

Dining Menu

To Begin With...

Sourdough Basket Smoked Whipped Butter, Honey	£8.50
Padron Peppers Dill Salt Flakes (VE, GF)	£8.00
Baby Roasted Chorizo Romesco Sauce, Crispy Onion	£9.00

Starters

Soup of the Day Butter, Bread Roll
Satay Chicken Salad Cucumber, Carrot Ribbons, Beansprouts
Shallot Tarte Tatin Goat's Cheese Mousse, Pine Nut, Rocket
40c Trout Sous Vide Nettle Spaetzle, Crème Fraîche Sea Fennel

Main Courses

Lemon Sole Spring Young Vegetables, Lemon, Grenobloise Sauce
Cornfed Chicken Supreme 7oz Flat Mushroom, Confit Tomato, Fries
Sweet Potato Mille Feuille Chanterelle, Wild Garlic, Broad Beans
Picanha Rump Steak Coriander Rice, Black Beans, Chimichurri Sauce

Sides

Fries	£5.00
Triple Cooked Pont Neuf Potato	£5.00
Charred Broccoli with Balsamic Glaze	£5.00
Petit Pois, Shallot, Vinaigrette	£5.00
Spinach , Creamed or Sauteed	£5.00
Spring Vegetable Salad	£5.00

Desserts

Amalfi Lemon Cheesecake Ginger, Honey, Caramelised White Chocolate
Gariguette Strawberries Basil, Pistachio, Olive Oil
Banana Tarte Tatin Bourbon Vanilla, Medjool Dates

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. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN