

THE
CAVENDISH
HOTEL

CAVENDISH TERRACE

A selection of light bites freshly prepared by our kitchen to enjoy from our Terrace – the perfect pairing to a Glass of English Sparkling

House Focaccia

Butter, Local Rapeseed Oil & Balsamic

£6

Oyster Mignonette

£5 per oyster

Cured Chalk Stream Trout

Rhubarb, Blood Orange, Buttermilk

£17

White Bean Hummus

Asparagus, Purple Sprouting Broccoli

£12

Chicken & Leek Terrine

Apricot Chutney, Toasted Sourdough

£16

Strawberry & Ambriel Classic Sparkling Sorbet,

Strawberries & Basil Cream

£14

A 10% service charge is added to all non-resident dining, which is distributed directly to staff.

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

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A ENGLISH SPARKLING WINES

“Dry, lean and zesty with creamy bubbles that glide across the palate like a fluffy meringue”

	Glass 175ml
Ambriel Classic Brut MV, West Sussex, England (11%)	£11.90
Ambriel Huzzah Rosé Brut MV, West Sussex, England (11%)	£11.90

CHAMPAGNE

"Rich, creamy and nutty with delicate light and airy bubbles"

	Glass 175ml
Delamotte Brut Le Mesnil Sur Oger, Champagne, France (12.%)	£13.90
Laurent Perrier Cuvée Rosé Brut, Tours-Sur-Marne, Champagne, France (12%)	£27.80