

Menu 1

34.00

STARTERS

Spring Vegetable Soup (v)

Peas, kale, basil, rye bread croutons

Chilli Squid

Thai herbs, noodle salad

Chicken Liver Pâté

Rye toast, pickled cucumber

MAINS

Spring Vegetable Risotto (v)

Goat's cheese, basil, lemon

Teriyaki Arctic Salmon

Pickled onions, lime, shiso leaf, teriyaki sauce

Crispy Duck

Pak choi, broccoli, honey, sesame

Aberdeen Angus | British Isles | Sirloin 225g

Béarnaise sauce (£2.25 Supplement)

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

DESSERTS

Baked New York Cheesecake (v)

Amarena cherries

Sticky Toffee Pudding (v)

Butterscotch sauce

Selection of Homemade Ice Cream (v) (n)

Wafer biscuits

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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 inclusive of VAT. There will be a discretionary 10% service charge.

the restaurant
bar + grill

Menu 2

39.00

STARTERS

Roast Heritage Beetroot (n)

Buffalo ricotta, apple, basil pesto, smoked seeds

Thai Spiced Fishcakes

Atlantic wild halibut, tomato, lemongrass sauce

Chicken Liver Pâté

Rye toast, pickled cucumber

MAINS

Mayfield Swiss Cheese & Spinach Tart (v)

Poached duck egg, truffle butter

Sea Bass

Simply grilled

Skewered Chicken Souvlaki

Grilled flatbread, tzatziki

Aberdeen Angus | British Isles | Sirloin 225g

Béarnaise sauce

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

DESSERTS

Chocolate Delice (v)

Honeycomb, lime sorbet

Rhubarb Bakewell Tart (v) (n)

Vanilla ice cream

Selection of Homemade Ice Cream (v) (n)

Wafer biscuits

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Menu 3

43.00

STARTERS

Charcoal Grilled Asparagus (v)

Poached duck egg, truffle butter sauce

Isle of Man Scallops (n)

Chorizo, romesco sauce, tenderstem broccoli

Steak Tartare

Angus fillet steak, free range egg yolk, sourdough toast

MAINS

Mayfield Swiss Cheese & Spinach Tart (v)

Poached duck egg, truffle butter

Crispy Duck

Pak choi, broccoli, honey, sesame

Sea Bass

Tikka spices

Marinated Lamb Skewer

Cardamom rice, mint yoghurt

Aberdeen Angus | British Isles | Sirloin 225g

Béarnaise sauce

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

DESSERTS

Warm Chocolate Fondant (v)

Vanilla ice cream

Mascarpone Crème Brûlée (v)

Raspberry sorbet

Selection of Homemade Ice Cream (v) (n)

Wafer biscuits

Cashel Blue (v) | Tunworth | Cornish Yarg (v)

Served with pear & apple chutney, red grapes, apple, celery, walnuts, water biscuits (n)

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