



Dinner Menu

Amuse Bouche

Homemade bread & butter

Starter

Isle of Wight tomatoes, watermelon, elderberry vinegar, native lobster, basil
£16.00

Norfolk quail & ham ballotine, girolles, artichoke, liver parfait on toast, truffle
£16.00

Smoked eel, ricotta & egg yolk ravioli, celeriac, apple, watercress & parsley velouté
£15.00

Carrot salad, walnut, nasturtium pesto, raisins, crème fraiche (v)
£13.95

Mains

Local lamb, spiced aubergine, courgette, mint & pistachio dressing, gratin byaldi
£38.00

Goosnargh duck, beetroot, plum, turnip, chicory, Sangria sauce
£32.00

John Dory, kohlrabi, cucumber, fennel, dill, nori
£30.95

Roast potato terrine, crispy egg, grilled onions, cheddar custard,
Bakewell oyster mushrooms, tarragon & mushroom sauce (v)
£ 27.00

Pre-Dessert

Dessert

Yuzu parfait, strawberries, melon, sesame tuille
£8.80

Warm raspberry financier, apricot, almond, amaretto soft scoop, honey
£8.80

Cherry & chocolate semifreddo, caramelised white chocolate ice cream,
Kirsh, vanilla cream
£9.60

A selection of three cheeses with crackers, malt loaf, celery, grapes & chutney
£13.35

Additional cheese
£2.95 each

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours £6.10pp*

Service not included, added at guest's discretion.



Classic dishes from the bar

Starter

Homemade soup of the day served with croutons
£5.30

Home smoked salmon, dill, seaweed sour cream, fennel, soda bread
£9.30

Mains

Fish dish of the day
£22.50

Rib eye steak, chips, onion rings, stuffed mushroom, tomato relish, béarnaise sauce
£26.80

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