



COUNTRY HOUSE · HOTEL · RESTAURANT

STARTERS

Field mushroom and wild mushroom soup with sauté wild mushroom croûton £6.50

Goldstone cured gravadlax with caper, parsley and red onion salad
served with Swedish (hovmästarsås) sauce £9.00

Seared scallops with cauliflower purée, curry oil and cauliflower bhaji £17

Cox apple, walnut and celery salad with Brockhall Farm goats' cheese croute and
Goldstone salad cream £8.50

Ham hock and apricot terrine with pickled apple purée, Buttercross Farm black pudding
and parsley salad £9.00

The following dish is ideal for two to share

Goldstone cured gravadlax, mini fish and chip cones, Goldstone crab cakes, cockle popcorn and
soused trout with sweet chilli and tartare sauce £18

Served with fresh baked Goldstone bread rolls and flavoured butters

MAIN COURSES

Slow pot roast belly pork with apricots, cardamom, parsnip purée and pak choi £17

Slow braised shin of Shropshire beef with caramelised Eddie's carrots with Buttercross Farm
pancetta and wholegrain mustard mash potato £16

Breast of pheasant with puy lentil cassoulet, port sauce and braised chicory £18

Grilled fillet of Pollock with parsley potatoes, smoked bacon and a tomato sauce £17

Baked flat field mushroom with Cashel Blue cheese, mushroom and spinach risotto
and a white wine sauce £12.50

Steaks

We source all our British beef from local markets

We offer grilled fillet steak (6oz) or grilled sirloin steak (8oz) served with
grilled mushroom and plum tomato, battered onion rings and chips made from the
neighbouring farm Eddie's

Fillet £27

Sirloin £21

All dishes are served with a generous amount of freshly cooked vegetables

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DESSERTS

Warm baked chocolate tart with Goldstone white chocolate ice cream and cherry sorbet

Lemon posset with pink peppercorn meringue

Honey baked figs with vanilla panna cotta and red wine mulled fruits

Key lime parfait with honey snap and plum sauce

Chocolate, almond and sultana terrine with rum cream and toasted almonds

£7.95 each

A selection of Goldstone homemade ice creams

Chestnut and honey – Cinnamon and apricot –

Balsamic - Vanilla – Chocolate

£6.95 each

British and Irish cheeses

We serve from a selection of farm and artisan produce

Brock Hall Farm goats' cheese - Cashel Blue – Cheddar - Cheshire - Cornish Yarg

Shropshire Blue - Single Gloucester - Somerset Brie - Stilton - Tornagus

All are served with biscuits, celery, Cox apple and Goldstone chutney

£7.95

Tea or coffee and petits fours £3.60