

Dining Menu

To Begin With...

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

Starters

Soup of the Day Butter, Bread Roll	£8.50
Chicken Rillettes Salsify, Kohlrabi, Swede	£13.00
Pork Cheek Turnip, Apple, Broth	£13.00
Celeriac Mille Feuille Red Pepper, Saffron, Seeds	£12.00

Main Courses

Fillet of Icelandic Cod Black Cabbage, Tempura Crumb, Smoked Chickpea	£28.00
30 Days Dry Aged Sirloin 10oz Confit Tomato, Portobello Mushroom and Fries	£38.00
Roscoff Onion Tart Gorgonzola, Pinenut, Pear, Merlot	£24.00
Free Range Cornfed Chicken Breast BBQ Lettuce, Sweetcorn, Chestnut Mushroom, Vin Jaune	£27.00

Sides

Fries	£5.00
Triple Cooked Chips	£5.00
Sweet Potato Fries	£5.00
Spinach, Creamed or Sauteed	£5.00
Ratatouille and Tomato Fondue	£5.00

Desserts

Brillat Savarin Cheesecake Passionfruit, White Chocolate, Orange	£11.00
Sticky Toffee Caramel Sauce, Madagascar Vanilla Ice Cream	£11.00
Vacherin William Pear, Blackcurrant, Violet and Almond Sponge	£11.00
Selection of English and French Cheeses Sourdough Crackers, Quince Paste, Chutney	£13.50

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