



The Dining Room Restaurant



Sunday 10th March
Mothering Sunday Day

Starters

Sweet Pea & Wild Garlic Soup, Hazelnut Pesto (V)

Smoked Salmon Gravavlax, Beetroot, Dill & Grain Mustard Remoulade, Watercress

Ham Hock & Black Pudding Hash, Soft Poached Egg & Chive Butter Sauce

Tomato, Olive, Basil & Sweet Pickled Red Onion Bruschetta (V)

Mains

Roast Sirloin of Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Red Wine Gravy
(£2.95 Supplement)

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

Roast Breast of Chicken, Celeriac Dauphinoise Potatoes, Truffle Creamed Kale

Pan Fried Fillet of Seabass, Tarragon & Leek Creamed Potatoes, Bisque Sauce

Baked Potato Gnocchi, Spinach, Walnuts & Stilton (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.



AA Rosette Award for Culinary Excellence



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Desserts

Rhubarb & Lemon Curd Eton Mess, Gingernut Crumb

Steamed Orange & Syrup Sponge Pudding, Orange Custard

Dark & White Chocolate Pot, White Chocolate Shortbread

Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney
(Supplement £2.95)

Two Courses £29.95

Three Courses £36.95

Child Two Course £19.00, Three Course £25.00

Pudding Wines

Castelnau de Suduiraut AC Sauternes £9.75 per glass

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.



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