

ALTOIRS RESTAURANT 2026 SPRING PREMIER MENU

Creamy Leek, Mature English Cheddar and Potato Soup

Chicken, Apricot and Pancetta Terrine
Piccalilli, Crisp Ciabatta Croutes

Poached Chalk Stream Trout Caesar
Soft Boiled Egg, Shaved Parmesan, Sun Blushed Tomatoes, Rustic Croutons



Seared Chicken Breast
Smoked Bacon Bourguignon Sauce, Mashed Potato, Seasonal Greens, Roasted Carrot

Roasted Pork Loin
Grain Mustard Potato, Cauliflower Cheese Puree, Tenderstem Broccoli, Calvados Jus

Pan Fried Sea Bream
Saag Aloo Potato, Roast Cauliflower, Coconut and Cherry Tomato Curry Sauce

Spiced Vegetable, Lentil and Spinach Pie
Shortcrust Pastry, Mashed Potato, Seasonal Greens, Roasted Carrot, Redcurrant Jus



Rhubarb and Apple Crumble Tartlet
English Vanilla Custard

Chocolate and Caramel Pebble
Chocolate Sauce, Caramel Popcorn, Chocolate Brownie

British Cheese Board
Barbers Vintage Cheddar, Long Clawson Stilton, West Country Brie,
Sourdough Crackers, Celery, Grapes, Onion Chutney



Full Afternoon Tea



Freshly Brewed Tea and Coffee



On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.