

Chef's Choice

Three Courses £19.99

Two Courses and a glass of wine £19.99

While you Decide

Artisan Bread Selection (v) £5.50

Wignalls Yallo Rapeseed Oil, Tomato
Butter, Tunworth Cheese Custard

To Start

Chef's Soup of the Day (v)

Freshly Baked Bread

Jerusalem Artichoke

Slow Cooked Hen's Egg, Artichoke Crisp,
Apple

Cured Salmon and Cod

Yuzu Gel, Barley Tuille, Seaweed

Warm Salt Beef

Smoked Celeriac, Baby Onion, capers,
Cornichons

Main Course

Herb Roasted Chicken

Pink Fir Potato, Garlic Puree, Spring
Onion, Chicken Sauce

Caramelised Pork Collar

Piccolo Parsnip, Braeburn Apple, Cavolo
Nero

Poached Loin of Cod

Muscat Grapes, Grelot onion, Clams,
Chervil Oil

Pearl Barley Risotto

Wild Mushroom, Smoked Celeriac, Wild
Herbs

Sides

Provençal Roasted Vegetables (v) £4.00

Green Olive Tapenade

Stem Broccoli (v)

Miso Butter & Cashew £4.00

Truffle Cauliflower Cheese (v) £4.00

Triple Cooked Chips (v) £4.00

Salt & Vinegar

Creamed Leeks & Bacon £4.00

Cheddar Cheese Crumble

Desserts

Regional Cheese

Quince, Fig & Port Chutney, Linseed Crackers

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice-Cream

Cardamom Panna Cotta

Star Anise, Orange, Celery

Selection of Ice Cream & Sorbet

All prices are inclusive of VAT.
An optional 10% service charge will be applied to your bill.

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.