

A La Carte Menu

Starters

Mushroom Forrestier	£12.00
Gruyere, Black Garlic, Brioche	
Pork Cheek	£13.00
Turnip, Apple, Broth	
Crevette Imperiale	£24.00
Almond, Seaweed, Fennel	

Main Courses

Fillet of Icelandic Cod	£28.00
Black Cabbage, Tempura Crumb, Smoked Chickpea	
Roscoff Onion Tart	£24.00
Gorgonzola, Pinenut, Pear, Merlot	
Free Range Cornfed Chicken Breast	£27.00
BBQ Lettuce, Sweetcorn, Chesnut Mushroom, Vin Jaune	

Grill

Salmon Fillet	£27.00
30 Days Dry Aged Sirloin Steak 10oz	£38.00
Lamb Rump Steak 8oz	£30.00
Chateaubriand for Two	£85.00

Desserts

Sticky Date Cake	£11.00
Banana Rum, Brandy Snap	
Vacherin	£11.00
William Pear, Blackcurrant, Violet and Almond Sponge	
Brillat Savarin Cheesecake	£11.00
Passionfruit, White Chocolate and Orange	

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