

Sample Restaurant Menu

Starters

Soup of the day with warm homemade bread £5.95

Salt & fire mackerel fillet, potato salad, pea puree, sweet peas £6.50

Wild mushroom risotto, poached quail's egg, parmesan £6.25

Tempura battered prawns, grilled red mullet, pickled fennel, cherry tomatoes, lemon puree £6.25

Braised crispy lamb belly, chestnut puree, blackberries, crispy kale £6.50

Mains

Roast Lamb rump, sweet potato fondant, baby turnips, textures of beetroot, blackberry jus, £19.95
(+£2.50 supplement*)

Pan fried pheasant breast, confit carrots, celeriac, smoked pancetta, Savoy cabbage, dauphinoise potatoes £17.95

Honey glazed duck breast, potato rosti, buttered pak choi, roast salsify, blackberry jus £18.95

Pan fried gurnard fillet, king prawns, crushed new potatoes, purple sprouting broccoli, buttered samphire, fish veloute £18.95

Roast butternut squash & sweet pea risotto, grilled goats cheese £14.95

Wild mushroom & spinach ravioli, cherry vine tomatoes £14.95

Pan fried 8oz ribeye steak, chunky chips, flat mushroom, roast cherry vine tomatoes £22.95 (+ £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

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