



# Dinner

## STARTERS

DUCK LIVER PARFAIT, rhubarb, smoked bacon, almond purée, sourdough	£8	CRISPY POACHED CACKLEBEAN EGG, Jersey Royals, asparagus, herb mayo, onion ash, shaved Berkswell (v)	£9
RABBIT & NETTLE TORTELLINI, rabbit loin, broad beans, heritage tomato, tarragon sauce, parmesan crisp	£9	TEMPURA COURGETTE FLOWER, sheep's curd, wild garlic, pine nuts, smoked aubergine purée, nasturtium pesto, orange dressing (v)	£10
MISO CURED MACKEREL, apple, grape, radish, pickled cucumber	£9	CORNISH CRAB, wasabi mayo, mango, avocado sorbet, squid ink crackers	£12

## MAIN EVENT

HAY & MALT GLAZED CHICKEN, cauliflower cheese purée, braised leeks, romanesco cauliflower, smoked lemon & thyme pommes anna	£18	PARSLEY GNOCCHI, griolle mushrooms, peas, broad beans, gem lettuce, glazed onions, watercress, pinenuts, parmesan (v)	£18
SEARED RAINBOW TROUT, golden beetroot, fennel, raddish, chicken sauce, chives, fennel purée	£24	ROAST CORNISH HAKE, orzo, asparagus, cuttlefish, peas, lemon, sea lettuce	£22
ROSEMARY ROASTED LAMB RUMP Pea & mint ketchup, hasselback potato, gem lettuce, samphire, lamb shoulder, spring onions	£20	SOY & YEAST GLAZED BEEF SIRLOIN, broccoli, shallot marmalade, celeriac, chicory	£22
CATCH OF THE DAY, roasted on the bone with seasonal vegetables	P.O.A.	<i>The Cottage</i> SHEPHERD'S PIE, lemon & thyme braised lamb shoulder, garden peas, parmesan mash, celeriac crumb, dressed summer vegetables	£19
10OZ HEREFORD RIB-EYE STEAK & TRIPLE COOKED CHIPS, Béarnaise <i>or</i> chimichurri sauce	£29	FISH & CHIPS Beer battered hake, triple cooked chips, tartare sauce, pea & mint	£19

## SIDES

All £4

TRIPLE COOKED CHIPS (v)	CHARRED COURGETTES, ponzu dressing (v)
SPRING GREENS, BACON, LEMON ZEST	HERITAGE CARROTS & GOLDEN BEETROOT (v)
GARDEN SALAD, new potatoes, peas, green beans (v)	GARLIC & MINT NEW POTATOES (v)

For dietary requirements and food allergies, please ask one of our team members for assistance.

(v) Denotes that the dish is suitable for vegetarians and (vg) denotes suitable for vegans. Variations for other dietary requirements available, please ask for details.

For guests staying in the hotel on dinner, bed & breakfast packages: three courses allowance is £40pp and two course allowance is £30pp for a starter & a main. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.