



Restaurant Menu

To Begin...

Buffalo Cauliflower GF/VG

Buffalo sauce infused cauliflower served with roasted red pepper dip and spring onions - **£6.50**

Confit Mackerel GF

Served with gazpacho gel, pancetta, and mixed salad - **£10.95**

Bruschetta V (Can be vegan on request)

A traditional Italian starter, with tomato, garlic and red onion on ciabatta bread, parmesan cheese and balsamic glaze - **£6.50**

Arancini GF/V

Deep fried arborio rice balls two filled with jalapeno and cheddar and other chorizo **£6.50**

Soup du Jour GF/VG

Please ask a member of staff about today's hotel made soup **£7.50**

Apple & Candied Walnut Salad GF/VG

Fresh granny smith apple and candied walnuts, mixed leaf salad, white wine vinaigrette - **£6.00**

Confit Duck Leg with Lyonnaise Sausage Salad LF

Cervelas de Lyon sausage, olives, egg, sugar snap peas and potato - **£10.95**

Charcuterie & Cheese Platter

A selection of Pastrami, Mortadella, Salami, Brie, Cheddar, Gouda served with Wholegrain mustard, berries, celery, and crackers. **(One person £12.50 or for two £17.00)**

Followed By...

Grilled Lamb Chops (Pink or Well Done) GF

Fondant Potato, Red Currant Jus and Minted Cabbage & Peas - **£21.95**

Seared Pork Tenderloin GF

Cauliflower Cheese, Chili & Lime Sweet Potato Medallions, Apple and Sage Reduction - **£19.95**

LF = Lactose free, V = Vegetarian, VG = Vegan



Surf N Turf GF

Cajun Blackened Rump Steak, King Prawn Skewers, Potato Croquette & Honey Glazed Carrots - **£28.95**

Spinach & Tofu Curry GF/VG

A slow cooked traditional north Indian dish, our version of a vegan Saag Paneer Curry, served with turmeric rice - **£13.95**

Seared Skate GF

Delicately seared skate wing served with bubble and squeak, roasted beetroot, and salsa Verde - **£24.95**

Beetroot Tarte Tatin V

Beetroot and Goats cheese wrapped in puff pastry served, fennel and clementine slaw - **£16.95**

Roasted Vegetable Lasagne V

A rich hotel-made vegetable ragu with a smooth tomato and basil sauce, layered between pasta and cheesy bechamel sauce, garlic bread - **£15.95**

Apple & Candied Walnut Salad (Main Course Size) GF/VG (Add Chicken Breast £4.50 or Salmon Fillet £5)

Fresh granny smith apple and candied walnuts, mixed leaf salad, white wine vinaigrette - **£14.95**

To Finish...

Filo Wrapped Chocolate Brownie, Pecan's, Chocolate & Cointreau Sauce - £8.50

Dark Chocolate and Cognac Crème Brulé, Shortbread Biscuit - £7.95

Lemon Meringue Tart - £7.50

Blueberry Posset, Poached Pear & Crunchy Tweel- £7.50

Selection of Ice-Cream & Sorbets (your choice of three scoops, please ask your server for today's choices) - **£5.50**

Charcuterie & Cheese Platter

A selection of Pastrami, Mortadella, Salami, Brie, Cheddar, Gouda served with Wholegrain mustard, berries, celery, and crackers. **(One person £12.50 or for two £17.00)**

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