



Dinner Menu

Served 6pm - 9pm

Starters

Maple cured salmon £7.75

Celeriac rémoulade, pickled cucumber, lemon pearls

Seared scallops £9.5

Black pudding, pancetta and apple salad, orange reduction, red wine jus

Twice baked cheddar cheese soufflé (v) £6.95

With chives

Watermelon and feta (v) £5.95

Fresh salad of watermelon, sweet red onion, feta, baby mint leaves, rapeseed oil

Crab £9.5

Pink grapefruit, avocado, kale, broccoli white radish, sunflower seed

Crispy chicken thigh £7.45

Butternut squash, poached Braeburn apple, crushed Amaretti

Mains

Duck breast £17.95

Onion Shabushi, spinach, potato rösti

Chicken Supreme £17.75

French style peas, potato fondant, chicken jus

Pan seared cod £17.5

Pea risotto, parmesan crisp

Fillet of beef £24.95

Caramelized shallot purée, baby potato fondant, heritage carrots, spinach, red wine jus

Escalope of wild seabass £17.95

Fennel purée, chargrilled fennel, tomato vierge, crushed new potatoes

Cauliflower 'carbonara' (v) £15.95

Stir roasted with wild thyme, egg yolk and Guernsey double cream

Butternut squash gnocchi (v) £14.95

Blue cheese, broccoli, kale

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill.



Sides

£3.5 each

Chive buttered baby new potatoes

Lyonnaise potatoes

Champ potato

Sautéed potato

Buttered spinach

Vegetable panache

Courgette frites

House salad

Mesclun salad

Desserts

Bitter chocolate fondant £7.95

Candied ice cream, ginger crumble

Mango parfait £7.5

Chocolate ganache, wild berries

Homemade ice cream and sorbet £6.95

Selection of three (please ask your server for today's flavours)

Buttermilk panna cotta £7.95

Lychee granita, raspberry and rose tea

Banana bread soufflé £7.95

Condensed milk ice cream, banana bread

Passion fruit delice £7.25

Rhubarb coulis, brandy snap, fresh fruit

Continental cheese platter £8.25

Spiced rocquette apple chutney, artisan biscuits, celery, mulled apple juice

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