



Dinner Menu

Two Courses, £24.95
Three Courses, £29.95

STARTERS

While You Wait

Homemade Bread & Olives £5.95

Chicken Liver Parfait (GF)

With Fig, Orange & Cinnamon Chutney

Creamed Goats Cheese (GF,V)

With Heritage Beets & Cucumber Jelly

Falafel, Heritage Tomato Salad (V ,Vegan)

With Watercress and Herb & Honey House Dressing

Scottish Smoked Salmon (GF)

Rye Bread Crisp & Sour Cream

Parsnip & Honey Soup (GF,V)

Thyme Oil & Focaccia

MAINS

Corn Fed Chicken Breast

With Creamy Mash Potato & Tenderstem Broccoli Finished With Chef's Jus

10oz Rib Eye Steak (+£6.00)

With Grilled Cherry Tomatoes & Portobello Mushroom & Pont Neuf Chips
Peppercorn Sauce or Bernaise sauce

Roasted Fillet of Salmon (GF)

With Crayfish & Dill Beurre Blanc, New Potatoes & Tender Stem Broccoli

Red Onion & Fennel Tart (V)

Topped with Roasted Butternut Squash & Balsmic Glaze

Slow Braised Beef Short Ribs

With Horseradish Pomme Purée & Baby Vegetables Served With Chef's Bordelaise Sauce

Creamed Wild Mushroom Pappardelle (V)

With Parmesan, Sage & Garlic Butter



4 per person service charge applies for room service
For food allergies & intolerances, please speak to our staff about the ingredients in your meal when making your order
Our menu is subject to market availability and may change from time to time without notice



SIDES

£4.25 each

Sweet Potato Fries
Parmesan Truffle Chips
French Fries
Dressed Mixed Leaf Salad
Seasonal Greens

DESSERTS

Warm Chocolate Brownie
With Vanilla Bean Ice Cream & Fresh Berries

St Clements Cheesecake (V, GF)
With Sugar Coated Clementine's

Dark Belgium Chocolate Torte (V, GF)
With Baileys Cream

Selection of Ice Cream & Sorbet

Lakeside Cheese Board (+£3.25)
Brie Cheddar, Stilton Crackers & Chutney & Grapes

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