

# Restaurant

## dinner menu

### Starters

Chef's homemade soup of the evening served with crusty baked bread	<b>£4.95</b> (V)
Warm Camembert and avocado salad served with roasted sweet pepper and raspberry vinaigrette	<b>£5.95</b> (V)
Fresh salad of crayfish with pink grapefruit and rocket salad drizzled with sweet chilli dressing	<b>£6.95</b>
Grilled smoked mackerel and fennel salad on black olive and tomato couscous	<b>£5.95</b>
Crispy shredded duck filo parcels with spring onion and hoisin dip	<b>£5.95</b>
Parma ham plate with a black olive & feta dressing, mixed leaf salad and aubergine crisp	<b>£6.95</b>

### Mains

Wild mushroom & asparagus risotto served with wilted spinach and parmesan shavings	<b>£10.95</b> (V)
Oven baked sea bass with sautéed potatoes, mange tout and lemon beurre blanc	<b>£12.95</b>
Baked darn of Scottish salmon with wilted spinach, creamed potato and roasted vine ripened tomatoes	<b>£12.95</b>
Duo of crispy pork loin & belly with braised savoy cabbage, black pudding mash and Calvados sauce	<b>£12.95</b>
Pan roasted breast of chicken filled with a duxelle of mushroom & tarragon served with dauphinoise potatoes	<b>£12.95</b>
Chargrilled 21 day aged 10oz* rib eye steak served with roasted vine cherry tomatoes, wild mushroom confit, chunky chips and a brandy & pink peppercorn sauce	<b>£17.95</b>

### Desserts

Panna cotta with berry compote	<b>£5.95</b>
Warm pear & almond tart with vanilla ice cream	<b>£5.95</b>
Hot double chocolate fondant with mint chocolate ice cream	<b>£5.95</b>
Warm sticky toffee pudding drizzled with butterscotch sauce	<b>£5.95</b>
Duo of dark & white chocolate cheesecake with a tangy raspberry compote	<b>£5.95</b>
Warm apple tart with cream	<b>£5.95</b>

### Sides

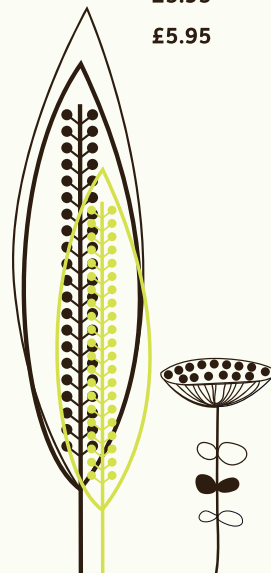
Selection of breads <b>£2.50</b>	Buttered new potatoes <b>£2.50</b>
Rocket and parmesan salad <b>£2.50</b>	Seasonal vegetable bowl <b>£2.50</b>
Chunky chips <b>£2.50</b>	

### Coffee

Americano <b>£1.80</b>	Cappuccino <b>£2.10</b>	Latte <b>£2.10</b>	Espresso <b>£1.75</b>
Mocha <b>£2.10</b>	Macchiato <b>£1.75</b>	Hot Chocolate <b>£2.10</b>	Tea <b>£1.75</b>

(V) = Suitable for vegetarians

- All weights are approximate before cooking\*
- Dishes may contain nuts, please ask a member of staff for further details
- All dishes are subject to availability



# Restaurant wine menu

## White

Glass 175ml 250ml Bottle

Chardonnay Solstice, Italy	<b>£4.10</b>	<b>£6.00</b>	<b>£15.95</b>
Sauvignon Blanc, Tierra, Chile			<b>£17.95</b>
Pinot Grigio, Corte Vigna, Italy			<b>£16.95</b>
Boschendal Chenin Blanc - Viognier, South Africa	<b>£4.60</b>	<b>£6.60</b>	<b>£18.95</b>
Robert Mondavi Twin Oaks Chardonnay, California			<b>£21.00</b>
Macon-Villages Beauvernon, Thorin, Burgundy			<b>£22.95</b>
Villa Maria Sauvignon Blanc, New Zealand			<b>£23.95</b>
Casillero del Diablo Sauvignon Blanc, Chile			<b>£16.95</b> 50cl

## Red

Cabernet Sauvignon D'Vine, Italy	<b>£4.10</b>	<b>£6.00</b>	<b>£15.95</b>
Merlot, Tierra, Chile			<b>£17.95</b>
Montepulciano d'Abruzzo Collezione Marchesini, Italy			<b>£16.95</b>
Boschendal Shiraz - Cabernet, South Africa	<b>£4.60</b>	<b>£6.60</b>	<b>£18.95</b>
Pinot Noir Rare Vineyards, France			<b>£21.50</b>
Malbec Etchart Privado, Argentina			<b>£22.00</b>
Faustino VII Rioja Tinto, Spain			<b>£22.95</b>
Casillero del Diablo Cabernet Sauvignon, Chile			<b>£16.95</b> 50cl

## Rose

Merlot Rose D'Vine, Italy	<b>£4.10</b>	<b>£6.00</b>	<b>£17.95</b>
Pinot Grigio Rose, Corte Vigna, Italy	<b>£4.95</b>	<b>£6.95</b>	<b>£19.95</b>
Echo Falls White Zinfandel, California			<b>£20.95</b>

## Champagne & sparkling wine

Moet & Chandon Brut Imperial NV, France	<b>£49.00</b>
Codorniu Clasico 1872 Brut Cava NV, Spain	<b>£29.00</b>
Berri Estates Brut Rose NV, Australia	<b>£32.95</b>

- Prices include VAT
- 125ml serving of wines available

