

À LA CARTE MENU

STARTERS

TRADITIONAL PRAWN COCKTAIL GF? 280 Kcal E, CR, C, M, SU, G, D Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter	18
FRESH WEST COUNTRY CRAB SALAD GF 146 Kcal CR, C, M Grapefruit & Avocado Salsa, Lemon Dressing	22
OAK SMOKED SCOTTISH SALMON GF 400 Kcal F, SU, C, M Rocket Leaves, Caper Berries, Lemon	20
SMOOTH CHICKEN LIVER & BRANDY PATE GF? 536 Kcal D, G, E, SU, C, M Spiced Apple Chutney, Toasted Brioche	18
PEARLS OF MELON GF VE* 194 Kcal Elderflower & Ginger Syrup, Mixed Berries, Lemon Sorbet, Fresh Mint	15
TRIO OF BEETROOT GF, VE?, V* 211 Kcal D, M, SU, C Red, Golden & Candy Beetroot, Feta Cheese, Honey & Mustard Vinaigrette	15

MAIN COURSES

CREEDY CARVER DUCKLING GF 541 Kcal C, SU Confit of Leg & Breast, Balsamic Treacle, Candied Orange	40
PAN FRIED CALF'S LIVER GF 591 Kcal C, SU Crisp Pancetta, Caramelised Shallots, Red Wine & Thyme Jus	35
GRILLED WHOLE DOVER SOLE GF 676 Kcal D, F, CR Prawn, Lemon & Parsley Butter, either served on or off the bone	50
PAN FRIED FILLET OF SEA BASS GF 280 Kcal D, F, CR Wilted Spinach, Shrimp Butter Sauce	34
BEAN & LENTIL COTTAGE PIE GF, VE* 650 Kcal C Roast Vegetable, Bean & Lentil Ragout, Rich Tomato Sauce, Crushed Potato Topping	22
All of the above dishes are served with a selection of Seasonal Vegetables & Potatoes of the Day GF?, VE? Varies daily OR Mixed Leaf Salad C & New Potatoes GF VE 170 Kcal	
PRIME 8oz FILLET STEAK GF? 913 Kcal D, G, E, C, M, SU, SO Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Diane Sauce	50
PRIME 8oz SIRLOIN STEAK GF? 896 Kcal D, G, E, C, M, SU, SO Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Black Peppercorn Sauce	40
OMELETTE SOUFFLE GF?, V 827 Kcal D, G, E, C, M French Fries, Cream Cheese, Salad Garnish	25
BELMONT BATTERED COD & CHIPS 1465 Kcal G, F, M, SU, E, D, SO Chunky Chips, Peas, Tartare Sauce, Lemon	27
BREADED SCAMPI TAILS 974 Kcal D, G, CR, M, SU Chunky Chips, Peas, Tartare Sauce, Lemon	24
SPINACH & SWEET POTATO DHAL GF?, VE?, V* 1034 Kcal G, C, D Basmati Rice, Naan Bread, Mango Chutney, Raita	22

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian VE Vegan VE? Can be Vegan (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

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'hôte or A La Carte menu and charged at the listed price per item. Be assured that all our menu paper will be recycled.