

Welcome to The Dining Room Restaurant

Brandshatch Place Hotel and Spa dates back to 1806, when it was built by the Duke of Norfolk as a country home. He later gave the house to one of his gentlemen friends in the locality and Brandshatch Place remained a prestigious private residence until 1977.

The Georgian red brick house offers elegant proportions nestling at the end of a long tree-lined drive surrounded by its own 12 acres of parkland and gardens.

Great food is at the heart of Brandshatch Place Hotel and Spa. The Dining Room boasts culinary excellence and the dishes the chef creates use only the finest of local ingredients.

We hope you have a relaxing evening with us – please make yourself at home.

Darren Collins
Head Chef

Toby Ives
Food & Beverage Manager

**This is a sample menu only. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

SEASONAL MENU

STARTERS

Soup of the day (ve) £8
Kcal 324

Heritage beets and apple (ve) £12.5
Apple and tarragon poached heritage beets, beetroot and apple crisps, red vein sorrel, apple purée, roasted chestnuts, apple dressing Kcal 470

Celeriac fondant (v) £9.5
Chestnut velouté, truffle mayo, picked apple, bouche of herbs Kcal 536

Oven-roasted vine beef tomato (ve) £10.50
Vegan feta mousse, olive ciabatta garlic croutons, tomato consommé, basil gel Kcal 331

Corn-fed chicken and fillet of pork terrine £9
Sweetcorn, chilli relish, picked leaves Kcal 390

Pigeon a la Françoise £12.5
Pan-seared breast of pigeon, purple potato, pancetta and pea salad, pigeon bon bon, baby onion, crispy pancetta, fresh peas Kcal 584

Cured Nori dusted Scottish salmon mosaic £10.5
Crème Fromage, compressed cucumber tartare, a tapioca crisp, dill oil Kcal 492

Kentish grown grilled asparagus £8.5
Confit duck egg yolk gel, vintage shaved parmesan, truffle oil and aged balsamic Kcal 311

Red wine braised Beef shin tortellini's £11.5
Parisienne root vegetables, smoked tomato consommé, basil oil Kcal 683

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MAIN COURSES

Lemon-brined North Atlantic Cod £30
Braised purple potato, tenderstem broccoli and broccoli purée, purple potato tartar, chicken consommé Kcal 789

Coq au Vin £28
Ballotine of free range chicken breast, smoked mashed potato, braised chicken leg filled Roscoff onion, crispy boneless wings, pickled girolles, baby leeks, baby vichy carrot, truffle jus Kcal 1044

Spinach and vegan cream cheese ravioli (ve) £20
Confit cherry vine plum tomatoes, red pepper coulis, wild mushroom and chestnut bon bon, deep fried basil leaves Kcal 1029

Mediterranean assiette (ve) £24
Basil marinated vegan feta wrapped in green and yellow courgettes, roasted aubergine with vegan feta crumb, roast aubergine puree, baby courgettes, plum tomato coulis and basil gel Kcal 700

Panko-crumbed South-coast lemon sole £33
Creamed truffle potato, truffle mousse, baby leeks, king oyster mushrooms, pea purée, cep cream Kcal 689

Roasted butternut squash, caramelised red onion and spinach pithivier (ve) £19
Wilted spinach, saffron cocotte potatoes, sage Pomodoro sauce Kcal 983

30 day hung 10oz Scottish sirloin steak £45
Pavé potato, beef tomato filled with garlic and thyme wild mushroom fricassee, béarnaise sauce Kcal 1050

Seared breast of Barbury duck £27.5
Thyme fondant potato, caramelised spiced pineapple, bok choy, chilli jus Kcal 919

Steak and Lobster £70
16 day dry-aged 5oz fillet steak, grilled truffled thermidor half lobster, pavé potato, beef tomato filled with garlic and thyme mushroom fricassee Kcal 1137

Paired wonderfully with Spy Valley's Pinot Noir. A silky red wine from Marlborough, New Zealand, with red berries and subtle spice
125ml £9.5 175ml £13.25 250ml £19 BTL £57

SIDES

Selection of buttered vegetables Kcal 209 £4.5

Sea salted hand-cut truffle and parmesan chips Kcal 598 £5.5

Creamed spinach and blue cheese Kcal 656 £5.5

Garlic and herb layered pressed potato, truffle butter Kcal 737 £5.5

INDULGING LIQUEUR COFFEES

Irish Coffee £8.5

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee £8.5

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café Carajillo £10

Fine Italian roast coffee with Martell VS cognac, crowned with fresh double cream and lemon zest

Café Disaronno £8.50

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee £9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) £3.5

Americano (kcal 0) £3.5

Latte (kcal 97) £3.5

Cappuccino (kcal 65) £3.5

Hot chocolate (kcal 307) £3.5

Syrups (kcal 60) £1

DESSERTS

Raspberry bavarois £11

A quenelle of white chocolate mousse, chocolate soil, salted caramel tuile Kcal 270

Rhubarb and custard £9

Steamed force grown Yorkshire rhubarb, rich vanilla custard panna cotta, rhubarb jelly, ginger granola Kcal 625

Hot chocolate fondant £10.5

White Chocolate ice cream, toffee sauce, caramel tuile, fresh raspberries Kcal 1303

Sweet fig and cinnamon dim sum (ve) £9

Steamed dim sum, fig jam, cinnamon crème, buckwheat crunch, crystallised mandarin, spiced syrup Kcal 573

Trio of chocolate £9.5

Milk chocolate mousse, dark chocolate aero, smoked white chocolate mascarpone, cherry sphere, caramel tuile Kcal 638

Star anise and cinnamon scented fig Tatin £12

Honey mascarpone, Kentish blue cheese foam Kcal 259

Flexible chocolate ganache (ve) £9

Chocolate sponge, caramel and coconut tuile, a chocolate and coconut crisp, raspberry gel Kcal 528

Selection of Taywell's ice creams / Sorbets £6

A range of flavours available on request Kcal 545

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SELECTION OF BRITISH CHEESE

Kentish Cheeseboard

A selection of locally sourced Kentish cheese, tomato chutney, homemade crackers, celery and grapes

3 cheeses (kcal 637) £14

Choose 3 cheeses from the following:

Ashmore Farm House

A full flavoured hard cheese, with creamy texture and bags of natural bite.

Canterbury Cobble

Naturally rinded brine washed cheese, aged for 4 months.

Non pasteurized

Ashmore Smoked

Naturally smoked farmhouse cheddar.

Chaucer's Camembert

A mild soft centred bloomy rinded camembert.

King Cott Blue

A soft centred lightly veined blue cheese.

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AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream £7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Benedictine £5

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices

Disaronno £5

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

Hennessy XO £25

Rich, spicy, complex and truly historical Cognac

Hibiki Suntory 17YO £14

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

AFTER DINNER SIGNATURE COCKTAILS

Toffee Espresso Martini £13

Absolut Vanilla, Kahlua, Maidstone Distillery Toffee liqueur, espresso, garnished with coffee beans and cocoa powder

Chocolate Hazelnut Martini £13

Bailey's, Frangelico hazelnut liqueur, Creme de Cacao Brun, Hennessey VS, with chocolate powder on the rim of the glass

Banana Old Fashioned £13

A twist on a traditional old fashioned, using Woodford L&G Reserve and Banana liqueur, garnished with a dehydrated orange crisp

Amaretto Sour £13

The distinctive flavour of Disaronno amaretto paired with the sharpness of freshly squeezed lemons