Date Chutney, Biscuits	£8.50

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## **Classics Starters**

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**Soup of the Day** £5.50

**Cajun Chicken Salad** (starter) £6.50  
Garlic Mayo (as main) £12.45

**Traditional Smoked Salmon Plate** £6.95  
Grated Egg, Shallot, Caperberries and Brown Bread

**Grazing Board** For one £7.50 / to share £12.50  
Selection of Cured Meats, Olives,  
Sun Blushed , and Tomato & Warmed Bread

## **Nibbles**

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**Mixed Olives** £3.75

**Spicy Roast Chick Peas** £2.50

**Vegetables Crisps** £2.50

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## **Classics**

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<b>Steak and Ale Pie</b>	£12.95
Creamed Mash, Buttered Peas and Carrots	
<b>Beer Battered Fish and Chips</b>	£13.25
Minted Mushy Peas, Chips and Homemade Tartar Sauce	
<b>Thai Green Curry</b>	<b>Chicken</b> £11.75
Coconut Rice	<b>Vegetable (V)</b> £10.75
<b>Rib Eye Steak</b>	£17.95
Hand Cut Chips, Tomato and Field Mushroom	

### **Sides**

£3.50

### **Sauces**

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Hand Cut Triple Cooked Chips	Peppercorn Sauce	£2.95
Buttered New Potatoes	Dianne Sauce	£2.95
Buttered Vegetables	Garlic Butter	£1.95
Julienne Fries		
Rocket and Parmesan		

## **Classics Desserts**

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<b>Sticky Toffee Pudding</b>	£6.00
Toffee Sauce, Vanilla Ice Cream	
<b>Fresh Fruit Salad and Sorbet</b>	£5.25
<b>A Selection of Ice Creams</b>	£6.00
Brandy Snap Basket	

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