



RUSHTON HALL

HOTEL & SPA

TRESHAM RESTAURANT

DINNER MENU

Executive Head Chef Neil McAllister and his talented team welcomes you at Tresham Restaurant for the 7 courses tasting menu experience, expertly paired with our tasting wine flight selection.



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7 COURSE TASTING MENU

£105

Granny Smith Apple

Basil, Fermented Cucumber

Ceviche

Line Caught Sea Bass, Lemon, Vanilla & Fennel

Duck

Chicory, Madeira

Lobster Tail

Sorrel, Radish, Chard

Duo of Lamb

Black Aubergine, Ratte, Feta

Pumpkin

Cremeux, Praline

Coffee

Caramel, Mocha

Coffee & Petit Fours

A discretionary 10% service charge will be added on your final bill.

Please advise a member of our restaurant team if you have any allergies or dietary requirements.

Our dishes may contain nuts.



5 GLASS TASTING WINE FLIGHT

£65

Riesling, Dr Ernest Loosen - Mosel, Germany 75ml

Fruit notes of melon, pear, lemon peel, lime, peach, and apricot

Calusari Pinot Noir, Banat, Romania 75ml

Notes of wild strawberries, autumn fruits, and a hint of peppery spice

Albariño, Alba Vega - Rias Baixas, Spain 75ml

Classic Albariño, bone dry and moderate acidic. Bright fruit notes of grapefruit and citrus

Château D'Argadens, Bordeaux, France 75ml

Deep ruby red. A rich, expressive bouquet with notes of red-berried fruit, blackberry and blackcurrant enhanced by a very slight hint of oak. The palate is rounded, ample and flavorful.

Goldilocks, Moscato - McLaren Vale, Australia 75ml

Light, bright, gently fizzy, with notes of pineapple, passion fruit and elderflower