

Evening Dinner Menu



Please inform a member of staff of any dietary requirements

Dinner, bed & breakfast rates include £35 per person towards your evening meal

Please note that a discretionary 10% service charge is added to your bill and can be removed on request



To Start

Soup of the Day (Ve) £7.95 bread roll, butter

Ham Hock Terrine £ 9.20 mushroom, pickled walnuts, baked crostini, micro salad

Duck and Damson Faggot £8.80 damson ketchup, parsnip puree, sourcrout, pea shoots

Smoked Haddock Arancini £8.95 curry sauce, golden raisins

Braised Spelt in Onion Broth (Ve)£8.50 set artichoke cream, artichoke crisp, burnt leek ash

Twice Baked Cheese Souffle (v)£ 8.50 spinach & parmesan cream





For Mains

Oven Roasted Pork Cutlet £21.95

creamy mashed potato, seasonal vegetables, cider jus

Chargrilled Chicken Breast £21.95

fondant potato, seasonal vegetables, tarragon, Madeira & mushroom sauce

Pan-Fried Halibut Fillet £32.00

cocotte potato, pickled samphire, mussels, saffron velouté

Pan-Seared Sea Bass fillet £26.95

stir-fried vegetables, pilau rice, lightly spiced coconut sauce

Pan-Fried Mushrooms in Sage and Cider Cream (V) £16.95

potato, parsnip & wild rice cake, beetroot relish

Butternut Squash and Fennel Terrine (Ve) £16.50

squash puree, green olive hash, oregano lentils



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