

DINNER MENU

STARTERS

- Watercress soup** (gf) (v) (vg) £12
Potato and truffle
- Burrata** (gf) (v) £15
Isle of Wight heritage tomatoes, tarragon, sourdough
- Beetroot cured smoked salmon** (gf) £17
Beetroot tartare, horseradish cream, pickled cucumber
- Chicken and herb terrine** £14
Garden pea and puy lentil salad
- Potted shrimp and crayfish** £20
Toasted sourdough

MAINS

- Roast butternut squash** (v) £22
Puy lentil ragout, smoked aubergine, fennel, mushroom jus
- Sea bass** (gf) £28
Celeriac purée, fondant potatoes, fish velouté
- Free-range chicken supreme** (gf) £32
Crispy wing, cavolo nero, spring root vegetables
- Grass-fed dry-aged beef fillet** £46
Braised Grelot onions, baby leeks, spinach, onion purée
£4 supplement for guests on a dinner inclusive rate
- Halibut** (gf) £35
Celeriac, baby greens, chilli, herb sauce



SIDES

- £5 each
- Buttered baby new potatoes** (gf) (v)
- Honey-glazed baby carrots** (gf) (v)
- Buttered spring greens with marjaram** (v) (gf)

DESSERTS

- White chocolate, cardamom and raspberry delice** £12
Raspberry ripple ice cream, fresh raspberries
- Classic lemon tart** £12
Champagne sorbet
- Raspberry parfait** (vg) £12
Dark chocolate sorbet, raspberry gel, lemon drizzle
- Strawberry bavaroise** (vg) £12
Salted caramel brittle, strawberry ice cream, coconut tuile
- Passion fruit and mango cheesecake** £12
Mango sorbet, ginger biscuit, passion fruit crisp
- Strawberries and cream** £12
Champagne strawberries, Chantilly cream, meringue, elderflower parfait

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.

CHEESE MENU

Selection of British cheeses £18.50

Quince jelly, seasonal chutney and crackers
£5 supplement for guests on a dinner inclusive rate

Ticklemore goat's cheese (v)

A firm but crumbly, pasteurized goat's milk cheese from Totnes in Devon. It's known for it's light, delicate flavour with hints of citrus and a mild nuttiness. Excellent with aged white wines and even roses.

Tunworth

A traditional, hand-ladled Camembert-style cheese, originally made in Hampshire. A creamy and rich cheese with notes of cabbage, garlic, and an earthy, mushroom finish.

Cropwell Bishop Shropshire Blue (v)

A traditional English pasteurized blue cheese made by the Cropwell Bishop Creamery in Nottinghamshire, with a rich creamy texture and a distinctive orange-colour. The flavour is mellow and slightly sweet compared to Stilton, with a gentle tang and a smooth, buttery finish. Ideal with a tawny port or a sweet dessert wine.

Black bomber

Encased in a signature black wax coating from North Wales, this is a rich, tangy, and "moreish" cheese with a deep savoury finish that lingers on the palate. Despite being an extra mature hard cheese, it maintains a unique smooth and creamy consistency.

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CHEF'S EXPERIENCE MENU

£90 per person

To be ordered by the whole table, last orders at 8pm

Watercress soup (gf) (v) (vg)

Potato and truffle

Beetroot cured smoked salmon (gf)

Beetroot tartare, horseradish cream, pickled cucumber

Chicken and herb terrine

Garden pea and puy lentil salad

Halibut (gf)

Celeriac, baby greens, chilli, herb sauce

Grass-fed dry-aged beef fillet

Braised Grelot onions, baby leeks, spinach, onion purée

Passion fruit and mango cheesecake

Mango sorbet, ginger biscuit, passion fruit crisp

Black Bomber cheese

Quince jelly, crackers

Tea or Coffee, Armada petit fours

*Hand*PICKED
HOTELS