



SCAN FOR
ALLERGEN
INFORMATION

RESTAURANT MENU

Guests on an inclusive package have a £32 allowance per person for dinner

SIDES & NIBBLES

All £6.00 each

Marinated Olives

Warm Bread, olive oil, balsamic

Truffle and Parmesan Fries

Classic Sweetcorn Salad, maple and basil dressing

Pan Fried Tenderstem Broccoli, chilli flakes

Crispy Cavolo Nero, pancetta

STARTERS

Soup of the Day — £7.00

Mini onion loaf

Pan Seared Scallops — £10.50

Chive cream sauce, sweetcorn crisps, diced pancetta (GF)

Chicken Ballotine — £9.00

Celeriac fondant, mushroom glaze, spinach and onion cream (GF)

Torched Mackerel Fillet — £9.00

Pickled cucumber and horseradish slaw, lime gel and herb oil (GF, DF)

Butternut Squash Arancini — £8.00

Red pepper hummus, rocket and balsamic vinegar (GF, VE, V)

Curried Fish Cake — £8.00

Mix of haddock, salmon & cod, cucumber raita, herb oil and a crispy vegetable salad

MAINS

Garlic & Honey Glazed Salmon — £26.00

Braised pak choi, new potatoes, chive cream sauce (GF)

Beef Wellington — £32.00

Tenderstem broccoli, herb mash, celeriac puree, pickled shallots, red wine gravy

Pan Seared Duck Breast — £27.50

Dauphinoise potatoes, crispy kale, spiced jus (GF)

Butter Chicken — £23.00

Pilau rice, mango chutney, poppadoms, garlic naan bread

Cajun Spiced Risotto — £19.00

Mini potato fondant, caramelised vegan feta (GF, VE)

Vegetable Kofta — £22.00

Grilled flat bread, beetroot hummus, vegetable couscous, mixed lettuce, chimichurri sauce (VE, V)

Grilled 10oz Sirloin Steak — £36.00

Chips, truffle butter, tenderstem broccoli, peppercorn or Bearnaise sauce (GF)

Chicken Supreme — £24.00

Herb mash, wild mushroom, tenderstem broccoli, tarragon cream sauce (GF)

DESSERTS

Gajar Halwa Cheesecake — £9.00

Honeycomb ice cream and carrot gel. Rich, sweet Indian pudding made from grated carrots, cardamom, sugar, and ghee

Mango & Coconut Pannacotta — £9.00

Mango sorbet and compote (VE)

Sticky Toffee Pudding — £9.00

Caramel sauce, vanilla ice cream, caramelised banana

Warm Chocolate Brownie — £9.00

Salted caramel sauce, vanilla ice cream

MINI TREATS

Served with choice of coffee

Mini Biscoff Cheesecake — £6.00

Lemon Meringue Pie — £6.00

Mini Brownie — £6.00

Trio of Mini Treats — £12.00

CHEESE PLATTERS

Three Cheese — £9.00

Brie, cheddar and stilton, crackers, grapes, celery and onion chutney

Five Cheese — £11.00

Brie, cheddar, stilton, cranberry wensleydale, goats cheese, crackers, grapes, celery and onion chutney

Dietary & Allergen Notice | All dishes are prepared in an open kitchen where allergens are present. We cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled. Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering. Full allergen matrix available upon request or via the QR code.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten-Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable