

DINNER MENU

Soup of the Day £6.50

with croutons

Goats Cheese Soufflé £8.00

with a Green Salad

Medley of Melon £7.00

With a Citrus Sorbet

Heritage Tomato Salad £7.50

Mushroom Breaded in House in Panko Breadcrumbs £7.50

with Garlic Aioli

Crab, Avocado & Grapefruit Salad £9.00

Roasted Lamb Rump £20.50

with Dauphinoise Potatoes, Green Beans and a Red Wine Jus

Pork Fillet wrapped in Sage & Parma Ham £18.75

with Sautéed Potatoes, Vegetables and a Diane Sauce

Braised Beef Shin & Baby Shallots £17.50

with Mashed Potatoes and Baby Carrots

Hake Fillet £16.00

served on Herb Mash with Vegetables and a Leek & Dill Sauce

Whole Plaice Grilled with Caper Butter (Market Price)

served with New Potatoes & Vegetables

Herb Gnocchi £13.50

Sautéed with Wilted Spinach, Pine Nuts & Goats Cheese

Vegetarian Pithivier (a Round Pie) £14.00

Pocketed with Sweet Potato, Leek, Spinach and Feta Cheese

Please advise us if you have any food allergies Dishes can be Gluten Free, please advise if required

**For Guest's staying with us with Dinner included
a Dish from each course is included**

Selection of Tea and Coffee are available including Cappuccino and Latte's

All our dishes are cooked to order please appreciate this reflects in the service time.