



Set Dining Room Menu

Two Courses £34.00

Three Courses £39.50

Bread Course

Chef's choice of bread and flavoured butter

Starters

Smoked Halibut

Stout soda bread, sauerkraut jam

English Smoked Duck Magret

Compressed melon, port reduction

Miso Celariac (ve)

Pickled kohlrabi, dashi emulsion

Twice-Baked Cheese Soufflé

Gruyère, Cheddar & Parmesan

Soup of The Day

Mains

Braised & Pressed Beef Cheek

Onion crumb, swede and potato mash, tender stem broccoli

Grilled Pork Chop

Bean, pancetta & lentil cassoulet

Bouillabaisse

Dayboat fish, mussels & clams, saffron new potatoes, toasted sourdough & aioli

Squash Risotto (v)

Aged Parmesan & Mascarpone, toasted pumpkin seeds and Graceburn cheese

Tofu and Mushroom Pie (ve)

Seasonal vegetables, onion gravy

Roast of The Day

Served with potatoes & seasonal vegetables

Side Dishes ~ £5 each

Triple-cooked chips

Creamed spinach

Buttered carrots

Honey-roasted parsnips

Mashed potatoes

Herb-buttered new potatoes

Bitter leaf salad

Vegan (ve) - Vegetarian (v)

If you need any information about food allergies, intolerances, or dietary requirements, please speak to a member of the food and beverage team, who will be pleased to assist you. We handle common allergens in our kitchen & cannot guarantee an environment free from any specific allergen.

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