

Two Course £39.00

Three Course £49.00

Starters

*Salmorejo, Chilled Tomato Soup, with Egg and Iberico Ham (e, g)
Cured Monkfish, Thai Dressing, Pickled Ginger, Tapioca Cracker (f, soy, g, d)
Serrano Ham, Fig Puree, Shaved Fennel, Smoked Almond and Orange (n)*

Mains

*Rack of Lamb, Crispy Lamb Shoulder, Bubble n Squeak, Tomato Fondue,
Courgette (cel, sul, d, g)
Breast of Chicken, Summer Vegetable Tartlet, Morel Mushrooms,
Tarragon (cel, sul, g, d, e)
Fillet of Beef, Celeriac and Pancetta, Treacle Glazed Short Rib (cel, sul, d)
Fish Special (please ask staff for allergens)*

Desserts

*Buttermilk Panna Cotta, Strawberry Rhubarb and Ginger (g, d, sul)
Our Selection of Cheese and Biscuits (g, d, sul, cel)
Valrhona 'Jivara' Milk Chocolate and Hazelnut Mousse &
Salted Caramel Ice Cream (n, d, g, e)
Lemon Tart, Italian Meringue, Raspberry Sorbet (d, e, g)*

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, e egg, m mustard, moll molluscs, soy soya, n nuts

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Alcoholic beverages are only available to people aged 18 or over. The Hotel operates a challenge 25 policy.