

# Menu

## To Begin With

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**Sourdough Basket** Smoked Whipped Butter, Honey £8.50

## Starters

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**Baby Chorizo** Romesco Sauce, Potato Crisps

**French Onion Soup** Gruyère

**Beetroot Gravavlax** Capers, Shallots, Gherkins, Lemon, Sourdough

**Chicken Rillettes** Pickled Shimeji, Chive Crème Fraîche, Seeded Cracker

## Main Courses

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**Scottish Salmon Fillet** Confit Jersey Royals, Mangetout, Brown Shrimp Sauce

**Roasted Chicken Supreme** Braised Leek, Pomme Ana, Black Garlic Puree, Sauce Supreme

**Roscoff Onion Tart** Gorgonzola, Pinenut Butter, Pear, Merlot Wine

**30 Days Dry Aged Sirloin 10oz** Charred Tenderstem Broccoli, Fries £19.00  
*suppl.*

## Desserts

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**Sticky Toffee Pudding** Caramel Sauce, Vanilla Ice Cream

**Bramley Apple Crumble** Vanilla Custard

**Brillat Savarian Cheesecake** Passionfruit, White Chocolate, Orange

**Selection of English and French Cheeses** Quince Jelly, Crackers £7.50  
*suppl.*

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. VG = Vegetarian, VE = Vegan, GF = Gluten Free.