



Freshly Baked Focaccia 5.50
Homemade butter, tomato tapenade

STARTERS

Smoked Haddock & Leek fishcake 9.50
Tartare beurre blanc

Curried Lamb Breast 9.95
lentil dahl, onion bahji, lime pickle

Red Pepper & Tomato Soup 7.50
house focaccia (VE)

Glazed Pig Cheek 9.95
celeriac remoulade, black pudding

Wild Mushroom Parfait 8.95
pickled shallots, house focaccia (V)

Braised Carrot 8.95
romesco sauce, vegan feta (VE)

Lemon & Ginger Prawns 12.95
lemon and ginger dressing

* £4 supplement for guests on DBB package

MAINS

Chicken Supreme 22.95
cauliflower puree, fine beans, chive mash, chasseur sauce

Whole Sea Bream 25.95
new potatoes, kale, lemon & caper butter
(pairing suggestion - Silver Lake Sauvignon Blanc)

Cajun Salmon * 26.95
white bean puree, chorizo & sweetcorn salsa, roasted tender stem, almond & red pepper sauce
(try with Bougrier Pinot Noir)

* £3 supplement for guests on DBB package

Ox Cheek & Shink Hot Pot 25.95
braised red cabbage, glazed carrot

Beef Wellington *
for 2
dauphinoise, caramelized shallot puree, green beans, port & thyme jus
(try with Amarone Mastia)

79.95

* £35 supplement for guests on DBB package

Pork Chop * 26.95
potato terrine, blue cheese & walnut dressed hispi cabbage, apple ketchup
(try with Picpouel Pin Cuvee)

* £3 supplement for guests on DBB package

Roasted Vegetable & Cashew Tagine 21.95
cous cous, flat bread, toasted seeds

Sirloin * 37.95
triple cooked chips, braised mushroom, vine tomato, peppercorn sauce

Make it Surf + Turf 12
£13 supplement for guests on DBB package

(try with Alta Vista Premium Malbec)

SIDES

All 4.95

Koffman fries

Triple cooked chips

Blue Cheese & Walnut dressed hispi cabbage

Roasted carrots (V)

Dauphinoise potatoes

Charred tender stem broccoli

Please note that all our food and drink is prepared in kitchens where cross-contamination may occur. While we make every effort to identify allergens, our menu descriptions do not list every ingredient and some may contain bones. If you have any allergies, intolerances, or specific dietary requirements, please speak to a member of the team before placing your order. All prices include VAT at the prevailing rate.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.



Dessert

Lemon Posset (VE)

8.95

blackberry gel, fresh blackberries, brandy snap

Black Forest Gateau

8.95

Chocolate and Ginger Cheesecake

8.95

Crème Brûlée

8.50

shortbread

Apple Crumble

8.50

served with vanilla ice-cream or custard

British Cheese Board *

14.50

house chutney, grapes, crackers

* £6 supplement if on a DBB package

Lighter Desserts

All 5.95

Affagato

*vanilla ice cream crushed
amaretti, espresso (DBB)*

Selection of Ice Cream and Sorbets

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