

# DINING MENU

At The Egerton House Hotel, every dish reflects our heartfelt hospitality and the joy of sharing exquisite food in a setting that feels like home. From beloved British classics to globally inspired plates, each dish is prepared with precision and care, by Head Chef David Mac Donald, using the finest seasonal ingredients—many proudly sourced from trusted local suppliers. Whether you're sharing a light bite, indulging in a hearty main, or treating yourself to something sweet, our menu is a celebration of flavour, familiarity, and finesse—thoughtfully curated for those who appreciate culinary craftsmanship.

(v) Vegetarian (vg) Vegan (gf) Gluten Free

(vgo) Vegan option available (gfo) Gluten free option available



A favourite recipe of Bea Tollman, our Founder and President.

Our prices include VAT at the current standard rate and an optional 15% service charge will be added to your bill. This menu is available from 7am until 10pm and our night menu is available from 10pm to 7am. If you require further information on the allergen content of our foods, please ask a member of staff.

## OPENERS

### CHICKEN NOODLE SOUP 🍲 - 15

A heartwarming broth made from slow-simmered chicken. Served with buttery golden mini chicken pies – a comforting classic and one of Bea Tollman's favourites

Pair with: Chardonnay Missionvale (Glass/Bottle) 20/78

### H FORMAN & SON SMOKED SALMON PLATTER (gfo) 🍲 - 23

Lemon crème fraîche, capers, cornichons, lemon, wholemeal toast

Pair with: Egerton Signature Vodka Martini - 25

### CLASSIC CAESAR (v) (gfo) 🍲 - 17

Baby gem lettuce, garlic croutons, anchovies, shaved Parmesan  
Add: Chicken / Grilled Salmon £8 ~ Bacon / Halloumi £5 ~ Soft boiled egg £4

Pair with: Sauvignon Blanc Walker Bay (Glass/Bottle) 18/70

### THE RCH SIGNATURE CHOPPED SALAD - 24

Free-range chicken, tomatoes, beetroot, Cheddar cheese, free-range egg, avocado, bacon – tossed with our house dressing. A Red Carnation favourite.

Pair with: Pavillon des trois arches merlot - 18 / 70

## **EGERTON SIGNATURES**

### **Comfort Classics and House Favourites**

#### **EGERTON CHEESE & BACON BURGER (vgo) (gfo) - 26**

Free-range beef burger, streaky bacon, cheese, caramelised onion, sweet pickle and burger sauce. Served with coleslaw and your choice of French fries or chunky chips.

(Vegan Beyond Meat Burger available)

Pair with: Zuccardi Q Malbec (Glass/Bottle) 20/78

#### **FISH & CHIPS - 25**

Traditional beer-battered cod fillet with chunky chips, peas, house tartare sauce

Pair with: Lanson Le Black Réserve (Glass/Bottle) 23/130

#### **CHICKEN PIE 🍷 - 27**

Roast chicken, pancetta, carrots, peas and button mushrooms served with creamy mashed potato and seasonal vegetables

Pair with: Chardonnay Missionvale (Glass/Bottle) 20/78

#### **LEMONY COURGETTE PASTA (vg) (gfo) - 25**

Spaghetti with courgette, pea velouté, ricotta (or vegan feta) and mint

Pair with: Sancerre Domaine Reverdy (Glass/Bottle) 22/86

## TOASTED AND TEMPTING Croques and Sandwiches

Served on a bread of your choice and can be made gluten free

### EGERTON CLUB - 25

Chicken, tomato, free-range egg, bacon, lettuce, mayonnaise  
Pair with: Moretti Beer – 9

### VEGGIE CLUB (v) - 20

Grilled vegetables, tomato, avocado, free-range egg,  
lettuce, mayonnaise  
Pair with: Sancerre Rosé Domaine Jean-Max Roger (Glass/Bottle)  
21/80

### CHEESE TOASTIE (vgo) (gfo)– 17

Mature Cheddar, Mozzarella with roast ham *or* tomato, on sourdough bread  
Pair with: Meantime Pale Ale – 9

### SANDWICH SELECTION (vgo) (gfo) - 16

Free-range egg mayonnaise with watercress *or* roast ham and piccalilli *or*  
smoked salmon and cream cheese  
Pair with: Lanson Rosé (Glass/Bottle) 26/145

## ON THE SIDE

SEASONAL GREEN SALAD	8
FRENCH FRIES	8
CHUNKY CHIPS	8

## SWEET ENDINGS

### Desserts

#### HONEYCOMB ICE CREAM (v) (gf) 🍯 - 12

Homemade honeycomb ice cream topped with honeycomb shards

Pair with: Whiskey Highland Park 12YO - 16

#### CHOCOLATE BROWNIE (v) (gfo) - 14

Chocolate brownie served with warm chocolate sauce and vanilla ice cream

Pair with: Taylor's 20 Years Twany Port 100ml - 15

#### BEA TOLLMAN'S VANILLA CHEESECAKE (v) 🍯 - 14

A timeless favourite, with a seasonal fruit compote

Pair with: Chateau Grand Jauga Sauternes 100ml - 15

#### SELECTION OF ICE CREAM OR SORBET (v) - 9

Choose 3 scoops from chocolate ice cream, vanilla ice cream, strawberry ice cream, lemon sorbet, passion fruit sorbet or strawberry sorbet

Pair with: Barbadillo Manzanilla Sherry - 13 or Limoncello - 14