

# 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.

**Abdel Abidi**  
Restaurant & Bars Manager



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

*Hand*PICKED  
HOTELS

## SEASONAL MENU

### STARTERS

#### South coast crab £16

tomato jelly, ruby grapefruit, cucumber sorbet,  
lemon and herb oil, lemon balm

#### Chicken, leek and ham terrine £15

pickled girolles, piccalilli, tarragon mayonnaise, honey and grain mustard  
dressing

#### Silent Pool gin infused smoked salmon £15

capers, dill, egg pollen, chicory, lemon dressing

#### Leek veloute (v) £12

Norbury blue cheese foam, sea salt and rosemary biscuit

#### Beetroot and watermelon tartare (v) £14

Priory Farm confit egg yolk, pickled shallot,  
frisee, red vein sorrel

#### Isle of Wight heritage tomatoes (ve) £14

vegan feta mousse, red pepper dressing, coriander oil

### PALATE CLEANSER

#### Nutfield garden herb sorbet £4

Frozen yoghurt with basil and confit grapefruit £4

**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.

### MAIN COURSES

#### Chateaubriand for two £90

Premium Surrey hills beef, cooked to your preference and served with triple cooked beef fat chips, truffle mash, béarnaise sauce, creamed spinach, grilled mushrooms, heritage tomato and pesto salad

#### Surrey hills 8oz\* beef sirloin £42

triple cooked beef fat chips, grilled mushroom, heritage tomato and pesto salad

#### Hampshire chalk stream trout £33

pea veloute, shallot and pea, dill crushed potato, herb oil, chervil

#### Corn fed chicken £32

sunblush tomato, spinach and mozzarella, crispy ham, pesto croquette, shallot puree, summer veg, chicken and basil split jus

#### Line caught south coast hake £33

green tomato, crab cake, pea tendrils, beetroot and balsamic caviar, blue viola, beetroot oil

#### Butternut squash and charred red pepper wellington (v) £26

kale, feta, carrot and red pepper puree, asparagus, basil oil,

#### Romney Marsh rump of lamb £35

houmous, plump raisins, mint salsa verde, charred leek, red pepper and carrot textures, micro mint

#### Hispi cabbage (ve) £26

miso onion puree, garlic ciabatta croutons, black truffle, vegan black pudding, crispy onion

*\*Approximate uncooked weight*

### SIDES £5 EACH

Triple cooked beef fat chips

Creamed spinach

Tomato and red onion salad

Truffle mashed potato

Asparagus, baby leek and carrot with pesto

*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.*

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## DESSERTS

### Eton tidy £12

British seasonal berries, vanilla Chantilly cream,  
meringue shards kcal 327

### Apple crumble tart £11

oat and maple crumble, vanilla ice cream kcal 538

### Sticky toffee pudding £11

orange gel, date purée, clotted cream ice cream kcal 550

### Black Forest gateaux £12

yogurt sorbet, macerated raspberries kcal 428

### Textures of raspberry (pb) £9

raspberry sorbet, raspberry gel, chocolate sauce kcal 337

### Pineapple carpaccio (pb) £11

chili and pineapple syrup, piña colada sorbet, coriander kcal 348

Petit fours and speciality tea or coffee £5 kcal 168

## DRINKS TO PAIR

### CHÂTEAU DE JAU, MUSCAT RIVESALTES, Roussillon, France 70ml £11

Velvety and luscious with notes of blackcurrant and cherry

### KIKELET, SZAMORODNI, Tokaji, Hungary 70ml £12

Sweetness, fruit and acidity with a long and layered finish.

### NIEPOORT, LATE BOTTLED VINTAGE, Oporto, Portugal 70ml £7

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

### HOWARD'S FOLLY, CARCAVELOS, Alentejo, Portugal 70ml £15

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

## SELECTION OF BRITISH CHEESE

### A choice of three British cheeses £17

Crackers, bread, grapes and quince jelly

### Lincolnshire Poacher

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

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

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

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

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

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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