

DINNER MENU

N I B B L E S - T A R T E R S	Chilli & thyme marinated olives	3.00
	Hummus, muhammara with toasted foccacia	5.00
	Soup of the day	4.65
	Seared salmon fillet with pickled fennel, grapefruit, rocket and wholegrain mustard sauce	8.50
	Smoked shell on prawns with garlic mayonnaise	6.95
	Goats cheese mousse with candied walnut, pickled beets and lambs lettuce	7.50
	Chicken liver parfait, toasted brioche and bitter orange marmalade	6.95
	Roast butternut and feta filo with onion marmalade and rocket	5.95
	Braised lamb shoulder, coriander and lemon cous cous, morrocan spiced tomato salsa	6.95
	Dingley Dell slow roast belly of pork, carrot puree, kale and caramelised quince	13.95
	Whole roast partridge, cauliflower puree, gratin, mixed green vegetables	14.95
M A I N S	Duck breast, plum puree, game crisps, savoy cabbage	15.95
	Pan fried sea bass with celeriac puree, chanterelle and truffle vinaigrette	15.50
	8oz rib-eye steak, fondant potato, caramelized shallots and watercress puree	18.50
	Beer battered cod, hand cut chips, pea puree, chunky tartare sauce	12.50
	Aubergine, sweet potato and chick pea curry with basmati and kumquat	11.95
	All 2.75	
S I D E S	Chips	
	Minted new potatoes	
	Champ	
	Sugar snap peas	
	Buttered green beans	

Hotel guests on a dinner, bed and breakfast package are welcome to choose two courses from any of the above, plus a choice from our dessert menu.

Please ask for more information about this menu if you have an allergy. Regrettably, we cannot guarantee that any of these dishes are completely free from traces of nuts. It is our policy not to use any genetically modified food.

Please kindly note that during busy periods there may be a wait for your food to be prepared.