



Set Menu

Salad of salt baked beetroot, apple, feta & hazelnuts (v)

Asian pear salad, red cabbage, edamame, cucumber, orange & ginger dressing

Cream of mushroom soup, pickled mushrooms, sourdough croutons
& basil oil (v)

Roast pork chop & braised cheek, choucroute, morteau sausage,
cider & pickled apple jus

Pan fried fillet of Cornish gurnard, tomato sauce, green olive tapenade,
fennel, carrot & blood orange salad

Spiced roasted cauliflower, cauliflower quinoa, tea soaked sultanas,
hummus & aubergine compote (v)

Bitter chocolate mousse, mandarin, crème & cacao nib ice cream

Treacle tart with marmalade mascarpone ice cream

Affogato - a scoop of homemade vanilla ice cream with a shot of espresso

£20 for 2 courses, £25 for 3 courses

(v) Vegetarian. A vegan menu is available.

A discretionary 10% service charge is added to all bills which is distributed between the team

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements.

Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it