



Ascot Green Restaurant Menu

Starter

Soup of the Day £5.50

Seared Scallops £7.50

fresh apple and fennel salad, with pea purée

Beetroot Carpaccio £5.50

goats cheese, roasted pine nuts, and salad

Smoked Salmon Mousse £7.50

crème fraiche, lime, caviar and dill

Asparagus with Poached Quails Egg £5.95

parma ham and grain mustard dressing

Halloumi Courgette & Herb Cake (v) £5.50

slow roasted vine tomatoes, mixed leaves, cucumber, chilli and lemon dressing

Smoked Salmon Tartar £7.50

capers, shallots, crème fraiche and caviar

Salads

Classic Caesar Salad £5.95

lettuce, parmesan, anchovies, garlic croutons & caesar dressing
(Chicken, Prawns or Salmon Supplement £3.95)

Oriental Prawn Salad £6.95

baby gems, roasted cashew nuts, fruit segments, oriental dressing

Garlic Prawns with Avocado £7.50

served with lemon and olive oil dressing

Smoked Duck and Pomegranate Salad £6.50

curly endives, feta cheese and balsamic reduction

Beetroot Salad (v) £5.95 (v)

beetroot, orange segments, mozzarella cheese, honey

Heritage Tomato and Mozzarella Salad (v) £6.50 (v)

heritage tomatoes, mozzarella cheese, basil cress, basil oil reduction

Arugula Salad £5.50

mushrooms, crispy bacon, green apple chiffonade, cherry vinaigrette



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Mains

Braised all day Beef Short Ribs £17.50

creamy mashed potatoes, mushrooms and pancetta

Chicken Fricassee £15.50

pan roasted chicken thighs with mixed peppers

Stuffed Supreme of Chicken £16.50

stuffed with apple wood cheese, leeks, tarragon, bacon mousse served with fondant potato, seasonal vegetables and tarragon jus

Pressed Belly of Pork £16.95

fondant potatoes, apple puree, crackling and cider jus

Lamb Shank Tagine £16.95

Served with couscous & gravy

Sticky BBQ Poussin £16.95

vegetables, thick cut chips, and red wine jus

Seafood

Cider Cured Sea Trout £16.95

new potatoes, crab sauce and sea vegetables

Steamed Lemon Sea Bream £16.50

vegetables, straw potatoes, and lemon butter

Seared Mackerel £15.95

duchess potatoes, seasonal vegetables and cucumber puree

Salmon with Samphire and Mussels £16.95

served with pea puree and fennel

Lobster Tagliatelle £16.95

half lobster tail with tagliatelle, cherry tomatoes, basil cress with tomato sauce

Stir Fry £16.50

Chicken, Prawn, Beef or Squid served on a bed of egg noodles

Curry £16.50

Chicken, Salmon, Prawn or Beef served with rice or naan and poppadums



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The Grill

Double Cheese & Bacon Burger (16oz) £14.95

sliced tomatoes, onions, gherkins & chips

Sirloin Steak (8 oz) £18.95

seasonal vegetables, thick cut chips, grilled tomatoes, mushroom & red wine jus

T-Bone Steak (8oz) £19.95

seasonal vegetables, thick cut chips, grilled tomatoes, mushrooms and red wine jus

Rump Steak (8 oz) £18.95

seasonal vegetables, thick cut chips, grilled tomatoes, mushroom & red wine

Vegetarian £14.50

Potato Gnocchi (V)

wild mushrooms, arugula & parmesan sauce

Wild Mushroom Risotto with Gremolata (V)

served with rocket and parmesan

Pasta al Pomodoro (V)

Penne pasta cherry tomatoes, basil cress & homemade tomato sauce

Stir fry Vegetables (V)

served on a bed of egg noodles

Mixed Vegetable Curry (V)

served with rice and poppadum's

Side Dishes £2.95 (V)

Green Salad, Garlic Bread
French Fries, Potato Wedges, Onion Rings, Curly Fries

Extra Bread Rolls & Butter £1.95 (V)



Ascot Green Restaurant Menu

Desserts £5.95

Dessert of the Day

Pavlova with Strawberries and Cream

Sticky Toffee Pudding

served with vanilla ice cream

Fresh Fruit Salad

served with vanilla ice cream

Trio of Ice Cream

chocolate, vanilla and strawberry

Selection of Cheese & Biscuits £8.50

Coffee Selection

Pot of Coffee/Tea £3.25

Èspresso £2.50

Double Èspresso £3.25

Café Latte £3.75

Cappuccino £3.75

Liqueur Coffee £7.95

Calypso (Tia Maria)

Irish (Irish Whisky)

Jamaican (Dark Rum)

Russian (Vodka)

Grand Marnier

Allergy Advice - Some of our menu items contain nuts, seeds and there allergens.

There is a small risk that tiny traces may be in any dish or food served.

Please ask a member of our staff for more information.

Items marked (V) are vegetarian.