

the restaurant

bar + grill

MENU 1 £30.00

STARTERS

Spring vegetable minestrone, basil pesto (v)(n)

Severn & Wye smoked salmon, lemon, sourdough toast

Chicken skewers, tikka spices, mint yoghurt

MAINS

Crispy duck, pak choi, broccoli, honey & sesame

Mushroom risotto, cheese wafer, truffle oil (v)

Sirloin steak (225g), Béarnaise sauce
(a £1.50 supplement charge will apply)

Salmon fishcakes, spinach, lemon & dill butter sauce

*All our dishes are served with seasonal greens &
house cut chips (v)*

DESSERTS

Vanilla creme brulee, lemon shortbread (v)

Sticky toffee pudding, butterscotch sauce (v)

Selection of homemade ice creams (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more

restaurant

bar + grill

MENU 2 £35.00

STARTERS

King prawn tempura, chilli & lime jam

Salted baked beets, buffalo ricotta cheese, toasted seeds

Crispy duck salad, watercress, soy & sesame

MAINS

Sea bass, simply grilled with lemon

Flattened & marinated chicken,
lemon & rosemary

Sirloin steak (225g), Béarnaise sauce

Asparagus, fresh pea & broccoli tart,
lemon butter sauce (v)

*All our dishes are served with seasonal greens &
house cut chips (v)*

DESSERTS

Baked New York cheesecake, berry compote (v)

Rhubarb bakewell tart, vanilla ice cream (v)(n)

Selection of homemade ice creams (v)(n)

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restaurant

bar + grill

MENU 3 £40.00

STARTERS

King prawn tempura, chilli & lime jam

Chargrilled asparagus, poached egg, hollandaise (v)

Seared beef carpaccio, beetroot, horseradish,
watercress & Parmesan

Isle of Man scallops, spicy bacon butter,
parsley breadcrumb

MAINS

Tuna au poivre, Béarnaise sauce

Grilled salmon superfood salad,
quinoa, broccoli, rocket, baby spinach, beetroot, toasted seeds

Marinated lamb skewers,
rice, mint yoghurt

Sirloin steak (225g), Béarnaise sauce

Asparagus, fresh pea & broccoli tart,
lemon butter sauce (v)

*All our dishes are served with seasonal greens &
house cut chips (v)*

DESSERTS

Vanilla creme brulee, lemon shortbread (v)

Warm chocolate brownie, peanut butter ice cream (n)(p)

Selection of homemade ice creams (v)(n)

Cropwell Bishop stilton, Vintage cheddar, Somerset goats cheese (v)

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