

Table D'hôte Menu

Set menu dishes cannot be swapped with a la carte menu dishes.

For guests with dinner or lunch included, who wish to order from A la carte Menu there is £25 food allowance which will be taken off the final bill. (All dishes are to be charged full price, an allowance does not include drinks.)

Starters

Soup of the Day (VE, G)

Please ask your server for today's option. Served with warm bread

Chorizo Picante (G,MLK,M)

Ciabatta, goats cheese, green pea, mustard vinaigrette

Smoked Trout (F,MLK,C)

Apple and celery salad, lemon, mint yoghurt

Mains

Roasted Vegetables & Chickpea Madras (VE)

Steamed rice, poppadums

Seafood Linguini (F,C,MLK,E,GSD)

Linguini pasta, lobster bisque sauce, clam meat, green lip mussel, prawns

8oz Burger (G,E,MLK,SD)

Brioche bun ,80z Chuck Burger, cheese, tomato, lettuce, onion chutney

Desserts

Selection of Ice Creams (MLK, E) or Sorbets (VE)

Please ask your server for today's selection

Deconstructed Banana Cheesecake (G,MLK)

Caramelized banana, salted caramel sauce

Treacle Tart (G,MLK,E)

Raspberry sorbet

Peanuts(P), Celery(C), Fish(F), Molluscs(MOU), Milk(MLK), Shellfish(SF), Eggs(E), Sulphur Dioxide(SD), Soy/Soya(SY), Mustard(M), Gluten(G), Nuts(N), Sesame(S), Lupin(L)

If you have any dietary requirements or allergies, please inform your server prior to ordering.

All prices inclusive of VAT

An optional 12.5% service charge has been added to your bill which is split between our staff.