

Honto

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, wild garlic pesto, stracciatella, toasted pinenuts (v) **£12**

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

Spiced garden gazpacho, sushi rice (v, ve*) **£12**

LARGE PLATE

BBQ asparagus salad

Brown shrimp, garden herbs, cured egg (v, ve*) **£22**

BBQ glazed belly pork

peanut satay, pineapple and tamarind salsa, pickled radish (gf) **£24**

Coconut and lentil dhal

puffed wild rice, onion bhaji, mint and coriander yoghurt (v, ve, gf) **£20**

Buffalo chicken burger

blue cheese sauce, lettuce, gherkin (served with skin on fries) (gf*) **£24**

Bulgur wheat tabbouleh

peas and beans, sesame, feta miso and sesame dressing (v, ve*) **£20**

Seared cod

smoked mussel sauce, mussels, leeks, potato (gf) **£24**

SHARING (perfect for two)

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

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

Celeriac & truffle pithivier (please allow 30 minutes cooking time)

bbq maitake mushroom, chive crème fraiche, 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

Roast vanilla ice cream sundae, almond sponge, candid almonds, sherry sultanas, cocoa nib tuile **£16**

Mille-feuille, lemon, sweet cicely, mascarpone **£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.

25.04.2024