

the restaurant

bar + grill

MENU 1 £34.00

STARTERS

SPRING VEGETABLE SOUP | Peas, kale, basil & rye bread croutons (v)

CHILLI SQUID | Thai herbs & noodle salad

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

MAINS

SPRING VEGETABLE RISOTTO | Goat's cheese, basil & lemon (v)

TERIYAKI ARCTIC SALMON | Pickled onions, lime, shiso leaf & teriyaki sauce

CRISPY DUCK | Pak choi, broccoli, honey & sesame

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

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

DESSERTS

BAKED NEW YORK CHEESECAKE | Amarena cherries (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

the restaurant

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MENU 2 £39.00

STARTERS

ROAST HERITAGE BEETROOT | Buffalo ricotta, apple,
basil pesto & smoked seeds (n)

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

CRISPY DUCK SALAD | Watercress, soy & sesame

MAINS

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

SEA BASS | Simply grilled

SKEWERED CHICKEN SOUVLAKI | Grilled flatbread & tzatziki

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)

RHUBARB BAKEWELL TART | Vanilla ice cream (v)(n)

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

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MENU 3 £43.00

STARTERS

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

ISLE OF MAN SCALLOPS | Chorizo, romesco sauce
& tenderstem broccoli (n)

STEAK TARTARE | Angus fillet steak, free range egg yolk
& sourdough toast

MAINS

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter (v)

CRISPY DUCK | Pak choi, broccoli, honey & sesame

SEA BASS | Tikka spices

MARINATED LAMB SKEWER | Cardamom rice & mint yoghurt

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)

MASCARPONE CRÈME BRÛLÉE | Raspberry sorbet (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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