

the restaurant

bar + grill

MENU 1 £34.00

STARTERS

CELERIAC & APPLE SOUP | Blue cheese & chestnuts (v)(n)

CHILLI SQUID | Thai herbs & noodle salad

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

MAINS

MUSHROOM RISOTTO | Cheese wafer & truffle oil (v)

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

CRISPY DUCK | Honey roast apples

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce
(£2.25 Supplement)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

PASSION FRUIT CRÈME BRÛLÉE | Fresh passion fruit (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more

the restaurant

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MENU 2 £39.00

STARTERS

CHARGRILLED ASPARAGUS | Poached duck egg
& truffle butter sauce (v)

THAI SPICED FISHCAKES | Atlantic wild halibut, tomato
& lemongrass sauce

CHICKEN SKEWERS | Tikka spices & mint yoghurt

MAINS

BUTTERNUT SQUASH & GOATS CHEESE TART | Duck egg,
lemon & thyme butter sauce (v)

SEA BASS | Tikka spices or simply grilled

CRISPY DUCK | Honey roast apples

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

CHOCOLATE DELICE | Honeycomb, lime sorbet (v)

TREACLE TART | Clotted cream (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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MENU 3 £43.00

STARTERS

SALT BAKED BEETS | Buffalo ricotta cheese, watercress & toasted seeds

TEMPURA | King prawns, padron pepper & chilli jam

CARPACCIO | Seared beef fillet, beetroot, horseradish,
watercress & Parmesan

MAINS

BUTTERNUT SQUASH & GOATS CHEESE TART | Duck egg,
lemon & thyme butter sauce (v)

CRISPY DUCK | Honey roast apples

SEA BASS | Tikka spices or simply grilled

NAVARIN OF LAMB | Carrots, turnips, rosemary & mash

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

PASSION FRUIT CRÈME BRÛLÉE | Fresh passion fruit (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

CASHEL BLUE (v) | TUNWORTH | CORNISH YARG (v)
Served with pear & apple chutney, red grapes, apple,
celery, walnuts and water biscuits (n)

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