

Dinner Bill of Fare

Three courses £85.00, two courses £66.00

Spiced Sweet Potato Velouté, vegetable pakora, crème fraîche, coriander
(G, D, CE, V, SD)

Hand-dived Scallop, ponzu, mooli, prawn toast
(G, D, E, C, M, SD)

Sea Bream, Serrano ham, saffron aioli, basil
(G, E, F, N)

Ham Hock Pressing, black pudding, pickled carrot, mustard
(G, D, E, SD, C)



Potato Terrine, artichoke bark, baby leeks, tarragon
(G, V, D, E, SD, M, CE)

Stone Bass, Cornish crab tart, trout roe, sea herbs
(G, D, E, F, C, CE)

Lamb Rump, asparagus, leek, lamb fat mash
(G, D, E, CE)

Aged Fillet of Beef, truffle mac 'n' cheese, bar-b-que celeriac, morel, watercress
(G, D, E, SD, CE)

*Vegetables are carefully chosen to accompany each main course;
Additional vegetables are available upon request*



Pimm's Sorbet

compressed watermelon, Thai basil (supplement £7.00)
(V)



Mango Cannelloni, cheesecake mousse, white chocolate, mint
(G, D, E, V)

Yorkshire Rhubarb, Champagne sorbet, vanilla, pain d'épices
(G, D, E, N)

Chocolate and Coffee, 70% Huila chocolate, walnut, espresso
(G, D, E, N)

A Selection of delicious and unusual Ice-creams and Sorbets
(D, E, N, SD)

A Selection of Four British Cheese, pear and tomato chutney, grapes, celery, biscuits
(D, N, SE, G, E)



'Ethically sourced' Coffee or Tea, petit fours (supplement £7.00)

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.