



Inclusive Dinner Menu

STARTERS

Homemade Soup of the Day, warm sourdough bread (GFO, DF)

Arancini, Devonshire brown crab, aioli

Chestnut Mushrooms on Toast, spinach & truffle (VE)

Beef Fat Brioche, sticky brisket, parsley mayo, caper & flat parsley salad

Caesar Salad, chicken croquettes, baby gem, crispy prosciutto ham, shaved Parmesan, Caesar dressing

MAIN COURSES

Corn-Fed Chicken, pommes Anna, cep mushroom purée, summer vegetables, chicken jus (GF)

Slow Braised Short Rib, truffle croquettes, fine beans (DF)

Pan Roasted Fillet of Hake, Parmesan & chorizo crust, red pepper purée, braised baby gem (GF)

Asparagus Risotto, shaved asparagus, olive crumb, crumbled feta (V)

Beetroot Gnocchi, feta cheese, candied walnuts, rocket pesto (VE)

10oz Mature Rump Steak, hand-cut chips, slow roasted plum tomato, grilled field mushroom, watercress (GF)

£8.50 supplement

SIDE DISHES

Peppercorn Sauce 4.50 / Blue Cheese Sauce 4.50 / Fine Green Beans, truffle & Parmesan 5.50 / Creamy Mashed Potatoes 5.50 / Hand-Cut Chips 5.50 / House Salad 5.50

DESSERTS

Banana Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

Salted Caramel & Cherry Marquise, toffee ice cream

Classic Lemon Tart, lemon crisps, lime gel, raspberry sorbet

Chocolate Fudge Cake, vanilla ice cream, chocolate sauce (GF)

Chocolate & Raspberry Mousse, fresh raspberries, raspberry gel, vegan vanilla ice cream (VE,GF)

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.