

DINING ROOM MENU

STARTERS

Grilled mackerel, soused cucumber, yoghurt, potato salad, lime emulsion gf	8.25
Soup of the day, gluten free bread gf	4.95
Baked beetroot, beetroot ketchup, feta, pesto gf	6.95
Braised pork cheek, celeriac fondant, pickled red onions, salsa verde gf	7.25
Pan fried seabream, cauliflower couscous, tomato chutney gf df	7.75
Duck liver parfait, rhubarb jelly, poached rhubarb, gluten free bread gf	7.95

MAINS

Pan seared chicken, salt baked turnip, almonds, rhubarb df	14.5
Pan fried hake, curried pumpkin puree, curried raisins, butternut squash fondant gf	15.9
Sweet potato gnocchi, pumpkin puree, creamed leeks gf	12.5
Steamed stone bass, tenderstem, crab bisque, almonds gf df on request	16.5
Pork loin, turnip fondant, honey roasted parsnips, quince gel gf	15.2
Pan fried pheasant, Swede puree, colcannon, blackberry, crispy leeks gf	16.5
28 day aged steaks: 8oz fillet 25.5 10oz sirloin 23.5 10oz ribeye 22 df served with triple cooked chips & choice of blue cheese, peppercorn or béarnaise sauce gf	

SIDES

Shallot and garlic French beans – Triple cooked chips – Colcannon – Broccoli and almonds Rocket, sun blushed tomato, parmesan salad	3.5 each
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DESSERTS

Vanilla panna cotta, chocolate foam, mandarin sorbet, honey comb gf	6
Carrot cake, pumpkin ice cream, yoghurt, carrot foam	6
Blackberry cheesecake, pickled blueberries, blackberry sorbet	6
Poached pear, pear puree, pepper meringue, cinnamon ice cream gf	6
Chocolate crêmeux, peanut brittle, cherry gel, peanut ice cream gf	6
Selection of cheeses, chutney, crackers, apple	7

All our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens.