

Starters

£9.50 each

Seasonal Soup
(V – GS – DFA)

Duck Spring Roll

Crispy Vegetables, Hoisin, Sweet Chili and Toasted Sesame Reduction

Asparagus Spears Wrapped in Smoked Salmon
Parmesan, Caper Crème Fraiche, Rocket Leaf (GS)

Spinach, Leek and Smoked Cheddar Arancini
Herb Aioli, Sun Blushed Tomato Oil (V - GSA)

Rose of Melon

Pineapple Carpaccio, Mango & Passion Fruit Salsa (VG – GS)

Main Course

£25.00 each

Grilled Ribeye Steak

Flat Portobello Mushroom, Vine Tomato, Chunky Chips and Green Peppercorn Sauce (GS – DFA)

Additional £5.00 supplement

Rump of English Lamb

Sweet Potato Dauphinoise, Chargrilled Mediterranean Vegetables, Red Currant Jus (GS)

Fillet of Pork and Slow Cooked Pork Belly

Salardaise Mash Potato, French Beans, Cider & Apple Sauce (GS)

Seared Fillet of Seabass

Crushed New Potato Cake, Crab Bon Bons, Samphire, Lobster Bisque (GSA)

Saffron Blinis

Wild Mushroom Ragout, Basil Hollandaise, Tempura Courgette (V)

Side Dishes

£4.50 each

Chunky Chips / Chantenay Carrots / Green Vegetable Medley / Mixed Leaf Salad

Guests staying with a dinner inclusive package are entitled to two courses

**If you have a food allergy or intolerance, please inform a member of staff before dining.
All food is prepared in an area where allergens are present**

Desserts

£9.50 each

Apple, Plum & Almond Tarte Tatin

Vanilla Ice Cream

Strawberry & Clotted Cream Cheesecake

Mixed Berry Compote (GS)

Iced White Chocolate Parfait

Honeycomb, Raspberry Coulis (GS)

Ice Cream and Sorbet Selection (GS)

Selection of British of Cheese

Homemade Chutney, Crackers, Grapes and Celery (GSA)

Additional £3.00 supplement

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free

GSA = Gluten Sensitive Available DFA = Dairy Free Available

Tea & Coffee

£5.25

English Breakfast Tea
Decaf English Breakfast
Earl Grey
Peppermint
Chamomile
Green Tea
Lemon & Ginger
Cranberry & Raspberry

Arabica Filter Coffee
Decaf Arabica
Cappuccino
Café Latte
Espresso
Americano
Latte Macchiato
Hot Chocolate

Liquor Coffee

£9.00

Jameson Irish Whisky
Famous Grouse Scottish Whisky
Tia Maria
Cointreau
Baileys
Courvoisier Brandy
Capt Morgan Spiced Rum
Capt Morgan Dark Rum
Absolut Vodka
Drambuie
Amaretto
Grand Marnier

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