

SIDES

House salad £5

Honey mustard dressing (80kcal)

Triple cooked chips £5 (239kcal)

Truffle and parmesan fries £7.50 (320kcal)

Tenderstem broccoli £5

Toasted pine nuts and parmesan (136kcal)

Roasted new potato £5

Herb butter (264kcal)

Heritage tomato salad £5

Pickled shallots and basil (114kcal)

DESSERTS

Blackcurrant crèmeux £10

Green apple sorbet (799kcal)

Sticky toffee pudding (v) £10

Toffee sauce, vanilla ice cream (1027kcal)

Chocolate finger £10

Salted caramel ice cream, chocolate mousse (382kcal)

Pumpkin spiced custard tart (v) £10

Crème fraîche, pumpkin seed brittle (1096kcal)

Selection of British and French cheese

(Further details are available from your server)

3 cheeses £14 (490kcal)

5 cheeses £20 (817kcal)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

DINNER MENU

FOR THE TABLE

Nocellara green olives £6

Focaccia and whipped butter £6

Potato rosti, crème fraîche, caviar £6/+£2

STARTERS

Pan roasted scallops £20

Chorizo, sauce vierge (173kcal)

Roasted tomato soup (v) (gf) £10

Basil oil (118kcal)

Ham hock terrine £14

Piccalilli, sourdough croute (253kcal)

Cured sea trout £14

Crème fraîche, beets, dill (338kcal)

Butternut squash tart (pb) £10

Cream cheese, pickled squash, pumpkin seed crumb (464kcal)



*Hand*PICKED
HOTELS

MAIN COURSES

Miso glazed salmon £26

Pak choy, west country mussels and coconut cream (1051kcal)

Pan fried pork fillet £24

Celeriac remoulade, baby turnips, apple, jus (506kcal)

Merryfield farm duck breast £36

Spiced carrot purée, caramelized fig (645kcal)

Wild mushroom gnocchi £22

Artichoke cream and spinach (755kcal)

Shallot tarte tatin £20

Whipped feta, balsamic, roquette salad (1373kcal)

Spatchcock chicken £30

Poussin, grilled lemon (1126kcal)

Market fish of the day

SET MENU

Ham hock terrine

Piccalilli, sourdough

Miso glazed salmon

Pak choy, West Country mussels and coconut cream

Sticky toffee pudding

Toffee sauce, vanilla ice cream

£45 per person

*Hand*PICKED
HOTELS

FROM THE GRILL

“Founded in Coventry, Aubrey Allen is a third-generation family butcher renowned nationwide as The Chef’s Butcher, supplying ethically sourced meat and farmhouse cheeses trusted by leading chefs for award-winning consistency”

8oz 28-day aged Aubrey Allen fillet steak £57

Koffmann’s chips, mushroom, tomato, watercress and crispy onion (703kcal)

16oz Aubrey Allen Chateaubriand to share £120

Koffmann’s chips, mushroom, tomato, watercress and crispy onion, your choice of steak sauce (1445kcal)

Handpicked gourmet burger £18

Cheddar cheese, streaky bacon, relish, gherkin, fries, coleslaw (1112kcal)

The beyond burger £18

Vegan-style bun, guacamole, vegan mayo, fries, coleslaw (592kcal)

Additional sauces £5 each

Peppercorn, wild mushroom, red wine jus, béarnaise

Upgrade to truffle and parmesan fries for £2.50

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