

MAIN MENU

STARTER

Soup

White onion & cider soup £6.50

Melon

Fan of chilled melon with a fruit sorbet £6.50

Smoked trout

Smoked trout with capers and a lemon vinaigrette £6.50

Ham hock terrine

Pressed ham hock terrine with piccalilli & dressed leaves £6.50

Goats cheese

Herb baked goats cheese with a beetroot salad £6.50

MAIN

Curry

Butternut squash, sweet potato & cashew nut curry £14.00

Chicken

Roast chicken supreme, spring greens, baby carrots, hasselback potatoes, white wine jus £16.00

Pork

Slow cooked pork belly, creamed potatoes, chantey carrots, cabbage and apple scrummy gravy £16.00

Seabass

Pan seared bass, crushed potato & provençal vegetables with a tomato coulis £16.00

Duck

Seared duck breast with dauphinoise potatoes, roasted carrots, parsnips & a red wine gravy £16.00

DESSERT

Toffee

Sticky toffee pudding with toffee sauce & vanilla ice cream £6.50

Panna cotta

Vanilla Panna Cotta with Fruit Coulis £6.50

Cheesecake

New York Cheesecake with Forest Berries £6.50

Chocolate

Chocolate Tart with a Fruit Sorbet £6.50

Cheese

Cheddar, Stilton and Brie with Biscuits and an Apple Celery Salad
#£6.50 V (£2.00 Supplement if Inclusive of Dinner)

Dinner Inclusive?

If you are staying on a Dinner Bed & Breakfast package, 3 courses are included. Any supplement charges are indicated with a #

V- Vegetarian **VG- Vegan** **Allergen Key** **GF- Gluten Free** **DF - Dairy Free**

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make a suitable choice. Please make a member of staff aware of any allergies. Gratuity's are all at your discretion. If you wish to do so please leave them with reception.