

DINING MENU

The menu at The Egerton House Hotel reflects the refined charm of this small, intimate boutique retreat, offering a carefully curated selection of comfort food with an elegant touch. Whether you are in search of a quick yet satisfying lunch or a more indulgent, hearty meal, the menu caters to all tastes with expertly crafted dishes made from the finest ingredients from our Head Chef David. From classic British favourites to sophisticated international flavours, each dish is prepared with precision and care, ensuring a delightful dining experience. With a focus on quality and warmth, dining at The Egerton House Hotel feels like a luxurious home-away-from-home experience, perfect for any occasion.

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



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.

STARTERS

- CHICKEN NOODLE SOUP** 🍴 15
Mini chicken pies
- BEETROOT AND BROAD BEAN TART (v)** 21
Variety of beetroot, broad beans and honey thyme walnuts
Vegan and Gluten Free option available (v) (gf)
- ENGLISH ASPARAGUS (vg)** 22
English Asparagus, garlic crumb, hollandaise and herb salad
Gluten Free option available (gf)
- H FORMAN & SON SMOKED SALMON PLATTER** 🍴 23
Lemon crème fraîche, capers, cornichons, lemon, wholemeal toast
Gluten Free option available (gf)
- DEVON CRAB CAKES** 23
Baby spinach, shaved fennel, citrus and dill aioli

SALADS

- CAESAR SALAD** 17
Baby gem lettuce, garlic croutons, anchovies, soft boiled free-range egg, Parmesan
(Add chicken or halloumi for £8)
Gluten Free option available (gf)
- BURRATA SALAD (v)** 23
Heirloom tomatoes, broad beans, toasted pumpkin seed pesto and burrata
Vegan option available
- RCH SIGNATURE CHOPPED SALAD** 24
Free-range chicken, tomatoes, beetroot, Cheddar cheese, free-range egg, avocado, bacon, lettuce
- GRILLED SALMON SALAD** 26
Miso cured salmon, shaved cabbage, cucumber, quinoa, avocado, toasted sesame seeds and gochujang dressing
Vegan option available

MAINS

- BEYOND MEAT BURGER (v)** 24
Beyond Meat burger, caramelised onion, lettuce, tomato and burger sauce
Gluten free option available
- BUTTERMILK CHICKEN BURGER** 25
Marinated chicken breast, sweet pickle, Asian slaw and spicy mayonnaise
- EGERTON CHEESE & BACON BURGER** 26
Free-range beef burger, streaky bacon, cheese, caramelised onion, sweet pickle and burger sauce
Gluten free option available
- All burgers are served with homemade coleslaw and your choice of French fries or chunky chips. Gluten-free buns are available upon request.
- LENTIL DHAL (vg)** 23
Tempura cauliflower, curry leaf, cumin yoghurt, and coriander
Gluten free option available (gf)
- ROASTED AUBERGINE (v/vg/gf)** 23
Roasted aubergine, falafel balls, pickled onion, chilli, coconut labneh and coriander chutney
- LEMONY COURGETTE PASTA (vg)** 25
Spaghetti with courgette, pea velouté, ricotta (or vegan feta) and mint
Gluten free option available
- FISH & CHIPS** 25
Traditional beer-battered cod fillet with chunky chips, peas, tartare sauce
- CHICKEN PIE** 27
Roast chicken, pancetta, carrots, peas and button mushrooms served with creamy mashed potato and seasonal vegetables

CROQUES

FLORENTINE (v)	18
Mature Cheddar, wilted spinach, bechamel sauce, mustard	
MONSIEUR	18
Mature Cheddar, roast ham, bechamel sauce, Dijon mustard	
MADAME	19
Mature Cheddar, roast ham, bechamel sauce, Dijon mustard, fried egg	

SANDWICHES

Served on a bread of your choice
All sandwiches can be made gluten-free

EGG MAYO WITH WATERCRESS (v)	16
Free-range egg with mayonnaise and watercress	
ROAST HAM	18
Homemade piccalilli	
VEGGIE CLUB (v)	20
Grilled vegetables, tomato, avocado, free-range egg, lettuce, mayonnaise	
H FORMAN & SON SMOKED SALMON	23
Cream cheese, avocado and watercress	
EGERTON CLUB	25
Chicken, tomato, free-range egg, bacon, lettuce, mayonnaise	

CHEESE AND TOMATO TOASTIE (v)	16
Mature Cheddar, Mozzarella and tomato	
CHEESE AND HAM TOASTIE	18
Mature Cheddar, Mozzarella and roast ham	

DESSERTS

All desserts are gluten free

HONEYCOMB ICE CREAM (v) 🍯	12
Homemade honeycomb ice cream topped with honeycomb pieces	
CHOCOLATE BROWNIE (v)	14
Chocolate brownie served with warm chocolate sauce and vanilla ice cream	
RHUBARB CRUMBLE (v)	14
Poached rhubarb with ginger crumble, rhubarb gel, toasted coconut and vanilla ice cream or vanilla custard <i>vegan option; toasted coconut and coconut ice cream (vg)</i>	
SELECTION OF ICE CREAM (v)	9
A choice of chocolate, vanilla or strawberry	
SELECTION OF SORBET (vg)	9

A SELECTION OF FINE BRITISH CHEESE (v)	18
Mature Cheddar, Brie, goat's cheese and soft blue cheese, served with quince jelly and a selection of Bea Tollman's crackers	

SIDES

SEASONAL GREEN SALAD	6
FRENCH FRIES	6
STEAMED SEASONAL VEGETABLES	6
CREAMY MASHED POTATO	6

SMALL PLATES

ONE PLATE £10 | FOUR PLATES £35 | SIX PLATES £52

CHICKEN SATAY

Peanut butter glaze, spring onion, coriander, chili, crushed peanuts

COUNTRY STYLE SAUSAGE ROLLS

Free range pork, sesame seeds, tomato chutney

BRAISED BEEF SHORT RIB AND STILTON CROQUETTES

Local Stilton cheese, celeriac remoulade

H. FORMAN & SON SMOKED SALMON MOUSSE

Tapioca crisp, capers, dill, coriander

CUMIN FALAFELS (v)

Coriander chutney, curry mayo, fried curry leaves

HEIRLOOM TOMATO BRUSCHETTA (v)

Caesar mayo, Parmesan, basil, olive oil