



#### **NIBBLES £6**

**Gordal olives** (ve, gf)

**Focaccia**, balsamic, olive oil (ve)

**Grilled padron peppers**, smoked almond, preserved lemon (gf)

**Sourdough**, roast chicken butter

#### **SMALL PLATE**

**Tempura of broccoli**, garlic and chilli, pickled ginger mayo (gf, ve) **£12**

**Crispy potato terrine**, black pudding, date ketchup (gf) **£12**

**Flat bread**, honey roast figs, goats curd, walnut, endive, balsamic (v) **£12**

**Crab croquette balls**, crab hot sauce, pickled cucumber, sesame **£12**

**Roast onion and cauliflower soup**, chive, onion and cheddar crostini (v, ve\*) **£12**

#### **LARGE PLATE**

**Roast garden artichoke**

confit egg yolk, pecorino cheese, cabernet sauvignon dressing (v, ve\*) **£20**

**Bbq glazed belly pork**

peanut satay, pineapple and tamarind salsa, pickled radish (gf) **£22**

**Roast hispi cabbage**

mushroom and miso puree, cordy ceps, crispy onion (gf, ve) **£20**

**Smashed cheese beef burger**

bacon, tomato, compressed lettuce, served with skin on fries (gf\*) **£22**

**Chicory and pickled pear salad**

orange, candied walnut, burrella, cabernet sauvignon dressing (v, ve, gf) **£18**

**Tandoori monkfish kebabs**

coriander chutney, coriander & red onion salad (gf) **£22**

#### **SHARING (perfect for two)**

**12oz rib eye steak (please allow 20 mins cooking time)**

served on toasted sourdough with beef fat onions, brown butter hollandaise, watercress & parsley salad, bone marrow fritters, skin on fries **£85**

**Paprika & honey glazed chicken (please allow 30 mins cooking time)**

cumin roasted red onion & squash, chicory & orange salad, burnt cream lemon sauce (gf) **£50**

**Celeriac & truffle pithivier (please allow 30 mins cooking time)**

bbq maitake mushroom, chive crème fraîche, roast onion sauce (ve) **£50**

#### **SIDES**

**Skin on fries**, parmesan, truffle mayo (gf, v\*, ve\*) **£6**

**BBQ sprouting broccoli**, roast garlic, smoked almond (gf, ve) **£6**

**Chicory & orange salad**, cabernet sauvignon dressing (gf, v, ve\*) **£6**

#### **PUDDING**

**Black forest sundae**, (to share) dark chocolate soft serve ice cream, cherries (gf, v, ve) **£16**

**Rhubarb and custard trifle**, blood orange, rose, almond **£12**

**White chocolate and passion fruit fondant**, coconut, mango (allow 20mins cooking time) **£12**

**Baron bigod brie**, porter cake, honey comb, pickled grapes, oat biscuit, water cracker (v) **£16**

*v-vegetarian, ve-vegan, gf-gluten free, \*-adaptable*

*Please advise us of any allergens prior to ordering. Allergen information is available on request.*

*Hotel guests with dinner included have a food allowance of £49 depending on the experience booked.*

*Price includes VAT.*

19.02.2024