

- DINNER MENU -

APERITIFS

NEGRONI, <i>Campari, Vermouth, Gin, Orange Twist</i>	£10
APEROL SPRITZ, <i>Aperol, Prosecco, Soda, Orange Slice</i>	£9.5
LILLET BLANC SPRITZ, <i>Lillet, Elderflower, Tonic Water, Cucumber, Mint</i>	£10
RUBY SPARKLER, <i>Sloe Gin & Prosecco</i>	£9.5
CHAMBORD ROYALE, <i>Chambord, Prosecco, Gold dust</i>	£10

NIBBLES

MARINATED OLIVES	£4
TRIO OF BREADS <i>Sea salt butter</i>	£4
MINI BREADED BRIE <i>Red onion marmalade</i>	£4
ARTICHOKE BON BONS <i>Slow roasted tomato & tarragon sauce</i>	£4.5
BAKED CAMEMBERT <i>Cornichons, chutney, sourdough</i>	£12

**** PRIX FIXE MENU** 2 courses £17.50 - 3 courses £20.00

STARTERS

FRENCH ONION SOUP ** <i>Gruyere crouton</i>	£8.5	HAM & CHEESE BEIGNETS DIJONAISE <i>Provençal sauce</i>	£9
SEA TROUT FISHCAKES ** <i>Pickled red cabbage, lime, micro rocket</i>	£9	PORT BRAISED OXTAIL CROQUETTES <i>Parsnip puree, parsnip crisps</i>	£9.5
ARTICHOKE & SPINACH GALETTE ** <i>Vegan cheese, roasted pine nuts (vg)</i>	£9	SAUTÉED LANGOUSTINES <i>Garlic & parsley, lemon, micro rocket</i>	£12

MAINS

MINUTE STEAK ** <i>Parsley fries, garlic & parsley butter, watercress</i> <i>Add peppercorn sauce instead of garlic butter</i>	£14.5 £4	DAUBE OF LOCAL VENISON SHOULDER <i>Rosemary polenta, buttered kale</i>	£17.5
SMOKED HADDOCK & SAFFRON RISOTTO ** <i>Crispy quail egg, watercress</i>	£14.5	PAUPIETTES OF PLAICE & SEA TROUT MOUSSE <i>Celeriac fondant, ratatouille, Comte cheese sauce</i>	£20
PORTOBELLO MUSHROOM CASSOULET ** <i>Pommes lyonnaise (vg)</i>	£14.5	POUSSIN EN COCOTTE <i>Pommes dauphinoise, fine beans</i>	£20

SIDES

Fine beans with truffle oil, Buttered vegetables, Ratatouille, Salted French fries All £4 each
Soda bread roll & butter £1.35

PUDDINGS

CRÈME CARAMEL ** <i>Candied orange, raisins, rum syrup</i>	£8	BAKED BITTER CHOCOLATE FONDANT <i>Pistachio ice cream, chocolate sauce</i>	£8
ICE CREAM & SORBET ** <i>Vanilla / chocolate / rum & raisin ice cream</i> <i>Mango / raspberry / lemon sorbet</i>	3 scoops £8	AFFOGATO <i>Latte ice cream, amaretti biscuit, espresso & amaretto</i>	£8
PARIS-BREST <i>Almonds, praline cream, berries</i>	£8	TRIO OF LOCAL CHEESES <i>Chutney, grapes, celery, apple & crackers</i>	£10

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables





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