

Sample Dinner Menu

(This menu changes daily)

Starters

Soup of the Day £6

Salmon Rillettes £6

Spring Onion Crème Fraiche, Red Sorrel **E-M-F**

Goat Cheese & Confit Chicory £6

Autumn Couscous, Roasted Cardamom Carrot Puree **G-M**

Breaded Brie £6

Cranberry Puree, Red Onion Marmalade **M-G-SU**

Coronation Duck Croquette £6

Hoisin Sauce, Fig & Pomegranate Chutney **MU-M-E-G**

Scallops £12

Sautéed sprout tops, Bacon & Cauliflower puree **MO-E-MU**

Mains

Chicken £18

Chicken Supreme, Salt Baked Celeriac, Root Vegetable Dauphinoise, Romanesco, Sage Jus **M-C-SU-G**

Fish of the Day £18

Seabass with Roasted New potatoes, Green beans & Dill butter **F-SU**

Pork Belly £18

Mustard Mash Potato, Toffee Apple Puree, Tender Stem, Apple Jus **SU-M-C**

Risotto £18

Pumpkin Seed & Butternut Squash **M-C**

Baked Cod Loin £18

Saffron Potato, Peas a la Francaise **F-M-SU-C**

Sirloin Steak (8oz) £24

Cherry Tomato, Sautéed Wild Mushrooms, Triple Cooked Chips **M**

Lamb Rump £26

Dauphinoise Potatoes, Cauliflower Cheese Puree, Shredded Sprouts & Bacon, Red Currant Jus **M-SU-C**

Pan Roasted Duck £24

Fondant Potato, Charred Bok Choy, Spiced Carrot Purée, Honey Jus **SU-C-M**

Baby Corn M	£4.00	Chips	£4.00
Sautéed French beans M	£4.00	Peppercorn M-SU-C ,	
Garden Salad MU	£4.00	Red Wine SU-C	
New Potatoes M	£4.00	or Blue Cheese Sauce M	£2.95

Desserts

Blueberry Crème Brulée £6
Florentine Biscotti **M-E-G-N**

Chocolate Torte £6
Salted Honey Popcorn, Feuilletine, Vanilla Ice Cream **P-N-M-E-G**

White Chocolate Brownie £6
Strawberry Sauce **G-E-M**

Hazelnut & Caramel Tart £6
Chantilly Cream **M-N-G-E**

Lemon & Thyme Cheesecake £6
Wine Syrup, Caramelized Figs **G-SU-M**

Cheese & Biscuits £12
Chef's Selection of 3 Local Cheeses, Quince Jelly, Grapes, Celery **M-G-C-N**

Ice cream & Sorbet Selection £6
Please ask sever for available choices **M**

Inclusive Dinner Packages Up to The Value of £30.00 per person.

A discretionary Gratuity of 10% will be added to the total bill

Allergens

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

P-Peanuts, **N**-Nuts, **CR**-Crustaceans, **MO**-Molluscs, **F**-Fish, **E**-Eggs, **M**-Milk, **G**-Gluten, **S**-Soya,
SE-Sesame Seeds, **C**-Celery, **MU**-Mustard, **L**-Lupin, **SU**-Sulphur Dioxide, **PA**-Please Ask

