

Soup of the Day -£7.50

Confit Duck Leg

*Potato Blini, Soft Hens Egg, Maple & Mustard Dressing - £10.00*

Citrus Cured Mackerel

*Pistachio & Hazelnut Soufflé, Pernod Pickled Fennel - £9.00*

Vegetable Wontons

*Shiitake Mushroom, Pak Choi & Chilli Broth - £8.50*

Crisp Fillet of Bream

*Brown Shrimp, Cucumber, Dill, Smoked Butter - £10.00*

Breast of Wood Pigeon

*Mushroom, Thyme & Truffle Scented Risotto - £10.00*

Carpaccio of Octopus

*White Crab Meat, Prawn Croquette, Pomegranate, Endive - £12.00*

Trio of Asian Starters

*Prawn Dumpling, Duck Spring Roll & Herring Sushi. Kimchi Salad, Wasabi Mayonnaise - £9.50*



Roasted Haunch of Wild Venison

*Braised Red Cabbage, Potato Galette, Parsnip Brûlée, Pancetta & Roasted Onion Sauce - £26.00*

Fillet of Sea Trout

*Bacon & Laverbread Oat Cake, Celeriac, Trout Scotch Egg, Lemon Butter Sauce - £23.00*

Supreme of Guinea Fowl

*Confit Leg, Parsley Mash, Prune & Leek Broth - £20.00*

Mushroom, Leek & Spinach Pudding (VG)

*Roast Garlic, Polenta Chips, Broccoli, Shallot, Mushroom Gravy - £19.50*

Duo of Welsh Lamb

*(Rump & Shepherd's Pie) Minted Pea Fritter, Carrot, Thyme Sauce - £25.00*

Bouillabaisse

*Prawns, Bass, Mussels & Gurnard, Rouille Croutons - £22.00*

Cumin Spiced Tomato & Potato Filo Parcel

*Puy Lentil Dahl, Fennel & Onion Bhaji, Paneer Cheese - £19.00*

\*Side Dishes - £4.50

*Baby Roast Potatoes/Truffle Scented Black Pepper & Parmesan Fries/  
Braised Savoy Cabbage/ Tenderstem Broccoli & Vichy Carrots*

\*Side dishes are not included in the dinner, bed and breakfast package.

*Food allergies/Intolerances, before ordering please speak to a member of staff.*

VG - vegan