



Serving food to hotel residents only  
This menu may vary slightly during your stay.

### Starters

Broccoli soup with sweetcorn salsa and chilli oil 5.50 (v) (vg)

Ham hock scotch egg, real ale chutney and shoestring fries 6.95

Roasted beetroot, charred leeks, watercress and mozzarella salad with salsa verde 6.50 (v)

Grilled tiger prawns, sriracha mayonnaise and soy dressing 8.75

### Mains

Cod loin with potato terrine and butternut squash velouté, braised vegetables and toasted pine nuts 18.50

Ribeye of beef, baby hasselback potatoes and heritage tomatoes with crispy shallots and café de Paris butter 25.00

Southern fried chicken burger with red cabbage slaw, lemon and parsley aioli and triple cooked chips 15.00

Roasted garlic arancini with wild mushrooms, kale and basil pesto 14.74 (v) (vg)

### Desserts

Apple tarte Tatin, butterscotch sauce and vanilla ice cream 6.50

Dark chocolate torte, poached plums, whisky crème Anglaise and honeycomb 7.00

Selection of homemade sorbets 5.00

Local cheese selection, seeded crackers, frozen grapes and chutney 7.95

Our food is prepared where nuts and other allergens are prepared, ask if you need any advice (v) vegetarian (vg) vegan