

Dinner Bill of Fare

Three courses £79.00, two courses £62.00

Sweetcorn Velouté, truffle popcorn, hen of the wood, arancini
(G, D, E, CE, V, SD)

Lobster Ravioli, jamón ibérico, tomato, langoustine bisque
(G, D, E, C, M, CE, F)

Hand-dived Scallop, clam chowder, sea herbs, seaweed
(G, D, E, M, SD)

Guinea Fowl and Partridge, parsnip, blackberry, apple
(G, D, E, SD)



Potato Terrine, artichoke bark, baby leeks, tarragon
(G, D, E, V, CE, SD)

Sea Bream, courgette, ratatouille, romesco sauce
(G, D, E, SD, F, N)

Roast Chicken, butternut squash, agnolotti, caramel onion
(G, D, E, SD, CE)

Aged Fillet of Beef, Jacob's ladder, bar-b-que celeriac, soy
(G, D, E, SD, CE)

*vegetables are carefully chosen to accompany each main course;
additional vegetables are available upon request*



Peach Bellini Sorbet (supplement £7.00)
(V)



Middlethorpe Apple Tart, cinnamon, damson, vanilla
(G, D, N, E, SD)

Chocolate Delice, hazelnut, milk ice-cream, caramel tuille
(G, D, E, V, N)

Strawberry Cannelloni, fennel, fromage blanc, elderflower
(G, D, E, V, N, CD)

A Selection of delicious and unusual Ice-creams and Sorbets
(D, E, N, SD)

A Selection of Four British Cheese, pear and tomato chutney, grapes, celery, biscuits
(D, N, SE, G, E)



'Ethically sourced' Coffee or Tea, petit fours (supplement £7.00)

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.