

the restaurant

bar + grill

MENU 1 £30.00

STARTERS

Vine tomato soup, roast cherry tomatoes & basil (v)

H. Forman & Son's smoked Scottish salmon, lemon & sourdough toast

Chicken skewers, tikka spices & mint yoghurt

MAINS

Crispy duck, spiced plums, honey & red wine

Summer vegetable risotto, goats cheese, basil & lemon (v)

Sirloin steak (225g) & Béarnaise sauce

(a £1.50 supplement charge will apply)

Salmon fishcakes, spinach, lemon & dill butter sauce

*All our dishes are served with seasonal greens &
house cut chips (v)*

DESSERTS

Passion fruit crème brulee, fresh passion fruit (v)

Sticky toffee pudding, butterscotch sauce (v)

Selection of homemade ice creams (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more

the restaurant

bar + grill

MENU 2 £35.00

STARTERS

King prawn tempura, chilli & lime jam

Salt baked beets, buffalo ricotta cheese & toasted seeds

Crispy duck salad, watercress, soy & sesame

MAINS

Sea bass, simply grilled with lemon

Chicken paillard, mango salsa & curry sauce

Sirloin steak (225g) & Béarnaise sauce

Asparagus, fresh pea & broccoli tart,
lemon butter sauce (v)

*All our dishes are served with seasonal greens &
house cut chips (v)*

DESSERTS

Baked New York cheesecake, berry compote (v)

Raspberry bakewell tart, vanilla ice cream

Selection of homemade ice creams (v)(n)

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MENU 3 £40.00

STARTERS

King prawn tempura, chilli & lime jam

Chargrilled asparagus, poached egg & hollandaise (v)

Seared beef carpaccio, beetroot, horseradish,
watercress & Parmesan

Scallops thermidor, baby spinach & lemon

MAINS

Tuna au poivre & Béarnaise sauce

Grilled salmon superfood salad,
quinoa, broccoli, rocket, baby spinach, beetroot & toasted seeds

Marinated lamb skewers,
rice & mint yoghurt

Sirloin steak (225g) & Béarnaise sauce

Asparagus, fresh pea & broccoli tart,
lemon butter sauce (v)

*All our dishes are served with seasonal greens &
house cut chips (v)*

DESSERTS

Passion fruit crème brulee, fresh passion fruit (v)

Chocolate brownie, vanilla ice cream (v)

Selection of homemade ice creams (v)(n)

Cheese board

Cashel Blue, Cornish Yarg & Tunworth

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