

Restaurant Menu

Starters

Soup of the day with warm homemade bread £5.50

Crab cakes, crispy pancetta, sweet chilli jam & micro coriander £6.50

Duck liver parfait, toasted brioche, plum & apple chutney, crispy chicken skin & confit apple
£6.50

Pan fried pigeon breast, confit leg, shallot tart, soft boiled quail egg & cassis jus £7.50

Goats cheese mousse, salt baked beetroot, baby poached pears & beetroot puree £6.25

Wild mushroom & tarragon pâté, red onion chutney, focaccia crisps & watercress £6.50

Seared scallops, crispy pork belly bites, apple & fennel salad, fennel puree & red chard
£8.95 (+ £2 supplement*)

Mains

Pan fried duck breast, confit duck leg, dauphinoise potato, braised red cabbage, tender stem broccoli & black cherry jus £17.95

Confit pork belly, smoked braised pig cheeks, Boulangère potatoes, baby leeks, apple puree, roasted baby carrots & cider jus £15.95

Gilt head bream fillet, crab & croquette potato, buttered samphire & crab bisque £16.95

Roast butternut squash & pea risotto, parmesan, grilled goats cheese & pea shoots £12.95

Homemade herb gnocchi, Provençal sauce, grilled halloumi & pesto £12.95

Duo of lamb - Lamb rack, lamb rump, potato rosti, wilted spinach, sticky red cabbage & roasted shallot £22.95 (+ £6 supplement*)

6oz beef wellington, fondant potato, buttered fine beans, confit carrot & red wine jus
£24.95 (+ £8 supplement*)

Pan fried 8oz sirloin steak, chunky chips, flat mushroom, roast cherry vine tomatoes
£20.95 (+ £5 supplement*)

Add a sauce for £2.50 (Béarnaise, red wine or peppercorn)

Sides

all £2.95

Mixed salad	Seasonal vegetables	Red cabbage	
French fries	Chunky chips	Mashed potatoes	Onion rings

Please let us know if you have any dietary or allergen requirements

**Supplement only applies to guests on dinner inclusive rate*

Desserts

Dark chocolate fondant, pistachio crumb & pistachio ice cream £6.25

Rhubarb cheesecake, poached rhubarb, rhubarb crisps & custard gel £6.25

Green apple mousse, toffee apple & apple sorbet £6.25

Vanilla panna cotta, spiced poached pear & pear puree £6.25

Warm walnut tart, orange syrup & vanilla ice cream £6.25

Mixed Mövenpick ice creams £5.95

Stratton House cheeseboard: 3 British cheeses, apple, grapes, celery, chutney & crackers
£8.95 (+ £2 supplement*)

Teas

all £1.90

English Breakfast, Earl Grey, Decaffeinated

Selection of herbal & fruit teas

Coffees

Espresso, Americano, White coffee £2

Cappuccino, Latte, Mocha £2.50

Hot Chocolate £2.60

Liqueur Coffees

all £5.50

Calypso (*Tia Maria*), Irish Cream (*Baileys*)

Italian Classico (*Disaronno*), Highland (*Bell's Whisky*)

English (*Gordon's Gin*), French (*Courvoisier*)

Dessert Wine

Elysium Black Muscat - 50ml glass £3.75, 75ml glass £5.50, Bottle £21

Essensia Orange Muscat - 50ml glass £3.75, 75ml glass £5.50, Bottle £21

Port

Barros LBV - 50ml glass £3, 75ml glass £4.50, Bottle £45

Cockburn's Fine Ruby - 50ml glass £3.50, 75ml glass £5.00, Bottle £50

Taylor's - 50ml glass £4, 75ml glass £5.50, Bottle £55

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