

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
Potato and Gruyere Tartlet Radish, Pear and Olive
Escabeche de Mackerel Gooseberries, Potato, Dill
Chicken Caesar Salad Lollo Biondi, Anchovies, Parmesan

Main Courses

Free Range Cornfed Chicken Breast BBQ Lettuce, Sweetcorn, Chesnut Mushroom, Foie Gras Vin Jaune	
Seabass Fillet Courgette, Spring Onion, Parisienne Ragout, Sauce Vierge	
30 Days Dry Aged Sirloin Steak 10oz Confit Tomato, Portobello Mushroom and Fries	(suppl.) £19.00
Ratatouille Pomme Anna, Seeds, Tomato Fondue	

Sides

Fries	£5.00
Triple Cooked Pont Neuf Potato	£5.00
Summer Salad Dressed in Vinaigrette	£5.00
Spinach , Creamed or Sauteed	£5.00
Sweetcorn and Roasted Pepper Salad	£5.00
Charred Tenderstem with Balsamic Glaze	£5.00

Desserts

Apricot Cheesecake Wild Strawberry, Grand Marnier, Peach Tart Tatin, Ice Cream
Bakewell Tart Spiced Cherries, Morello Cherry Mousse, Almond Ice Cream
70% Chocolate Cake Gianduja Mousse, Milk Chocolate, Caramel

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