

14TH JANUARY 2024



# MENU

## Diglis House Hotel



DIGLIS HOUSE  
HOTEL  
ON ALL SOCIAL  
MEDIA  
PLATFORMS

### Breakfast Roll/Sandwich - 6 | Served until 11:00am

Choose from Bacon, Sausage, Fried Egg or Vegan Sausages | Extra Items - 1.20 | Add a Hot Drink - 2.00

SERVED 12PM - 5PM

### Brunch

- Eggs Benedict** | Toasted English Muffin, Ham, Poached Eggs, Hollandaise - 11  
**Eggs Royale** | Toasted English Muffin, Severn and Wye Smoked Salmon, Poached Eggs, Hollandaise - 15  
**Eggs Florentine (V)** | Toasted English Muffin, Spinach, Poached Eggs, Hollandaise - 12

### Diglis House Burgers | Served with Seasoned Fries and House Slaw (GFA)

- The Classic One:** - 2 4oz Smashed Hereford Beef Patties, American Cheese, Crisp Bacon, Lettuce, Sliced Tomato, Onion, Pickles, Our Burger Sauce - 19  
**The Vegan One:** - Moving Mountains Plant Based Patty, Provençal Vegetable Relish, Vegan Cheese, Crispy Onions, Lettuce, Sliced Tomato, Onion, Pickles, Our Burger Sauce (VE) - 19

### It's Just A Sandwich

Home Baked Sourdough Roll, Salad & Root Vegetable Crisps - 11

#### BLT

Cheddar, Red Onion, Chutney  
Roast Beef, Horseradish, Rocket  
Giant Fish Finger, Tartar Sauce  
Hummus, Roasted Peppers  
Ham, Mustard, Tomato  
Smoked Salmon, Cucumber, Cream Cheese, Horseradish

Add A Mug Of Soup To Your Sourdough Roll - 3

N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.



14TH JANUARY 2024

# MENU

## Diglis House Hotel

Fish Friday Special!  
Enjoy Our Diglis Classic,  
Fish & Chips For £12.50 -  
Served 12pm-8pm

SERVED 12PM - 5PM

### Small Plates

Smoked Salmon, Lemon, Watercress & Horseradish (GF)  
Prosciutto & Melon (GF)  
Tomato Soup (VE)  
Roast Root Vegetables & Goat Curd, Aged Balsamic (GF)

### Mains

Roast Sirloin Cap of Hereford Beef - Diglis Sunday Roast (GFA)  
Roast Breast of Cotswold Chicken - Diglis Sunday Roast (GF)  
Roast Cod, White Bean & N'Duja cassoulet, Cavolo Nero (GF)  
Harissa Roast Cauliflower, Cashew Puree (VE)  
Bucatini Puttanesca  
Pumpkin & Pecorino Ravioli (V)

### Sides

Market Selection of Vegetables - 4.50  
Roast Beef Gravy - 3.50  
Homemade Chips - 5  
Roast Potatoes - 4.50

### Desserts

Passion Fruit Pavlova (GF)  
Applebys Cheshire, Whisky Cake, Chutney, Pickled Grapes  
Pistachio Panna Cotta, Orange Salad (VEA, GF, N)  
Kirschen Cherry Yogurt Cake, Cherry Syrup & Ice Cream

**Two Courses | £25.00**

**Three Courses | £33.00**

N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request  
Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.