

A'LA CARTE MENU

STARTERS

CHICKEN LIVER PARFAIT	12
Bacon Jam, Toasted Brioche, Watercress	
KING PRAWN COCKTAIL	12
Baby Gem Lettuce, Marie Rose Sauce, Lemon, Brown Bread and Butter	
SMOKED SALMON	14
Pickled Shallots, Capers, Cornichons, Lemon, Dressed Salad Leaves	
LOCAL CRAB AND MAYONNAISE	15
Pickled Cucumber, Grapefruit, Lemon, Dressed Salad Leaves	
GOATS CHEESE AND BEETROOT (V)*	10
Orange, Mixed Leaves, Hazelnut Dressing	
GALIA AND CHARENTAIS MELON (V)*	10
Orange, Grapefruit, Mint Syrup, Raspberry Sorbet, Chia Seeds	

MAIN COURSES

8OZ FILLET OF BEEF	39
Charred Broccoli, Braised Beef Ragù, Stilton Cream, Crispy Shallot Rings, Red Wine Jus and Seasonal Vegetables	
8OZ FILLET STEAK	36
Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress With a choice of Peppercorn Sauce, Garlic Butter or Stilton Cream Sauce	
8OZ SIRLOIN STEAK	29
Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress With a choice of Peppercorn Sauce, Garlic Butter or Stilton Cream Sauce	
BEER BATTERED FISH AND CHIPS	18
Peas, Tartar Sauce, Lemon, Dressed Leaves	
SCAMPI AND CHIPS	16
Peas, Tartar Sauce, Lemon, Dressed Leaves	
DOVER SOLE	35
Prawn, Lemon And Herb Butter, New Potatoes and Seasonal Vegetables or Dressed Salad Leaves	
FREE RANGE DUCK BREAST (SERVED PINK)	28
Pistachio Roasted Carrot, Charred Baby Gem Lettuce, Hoisin Duck Leg Ragù, Orange Jus and Seasonal Vegetables	
MUSHROOM, SPINACH AND CREAM CHEESE RISOTTO (V)*	16
Baby Watercress	
VEGAN COTTAGE PIE (V)*	16
Vegan Mince Ragù, Crushed Potato Topping and Seasonal Vegetables	
HARISSA AND HONEY ROASTED AUBERGINE (V)*	16
Tomato and Chickpea Cassoulet, Vegan Greek Style Cheese	

Residents on Dinner Inclusive Terms

The table d'hôte menu and dishes marked with an * are included in your package, a 40% reduction applies to any of the other dishes (Prices are shown in sterling and are per person).

Please inform us of any food allergies or special dietary requirements.