

DESSERT

Coffee and mascarpone dome

Brandy coffee sauce (803 kcal) £11.50

Coconut dacquoise

Mango compote, yuzu and exotic gel,
brown butter crumbles (466 kcal) £11.50

Made without gluten option is available

Italian chocolate fondant

Mixed berries coulis, vanilla ice cream (577 kcal) £10.50

Plant based option is available



A discretionary service charge of 12.5% will be added to your bill.

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.

DINNER MENU

STARTERS

Artisan bread with wild garlic butter (550 kcal) £5

Plant based and made without gluten options are available

Sea bream ceviche

Mango and chilli salsa, fennel, salmon roe (GF) (235 kcal) £12

Beef carpaccio

Japanese truffle ponzu sauce, chive aioli, radish (162 kcal) £11

Pea panna cotta

Fresh peas and asparagus (GF) (256 kcal) £9

Add Scottish white crab meat with wasabi (GF) (33kcal) £4

Master stock braised beetroot tagliatelle

horseradish and yuzu tofu cream, pumpkin seeds (PB, GF) (269kcal) £10



*Hand*PICKED
HOTELS

MAINS

Spring lamb racks

Soy glazed lamb belly, asparagus, wild garlic ketchup,
lamb jus (852 kcal) £32.50

Sea trout

Wakame seaweed, yuzu and caviar beurre blanc,
potato strings (878 kcal) £28.50

Pork tomahawk

Celery and apple salad, honey mustard dressing (GF) (582 kcal) £28

Gnocchi

Broad beans, petit pois and courgette ragu, pickled courgette,
parmesan (669 kcal) £19.50

Plant based and made without gluten options are available

8oz sirloin steak

Mushroom, tomato, rocket and parmesan (GF) (1025 kcal) £43

Add sauce £3

Chimichurri (453 kcal)

Peppercorn (296 kcal)

Blue cheese (296 kcal)

SIDES

£5 each

House salad

Honey mustard dressing (GF) (129 kcal)

Seasonal vegetables

Garlic and chilli butter (GF)

Triple cooked hand cut chips (PB) (621 kcal)

Skin on fries (PB, GF) (483 kcal)

CHEESE MENU

Chef's selection of British award-winning cheeses with sourdough crackers

3 cheeses £18.50

5 cheeses (545 kcal) £28

Snowdonia black bomber extra mature cheddar

Pairs with fig relish

The multi-award-winning Black Bomber Cheddar is a modern classic. The Snowdonia Cheese Company's flagship cheese, it marries a rich and tangy Cheddar flavour with a smooth creaminess that lingers on the palate. It is made from pasteurised cow's milk.

Harrogate blue

Pairs with honeycomb

The family-run Yorkshire maker has a full trophy cabinet. This vibrant-looking pasteurised cheese had the perfect balance of salt, savoury and cream. It is a rich, bold and creamy blue cheese with a hint of pepper on the end.

Rosary goats' cheese

Pairs with granny smith

Rosary is a fresh, creamy goat's cheese with a mousse-like texture and a natural acidity. Winner of the Supreme Champion Award at the British Cheese Awards 2014, it is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians. Just enough salt is added to enhance its unique flavour.

Tunworth

Pairs with truffle honey

An English Camembert, made from pasteurised cow milk, good enough to make a Frenchman weep: vegetal and intense, exudes a rich, earthy mushroom fragrance with a long-lasting sweet and nutty flavour.

Wild Garlic Yarg

Pairs with olives

Wild Garlic Yarg is hand made in open vats from grass-rich pasteurised Cornish milk. Matured for around five weeks it has a mushroomy, mineral taste against the rind, with a semi-hard, citrusy, sweet crumbly centre. Wild garlic lends a breath of warmth to the finished cheese, which is a true modern British classic.