

À LA CARTE MENU

STARTERS

TRADITIONAL PRAWN COCKTAIL 280 Kcal Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter	17
CRAB SALAD 146 Kcal Grapefruit & Avocado Salsa, Lemon Dressing	21
OAK SMOKED SCOTTISH SALMON 400 Kcal Rocket Leaves, Caper Berries, Lemon	19
SMOOTH CHICKEN LIVER & BRANDY PATE 536 Kcal Spiced Apple Chutney, Toasted Brioche	17
PEARLS OF MELON VE* 194 Kcal Elderflower & Ginger Syrup, Mixed Berries, Lemon Sorbet, Fresh Mint	14
TRIO OF BEETROOT V* 211 Kcal Red, Golden & Candy Beetroot, Feta Cheese, Honey & Mustard Vinaigrette	14

MAIN COURSES

CREEDY CARVER DUCKLING 541 Kcal Confit of Leg & Breast, Balsamic Treacle, Candied Orange	39
PAN FRIED CALF'S LIVER 591 Kcal Crisp Pancetta, Caramelised Shallots, Red Wine & Thyme Jus	35
GRILLED WHOLE DOVER SOLE 676 Kcal Prawn, Lemon & Parsley Butter, either served on or off the bone	49
PAN FRIED FILLET OF SEA BASS 280 Kcal Wilted Spinach, Shrimp Butter Sauce	34
BEAN & LENTIL COTTAGE PIE VE* 650 Kcal Roast Vegetable, Bean & Lentil Ragout, Rich Tomato Sauce, Crushed Potato Topping	21
All of the above dishes are served with a selection of Seasonal Vegetables & Potatoes of the Day Varies daily OR Mixed Leaf Salad & New Potatoes 170 Kcal	
PRIME 8oz FILLET STEAK 913 Kcal Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Diane Sauce	49
PRIME 8oz SIRLOIN STEAK 896 Kcal Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Black Peppercorn Sauce	39
OMELETTE SOUFFLE 827 Kcal French Fries, Cream Cheese, Salad Garnish	24
BELMONT BATTERED FISH & CHIPS 1465 Kcal Chunky Chips, Peas, Tartare Sauce, Lemon	25
BREADED SCAMPI TAILS 974 Kcal Chunky Chips, Peas, Tartare Sauce, Lemon	22
SPINACH & SWEET POTATO DHAL VE* 1034 Kcal Basmati Rice, Naan Bread, Mango Chutney, Raita	21

A La Carte Supplements

Guests on Dinner, Room & Breakfast terms, if you wish to order from the A La Carte Menu, a 40% reduction will be applied to the listed price per item. Dishes marked with an * are included in your package. Guests on Room Only and Room & Breakfast terms may order from either the Table D'hote or A La Carte menu and charged at the listed price per item. Please inform us of any food allergies or special dietary requirements. Adults need around 2000 Kcal a day. V Vegetarian VE Vegan. Be assured that all our menu paper will be recycled.