



## Dinner Menu

### Starter

### Main Course

<b>Fresh Soup of the Day</b> with freshly baked bread (daily allergens)	£8.00
<b>Corn Fed Chicken and Ham Hock Pressing</b> (G,Mu,Su) fig textures, green apple, toasted sourdough	£13.50
<b>Roasted Foie Gras 'Organic Cacao'</b> exotic salsa, mango espuma, lemon balm	£17.50
<b>Smoked Salmon Pave</b> (E,F,Mu,M) herb potato salad, beetroot jam, cured egg yolk	£16.00
<b>Portland Crab Salad</b> (Cr,Su) lemon purée, radish, avocado, pickled shallots, baby herbs	£16.50
<b>Whipped Goat's Cheese</b> (M,Mu) heritage tomato tartar, basil purée, salted pine nuts	£13.50
<b>Baked Sweet Pepper*</b> (M) Roasted Vegetables, Gem Lettuce (V)	£9.50
<b>Beetroot Tartar*</b> (Mu) Artichokes, Chard Avocado, Micro Herbs (V)	£9.95



Please note two courses are offered for guests on an inclusive package, any additional courses taken will be charged.

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy  
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans  
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian \*can be adapted to gluten free

<b>Roasted Lamb Loin</b> (G,M,Ce,E,Su) lemon & mint, goat's curd, peas turnip caramel, charred gem	£32.00
<b>Chateaubriand for Two</b> (M,G,E,Ce) pont neuf chips, sauce Béarnaise, tomato chutney, beer battered onion rings (£12 supplement per person if on inclusive terms)	per person £38.00
<b>Joint of the Day</b> (M,Ce,Su) Dauphinoise Potato, Wild Mushroom, Baby Spinach, Roasted Shallots	£29.00
<b>Mirin Roasted Duck</b> (M,Se,Ce,So,N,G,Su) sesame, soy jam, bok choy, crispy wonton, cashew	£32.00
<b>Pork and Monkfish Tail</b> (G,E,F,Su,Ce) herb pancakes, truffle leek confit, asparagus, pigs cheeks, filo	£28.00
<b>Market Fish of the Day</b> (daily allergens) ...please ask your waiter	£28.00
<b>Onion Tart Tatin*</b> (Gl,Mu) Apple & Watercress Salad, Goats Cheese, Spinach (V)	£19.50
<b>Roasted Courgette*</b> (Ce,M) Provençal Vegetables, Baby Fennel, Spinach (V)	£19.00
<b>Woodland Risotto*</b> (Ce,G) Wild Mushrooms, Baby Spinach, Crispy Onion, Beetroot (V)	£19.00

### Side Dishes

Glazed Carrot and Green Beans (M,Ce)	£6.00 each
Spinach and Wild Mushrooms (M,Ce)	
Glazed Asparagus (M,Ce)	

## Dessert

<b>Chocolate Fondant</b> (N,E) ganache, milk gel, milk ice cream, cocoa nib crisp <i>Please allow Ten Minutes for Cooking</i>	£12.50
<b>'Peach &amp; Honey'</b> (M,E,N) yellow peach, honey ice cream, brown butter cake, pannacotta	£12.50
<b>Summer Pavlova</b> (E,M) whipped custard, strawberry, hibiscus gel	£11.00
<b>Banana and Miso Parfait</b> (N,G,E,Su) smoked chocolate crèmeux, passionfruit sorbet, white chocolate	£11.00
<b>Sticky Toffee Apple Cake</b> (So,N) Apple Sorbet (Vg,V)	£11.00
<b>Dark Chocolate Brownie*</b> (So,N) Raspberry Textures (Vg,V)	£11.00
<b>Selection of Sorbets</b> Please ask for available flavours (Vg,V)	£8.50
<b>Selection of Seasonal British Cheeses</b> fruit chutney, wafers, quince & grapes ( M,G)	£11.00

## Coffee and Artisan Petit Fours

£5.25



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