

# The Dining Room Restaurant 



Father's Day<br>Sunday $16^{\text {th }}$ June

Starters<br>Creamed Leek \& Potato Soup, Treacle Soda Bread Croutons

Chicken Liver \& Thyme Parfait, Homemade Brioche, Caramelised Red Onion Marmalade Prawn Cocktail, Lemon Sourdough, Cucumber Vierge

Roasted Marinated Summer Vegetable \& Mozzarella Salad, Basil Pesto
Mains
Roast Sirloin of Beef, Yorkshire Pudding, Beef Dripping Roast Potatoes, Red Wine Gravy (Supplement $£ 2.95$ )

Braised Blade of Beef, Yorkshire Pudding, Beef Dripping Roast Potatoes, Red Wine Gravy

Garlic \& Thyme Roast Chicken Breast, Creamed Potatoes, Spinach \& Grain Mustard Velouté

Fillet of Seabass, Pea \& Tarragon Risotto, Lemon Dressed Pea Shoots

Caramelised Shallot Tatin, Grilled Goats Cheese \& Rocket (V)

All Main Courses Served with Seasonal Vegetables


We add an optional $10 \%$ service charge to all food and drinks bills, for quarterly distribution amongst the entire team. Simply advise your server if you do not wish to pay this.

Whilst we always do our best to reduce the risk of cross contamination in our restaurant areas, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.



# The Dining Room Restaurant 

<br>Desserts<br>Warm Apple \& Blackberry Crumble, Toffee Custard<br>Summer Berry Eton Mess, Caramelised White Chocolate<br>Lemon Tart, Italian Meringue, Clotted Cream Ice Cream<br>Cheese Plate, Biscuits, Lincolnshire Plum Bread \& Fig Chutney<br>(Supplement £2.95)<br>Two Courses $£ 29.95$<br>Three Courses $£ 36.95$<br>Child Two Course £19.00, Three Course $£ 25.00$

Pudding Wines<br>Castelnau de Suduiraut AC Sauternes $£ 9.75$ per glass<br>Elysium Black Muscat $£ 8.25$ per glass

Tea $£ 2.75$
Cappuccino, Latte, Flat White $£ 3.25$
Americano £3.00
Espresso £2.75
Served with homemade fudge.


We add an optional 10\% service charge to all food and drinks bills, for quarterly distribution amongst the entire team. Simply advise your server if you do not wish to pay this.

Whilst we always do our best to reduce the risk of cross contamination in our restaurant areas, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.


