

DINING MENU

THE EGERTON HOUSE HOTEL

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 MacDonald, 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.

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.

TO START

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: Sancerre Domaine Reverdy (Glass/Bottle) 26/99

ROAST TOMATO SOUP (V, VGO) 20

A winter favourite, served with herb oil and a three cheese toastie

Pair with: Beronia Rioja Blanco (Glass/Bottle) 18/68

H FORMAN & SON SMOKED SALMON PLATTER (GFO) 🍲 23

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

Pair with: Egerton Signature Vodka Martini 26

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: Jackson Estate the Settler (Glass/Bottle) 21/80

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 19/72

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available |

(GF) Gluten-free | (GFO) Gluten-free option available

🍲 A favourite signature dish of Mrs T, our Founder and President.

SIGNATURE MAINS

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: Beronia 198 Barricas Reserva (Glass/Bottle) 25/95

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: Jackson Estate the Settler (Glass/Bottle) 21/80

Chef's Sustainable Pick - Crafted with care for the planet

GNOCCHI AL BOSCAIOLO (V, VGO, GFO) 25

Potato gnocchi, sauté mushroom, peas, Parmesan cream, thyme and garlic crumb. Option to add bacon bits.

Pair with: Sancerre Domaine Reverdy (Glass/Bottle) 26/99

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TOASTED AND TEMPTING

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: Peroni Lager 9

VEGGIE CLUB (V) 20

Grilled vegetables, tomato, avocado, free-range egg, lettuce, mayonnaise

Pair with: Roseblood Rose (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

SANDWICHES (VGO, GFO) 16

Free-range egg mayonnaise with watercress

Roast ham and piccalilli

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

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TO FINISH

HONEYCOMB ICE CREAM (V, GF) 🍯	12
Homemade honeycomb ice cream topped with honeycomb shards	
Pair with: Whiskey Highland Park 12YO	18
CHOCOLATE BROWNIE (V, VGO, GFO)	14
Chocolate brownie served with warm chocolate sauce and vanilla ice cream	
Pair with: Taylor's 20 Years Tawny Port 100ml	15
BEA TOLLMAN'S VANILLA CHEESECAKE (V) 🍯	14
A timeless favourite, with a seasonal fruit compote	
Pair with: Château Grand Jauga Sauternes 100ml	15
SELECTION OF ICE CREAM OR SORBET (V, VGO)	9
Choose three scoops from:	
Chocolate ice cream, vanilla ice cream, strawberry ice cream,	
Lemon sorbet, passion fruit sorbet or strawberry sorbet	
Pair with: Barbadillo Manzanilla Sherry	14
or Limoncello	14

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