

Dinner MENU

STARTERS

Wild mushrooms and leeks Won Ton, creamy mushrooms Duxelle, Porcini dust and fine herbs. (M, G, V, E, C)	£7.95
Nduja pork and chicken terrine, smoked duck breast, pistachio, smoked pancetta, black pudding, spicy relish, Port jelly and duck liver parfait. (M, N, MU, E, C, G)	£7.95
Citrus cured salmon, horseradish crème fraiche, beetroot mousse, beetroot salsa and citrus oil. (F, M, SD, C)	£8.95
Roasted celeriac, truffle goat's cheese mousse, beetroot foam, olives crumbs, toasted pine nuts, apple and beetroot salsa. (SOY, M, V, N, SD, C)	£6.95
Pan seared pigeon breast, roasted butternut squash orzo, edamame beans puree, wild mushrooms and red wine reduction. (M, G, SD, C, SOY)	£7.95
Baked Camembert, red onion marmalade, garlic Focaccia bread and grilled figs. (M, SD, G)	£8.95
Pan seared scallops, saffron & celeriac puree, black pudding, Parma ham, red wine jus. (SHELLFISH, G, M, C, SD, MO)*	£9.95

SALADS

Fresh Burrata, watercress pesto, heirloom tomatoes, Mediterranean olives, parmesan crisp and olives crumbs. (M, N, V)	£11.95
Classic Caesar salad, gently blanched kale, anchovies, soft boiled egg, chargrilled corn-fed chicken, bacon lardoons. (M, F, E, G, SD)	£11.95
Braised endives, charred figs, Roquefort crumbs, toasted fennel seeds, pomegranates, pears, hazelnuts and pear cider vinaigrette. (M, N, SD, V, C)	£11.95
Classic Greek salad, barrel aged Feta cheese, Kalamata olives, toasted pitta bread, mustard and oregano vinaigrette. (M, MU, SD, V)	£11.95

MAIN COURSES

King prawns and lobster home-made Agnolotti, creamy saffron Bisque, sauce Vierge. (CR, SHELLFISH, M, MO, G, E, C, SD)	£17.95
Wild mushrooms and roasted butternut squash orzo, glazed shallots, watercress pesto, parmesan shards and truffle oil. (V, M, G, E, N, SD, C)	£14.95
Roasted lamb rump, celeriac puree, Jerusalem artichoke, glazed carrots and red wine jus. (M, SD, C)	£16.95
Pan seared sea bass, saffron and mussel's broth, new potatoes, edamame beans, olives and sauce Vierge. (F, SHELLFISH, M, SOY, SD, C, MO)	£15.95
Braised ox cheek ravioli, Mediterranean olives casserole, celeriac puree and wild mushrooms. (G, E, SD, C, M)	£13.95
Potato gnocchi, roasted butternut squash, wild mushrooms, roasted red peppers, Kalamata crumbs and watercress pesto. (N, C, SD, V, VEGAN)	£13.95
Corn fed chicken and wild mushrooms ballotine, truffle Dauphinoise potatoes, braised leeks, glazed carrots and truffle Madeira cream sauce. (M, E, C, SD)	£13.95
Chargrilled lamb cutlets, pomegranate glaze, butternut squash, roasted gnocchi and watercress pesto. (SD, G, C)	£19.95

GRILL

All our grill steaks are from Scotland and England. Grass fed cattle dry aged for a minimum of 45 days. All come with house made chips, roasted field mushrooms, mushrooms duxelle, roasted vine tomatoes and dressed seasonal leaves.

Chargrilled /Pan seared 10oz Scotch prime ribeye steak. (M, SD, E)*	£27.95
Chargrilled/ Pan seared 8oz Scotch beef fillet. (M, SD, C)*	£27.95
Chargrilled / Pan seared 10oz Scotch sirloin steak. (M, E, SD) *	£27.95
Chargrilled flatiron corn fed chicken steak. (M, SD, C)	£12.95

Please choose a sauce to accompany your meal; Choose from Madeira, Green peppercorn, Béarnaise or Red wine jus (SD, C, M, E, MU)

Please note: our grill options are not included in our Wine & Dine voucher.

EXTRAS

Sauces: Madeira, Green peppercorn, Béarnaise or Red wine jus (SD, C, M, E, MU)	£3.65
House Cajun spiced potato chips. (SD, V, VEGAN)	£3.65
Dressed house salad. (SD, V, VEGAN)	£3.65
Seasonal vegetables. (SD, V, VEGAN)	£3.65
Garlic Focaccia bread. (G, M, V, SD)	£4.95
Hummus & Harissa olives. (SD, SS, V, VEGAN)	3.65
Trio of Flavoured butter (Garlic & Herb, Kalamata & Beetroot) served with crusty rolls (M, SD, C)	



Legend: C-Celery | M-Dairy | MU-Mustard | V-Vegetarian | SD-Sodium dioxide | G-Gluten | E-Eggs | SS-Sesame seeds | N-Nuts | CR-Crustacean | F-Fish | MO-Molluscs

Please note: We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross contamination.

* Please add £5 supplement to scallops & £10 supplement to beef steaks if you are using a Burger Night voucher, a Wine & Dine voucher or ordering through the 2 course inclusive Spa packages .

Dinner MENU

DESSERTS

Sticky toffee pudding, toffee sauce, banana-rum and poppy seeds ice cream, caramelised banana.

(M, E, G, SD)

£6.95

Brown butter chocolate ganache, toasted hazelnuts, praline mousse, crème fraiche sorbet and salted caramel.

(N, E, M)

£6.95

Coconut & banana raw tart, passion fruit jelly, dark chocolate shards and passion fruit sorbet.

(N, SD, V, VEGAN)

£6.95

Glazed bread and butter pudding, dark chocolate sauce, vanilla bean ice cream.

(G, E, M, V)

£6.95

Tarte aux citron, toasted Italian meringue, passion fruit curd, passion fruit sorbet, white chocolate snow.

(M, E, G, SD, V)

£6.95

Selection of British cheeses, quince, celery, grapes, biscuits (Staffordshire organic cheddar,
Lightwood chaser, Cropwell Bishop stilton)

(M, V, G, C)

£11.95

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Vegan MENU

STARTERS

Soup of the day served with crusty rolls and our own vegan spread. – Please ask your server about allergens as our soup changes daily. (V)	£5.95
Thai rice spring rolls, edamame beans, sweetcorn, bean sprouts, smoked tofu, braised Pak choy, chili and lime dressing. (V, VEGAN, SOY, SD, C, SS)	£6.95
Braised chicory with poached pears, grilled figs, toasted hazelnuts, fennel seeds, smoked tofu and pomegranate salsa. (V, Vegan, Nuts, SD, Soy)	£11.95

MAINS

Potato gnocchi, roasted butternut squash, wild mushrooms, roasted red peppers, Kalamata crumbs and watercress pesto. (N, C, SD, V, VEGAN)	£12.95
Rice noodles Sukiyaki, oyster mushrooms, broccoli, edamame beans, grilled Pak choy and chargrilled smoked tofu with Teriyaki dressing. (SOY, SD, V, VEGAN)	£12.95

DESSERTS

Coconut & banana raw tart, passion fruit jelly and passion fruit sorbet. (N, SD, V, VEGAN)	£6.95
Fresh fruit platter with berries compote. (Vegan, V, SD)	£5.95
Trio of energy balls with pistachio, coconut flakes, dried freeze raspberries and winter berries compote. (V, Vegan, SD, Nuts)	£6.95

EXTRAS

House Cajun spiced potato chips. (SD, V, VEGAN)	£3.65
Dressed house salad. (SD, V, VEGAN)	£3.65
Seasonal farmhouse vegetables. (SD, V, VEGAN)	£3.65
Hummus, crusty rolls & Harissa olives. (SD, SS, V, VEGAN)	£4.95

Legend: C-Celery | M-Dairy | MU-Mustard | V-Vegetarian | SD-Sodium dioxide | G-Gluten | E-Eggs | SS-Sesame seeds | N-Nuts | CR-Crustacean | F-Fish | MO-Molluscs

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