



Dinner

STARTERS

PRESSED CHICKEN TERRINE pheasant, chestnut, mushroom, leek, toasted brioche GF, DF	£9	SWEETCORN MILLE FEUILLE pickled beetroot, toasted corn, red onion puree, spring onion v	£8
BRAISED OXTAIL celeriac, apple, celeriac crumb, horseradish, watercress GF	£10	TAMARIND CURED SALMON kohlrabi, cucumber, ponzu, trout roe, confit lime puree, crispy salmon skin DF, GF	£11

MAIN EVENT

BLACKENED SIRLOIN OF BEEF white onion jam, red cabbage, spinach, onion custard tart	£23	GNOCCHI burnt honey glazed butternut, girolles, hazelnuts, winter truffle v	£18
ROAST TURBOT cauliflower, mussels, sprout tops, apple and chives, beer sauce GF	£24	<i>The Cottage</i> SHEPPERD'S PIE, braised neck and shoulder of lamb, sorrel, celeriac crumb, winter greens GF, DF	£19
PORK WELLINGTON black pudding, prunes, golden raisin puree, BBQ hispi cabbage DF	£19	10OZ HEREFORD RIB-EYE STEAK triple cooked chips, mushroom ketchup, slow roast tomatoes, Bearnaise or Peppercorn sauce GF DF	£29

SIDES

ROASTED COURGETTES oyster sauce, toasted sesame seeds DF*	£4	CHARRED GEM LETTUCE Caesar dressing, parmesan GF*	£5
SKINNY FRIES GF/DF* (v)	£4	FENNEL, CARROT, CELERIAC SLAW toasted sunflower and pumpkin seeds GF/DF* (v)	£4
ROASTED NEW POTATOES wild garlic dressing GF/DF* (v)	£5	GREEN BEANS AND CHORIZO	£4

For dietary requirements and food allergies, please ask one of our team members for assistance. Follow GF for gluten free and DF for dairy free.

(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.