

A LA CARTE MENU

STARTERS

Soup Soup, Home Made Bread	£6
Foie Gras Seared Foie Gras, Rhubarb, Elderflower, Hazelnut	£ 9.50 *£3.00
Crab Heritage Tomato, Crab, Basil, Tomato Water	£ 8
Pork Belly Seared Pork Belly, Shiitake Mushroom, Pickled Sea Weed, Smoked Eel	£8.00
Oat Milk Tofu Oat Milk Tofu, Asparagus, Girolle Mushroom, Mushroom Bouillon	£ 7.50

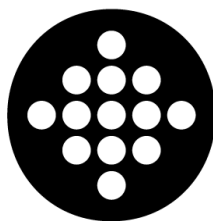
MAIN COURSE

Welsh Lamb Lamb Rump, Shoulder Croquette, Aubergine, Baby Gem Lettuce, Mint	£ 24.95 * £5.00
Local Pollock Cauliflower, Asparagus, Pickled Fennel, Fennel Seed Emulsion	£ 18
Chicken Pan Seared Chicken Breast, Roast Garlic, Wild Mushroom, Charred Sweetcorn	£ 18
Risotto Pea and Mint Risotto, Feta Cheese	£ 13
Eynons Aged Sirloin of Beef Kohlrabi, Calcot Red Onions, Watercress, Triple Cooked Chips, Beef Soy	£ 25 *£3.00

SIDE ORDERS

Bread, Olives & Oil	£ 4.00
Seasonal Vegetables	£ 4.00
Triple Cooked Chips	£ 4.00

** Supplements for dinner inclusive guests*



DESSERT

Lavender £ 8.50
Lavender Panacotta, Raspberry, Honeycomb

Lime Tart, £ 8.50
Meringue, Caramelised Pastry, Yoghurt Sorbet

Raspberry Mont Blanc £ 8.50
White Chocolate Cremeaux, Raspberry Ganache, Chocolate Shards, Raspberry Sorbet

Rose Water Crème Brulee £ 8.50
Rose Water Crème Brulee, Strawberry, Elderflower, Strawberry Sorbet

Cherry Souffle £ 8.50
Cherry Souffle, Pistachio Ice Cream

Coffee and Petit Fours £5

Cheese Table

Our Selection of Award Winning Cheeses
Homemade Crackers, Vine Fruits & Homemade Chutneys

- 3 Choices – Dinner inclusive guests may have this as your dessert choice £ 7
- 5 Choices £ 12
- 7 Choices £ 15

DESSERT WINE, PORT & BRANDY

Peller Estates 2014 Vidal Blanc Ice Wine, Canada £8.25
Sauternes Clos Daddy 2014 £5.25

Port

ROC Ruby Port £6.00
Taylor's First Estate Reserve £6.00
Taylors 10yr Old Tawny Port £7.50
Croft Pink £5.00

Brandy

Courvoisier VS £4.50
Remy Martell XO Excellence £12.50

Please be aware that our dishes may contain traces of nut. Please speak to one of the team if you have any food allergies.