

STARTERS

Smoked chicken Caesar <i>romaine, pancetta, roasted garlic dressing, croutons</i>	11.00
Goat's cheese <i>in a honey hazelnut crust, artichoke, beetroot, balsamic vinegar</i>	10.00
Cured salmon and dill parfait <i>rye bread, cornichons, caviar</i>	12.00
Minestrone soup <i>olive oil croûte, parmesan, olive purée, crispy cavolo nero</i>	9.00
Spiced monkfish <i>lime and parsley hummus, dukka, pickled ginger, baby herbs</i>	12.00
Ballotine trio <i>smoked garlic sausage, confit chicken and duck liver, fig, port reduction, brioche</i>	11.00

MAIN COURSES

Chargrilled dry-aged ribeye (7.50 supplement on dinner-inclusive rates) <i>with vine cherry tomato, wild mushroom, truffle and parmesan fries, rocket salad, pink peppercorn sauce or chimichurri sauce</i>	34.50
Pithivier of Fountains Gold cheddar <i>peas, spinach and mint, asparagus, new potatoes, smoked almonds, tomato hollandaise</i>	20.00
Roasted loin of cod <i>salt and vinegar potato terrine, crushed peas, samphire, curry sauce, scraps</i>	25.00
Chalk stream trout en croûte <i>saffron potatoes, spinach, fennel, broccoli, warm tartare sauce</i>	25.00
Roasted breast of Gressingham duck <i>potato rösti, bok choy, star anise carrot, cherries, roast jus</i>	26.00
Dry-aged chateaubriand for two (10pp supplement on dinner-inclusive rates) <i>with onion rings, herb-roasted parmentier potatoes, vine cherry tomato, wild mushroom, rocket salad, pink peppercorn sauce or chimichurri sauce</i>	80.00

DESSERTS

Warm banana bread, dark chocolate crèmeux, caramelised banana, chocolate crumb, chocolate and sea salt ice cream 9

Coconut and mango cheesecake, tuille biscuit, tropical fruit salad, mango sorbet 9

Honey and vanilla rice pudding, burnt sugar, strawberry jam, shortbread 9

Sticky toffee pudding, toffee sauce, popcorn, vanilla ice cream 9

Selection of local cheese with fruit, celery, chutney,
sourdough crackers 11
(2.00 supplement on dinner-inclusive packages)