



2 courses - £40, 3 Courses - £50

WHILE YOU WAIT

Whipped brie, red onion chutney, poached quince, crostini (V/VE*/GF*)

STARTERS

Cider braised belly pork, celeriac remoulade, prune & apple puree (GF)

Seafood chowder, white fish, mussels, potato, sweetcorn, leek, crab & prawn toast (GF*)

Wild winter mushroom, miso hummus, toasted brioche, Gran Padano (V/VE*/GF*)

Beef bavette (served pink), pickled shallots, salsa Verde, veal jus (GF)

Baked scallops, hazelnut & coriander butter, roasted cauliflower puree, crispy kale (GF)

Goats cheese crème brulee, sweet chilli jam, baked fig, walnuts, toasted sourdough (V/GF*)

MAINS

Pan-roasted venison loin, sweet poached pear, shallot petals, confit potato, elderberry ketchup, Jerusalem artichoke purée (GF) - £10pp supplement

Monkfish, sauteed new potatoes, cockles, spinach, Parma ham crisp, lemon sabayon, red wine reduction (GF)

Chicken supreme, dauphinoise potatoes, buttered leeks, crispy pancetta, Madeira sauce (GF)

Lamb rump, braised shoulder, heritage carrots, rosemary polenta, lamb jus, mint oil (GF)

RECOMMENDED WITH A GLASS OF MURIEL RIOJA

Charred sumac Romanesco, beetroot hummus, coconut tahini, pomegranate, toasted pumpkin seeds (V/VE/GF)

Grilled whole seabass, coconut rice, pak choi, sweet soy, ginger, scallion & chilli sauce (GF*)

***RECOMMENDED WITH A GLASS OF AIX PROVENCE ROSE ***

Pork tenderloin, roasted root vegetables, confit potato, ham bon bon, celeriac puree, apple & sage compote, mustard cider jus, crispy crackling (GF*)

Dunwood Farm salt-aged ribeye, confit potato, spinach, chimichurri (GF) - £10pp supplement

Wild mushroom risotto, cep purée, crispy shallots, Moravia crisp, shaved black truffle (V/VE*/GF)

RECOMMENDED WITH A GLASS OF TEMPO PASSA PINOT GRIGIO

ON THE SIDE

Herb butter sautéed new potatoes (GF/V/VE*) - £4.5 Confit potato, truffle mayonnaise (GF/V/VE*) - £4.5

Winter greens (GF/V/VE*) - £4 Dressed house salad (GF/V/VE) - £4

Rainbow chard, crispy shallot, lemon dressing (GF/V/VE*) - £4.5

DESSERTS

Ferrero cheesecake, hazelnut praline, chocolate ganache (V)

Cinnamon bread & butter pudding, vanilla custard (V)

Sticky toffee & date pudding, butterscotch sauce, brandy snap, vanilla ice cream (GF*/V)

Triple chocolate brownie, chocolate soil, vanilla ice cream (GF*/V/VE*)

British artisan cheeseboard (V/GF*)

Brie, Cheddar, Blue Stilton

RECOMMENDED WITH A GLASS OF TAYLORS LBV PORT

We cook with all allergens in our kitchen. If you have an allergy or dietary requirement, please speak with a member of our team who will be happy to assist.

Where a menu item is marked with an asterisks * the dish can be altered to suit the dietary requirement. **V=Vegetarian, VE=Vegan, GF=Gluten Free**



2 courses - £40, 3 Courses - £50

WHILE YOU WAIT

Hummus, chimichurri, crostini (GF*)

STARTERS

Vegan feta, beetroot, walnuts, aged balsamic (GF)

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Wild mushroom, miso hummus, toasted sourdough, crispy shallots (GF*)

MAINS

Charred sumac Romanesco, beetroot hummus, coconut tahini, pomegranate, toasted pumpkin seeds (GF)

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Wild mushroom risotto, cep purée, crispy shallots, shaved black truffle (GF)

RECOMMENDED WITH A GLASS OF TEMPO PASSA PINOT GRIGIO

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Mediterranean superfood salad, Israeli cous cous
olives, onion, tomato, peppers, rainbow chard, beetroot, toasted pumpkin seeds

ON THE SIDE

Herb new potatoes (GF) - £4.5 Confit potato (GF) - £4.5

Winter greens (GF) £4 Dressed house salad (GF) - £4

Rainbow chard, crispy shallot, lemon dressing (GF) - £4.5

DESSERTS

Chocolate banana pecan brownie, vegan vanilla ice cream (GF)

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Berry gin cheesecake (GF)

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Lemon sorbet (GF)



2 courses - £40, 3 Courses - £50

WHILE YOU WAIT

Whipped brie, red onion chutney, crostini (V/VE*/GF*)

STARTERS

Seafood chowder, white fish, mussels, potato, sweetcorn, leek, crab & prawn toast (GF*)

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Wild winter mushroom, miso hummus, toasted brioche, Gran Padano (V/VE*/GF*)

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Goats cheese crème brulee, sweet chilli jam, baked fig, walnuts, toasted sourdough (V/GF*)

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North Atlantic prawn cocktail (GF)

MAINS

Monkfish, sauteed new potatoes, cockles, spinach, lemon sabayon (GF)

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Chicken supreme, dauphinoise potatoes, buttered leeks, salsa Verde (GF)

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Charred sumac Romanesco, beetroot hummus, coconut tahini, pomegranate, toasted pumpkin seeds (V/VE/GF)

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Grilled whole seabass, coconut rice, pak choi, sweet soy, ginger, scallion & chilli sauce (GF*)

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Wild mushroom risotto, cep purée, crispy shallots, Moravia crisp, shaved black truffle (V/VE*/GF)

ON THE SIDE

Herb butter sautéed new potatoes (GF/V/VE*) - £4.5 Confit potato, truffle mayonnaise (GF/V/VE*) - £4.5

Winter greens (GF/V/VE*) - £4 Dressed house salad (GF/V/VE) - £4

Rainbow chard, crispy shallot, lemon dressing (GF/V/VE*) - £4.5

DESSERTS

Ferrero cheesecake, hazelnut praline, chocolate ganache (V)

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Cinnamon bread & butter pudding, vanilla custard (V)

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Sticky toffee & date pudding, butterscotch sauce, brandy snap, vanilla ice cream (GF*/V)

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Triple chocolate brownie, chocolate soil, vanilla ice cream (GF*/V/VE*)

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British artisan cheeseboard (V/GF*)

Brie, Cheddar, Blue Stilton



Room Service Menu

All Main dishes £30

~ An additional tray charge of £5 will be added to your room ~

Chicken supreme, dauphinoise potatoes, buttered leeks,
crispy pancetta, Madeira sauce (GF)

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Charred sumac Romanesco, beetroot hummus, coconut tahini,
pomegranate, toasted pumpkin seeds (V/VE/GF)

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Grilled whole seabass, coconut rice, Pak choi,
sweet soy, ginger, scallion & chilli sauce (GF*)

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Pork tenderloin, roasted root vegetables, ham bon bon, celeriac puree,
apple & sage compote, mustard cider jus, crispy crackling (GF*)

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Wild mushroom risotto, cep purée, crispy shallots, Moravia crisp,
shaved black truffle (V/VE*/GF)

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