



STARTERS

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| Chicken & Apricot Terrine Fine Bean Salad, Apricot Ketchup Toasted Brioche | £11 |
| Cured Beetroot Gravlax Roasted Beetroot, Crème Fraiche Cucumber | £12 |
| Tomato & Goats Cheese Tart Tomato Fondue, Basil Pesto | £10 |
| Poached Egg Wild Mushroom, Toasted Sourdough Truffle, Pickled Walnut | £10 |
| Chef's Signature Soup Freshly Made Soup & Garnish | £7 |
| Iberico Serrano Antipasti Tomato & Basil Croute | £13 |
| Selection of Bread, Olive Oil & Balsamic (v) | £4 |

MAIN COURSE

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| Slow Cooked Pork Belly Sage Mash, Caramelized Apple Café au Lait | £23 |
| Roast Fillet of Sea Bream Jerusalem Artichoke Puree Crushed Potato, Hazelnuts White Wine Cream | £22 |
| Butternut Squash & Smoked Applewood Risotto (v) Pomegranate & Granola | £19 |
| Garlic & Herb Poussin Confit Tomato, Roquette Salad Roasted New Potatoes & Red Wine Jus | £22 |
| Rosemary Marinated Lamb Cutlets Confit Tomato, Roquette Salad Roasted New Potatoes & Red Wine Jus | £29 |
| 28 Day aged 10oz Ribeye steak Confit Tomato, Roquette Salad & Fries | £32 |
| 7oz Fillet Steak Confit Tomato, Roquette Salad & Fries | £34 |

SAUCES

All at £3
Béarnaise
Peppercorn
Red Wine Jus

A £24.00 credit will be allowed to inclusive guests. Please advise before ordering

SIDES

All at £4: (v)

Classic Mixed Salad

Glazed Carrots

French Beans & Sugar Snaps with Confit Shallots

Baked Sweet Potato, Crème Fraiche & Spring Onion

Minted New Potatoes

French Fries

SALADS

Caesar Salad £14

Romaine Lettuce, Egg, Pancetta
Anchovies, Croutons & Shaved Parmesan

Nicoise Salad £14

French Beans, Tomatoes, Olives
Potatoes, Soft Egg & Anchovies

Add:

Blackened Salmon £7

Chargrilled Chicken £6

Grilled Halloumi £4

DESSERTS

Vanilla Cheesecake £7
Ginger Crumb, Earl Grey & Blackberries

Panna Cotta £7
Honey, Roast Plum & Hazelnut Biscotti

Sticky Toffee Banana Bread £7
Caramelized Banana, Sea Salt
Butterscotch Sauce, Vanilla (v)

Belgian Chocolate Tart (v) £7
Ivory Chocolate Chantilly
Triple Sec Oranges & Raspberry

Apple Crumble Sundae (v) £7
Granny Smith Compote,
Vanilla Ice Cream & Spiced Crumble

Cheese Selection (v) £11
Celery, Grape Chutney & Quince

AFTER DINNER DRINKS

Irish Coffee £11.95
Jameson's Whiskey

Gaelic Coffee £11.95
Scotch Whiskey

Calypso Coffee £11.95
Tia Maria

Italian Coffee £11.95
Amaretto

French Coffee £11.95
Reny Martin

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with your server or the restaurant manager before ordering. Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality