

Dining Menu

Starters

Soup of the Day

Somerset Brie & Asparagus Cheesecake

Served with micro herb salad

Chicken & Duck Terrine

Served with Artisan Bread

Mac & Cheese Smoked Haddock Fishcake

Served with Lemon & Salad Leaf

Mains

Traditional Roast Joint of the Day

Served with Yorkshire, Roast Potatoes, Carrots, Peas & Gravy

Salt & Pepper Lamb Shoulder

Served with Creamy Mash, Vegetables & Gravy

Beef Brisket slow cooked in stock

Served with Gratin Potato, Vegetables & Gravy

Whisky Cured Salmon

Served on bed of Roasted Vegetable Cous Cous

Sea Bass Fillet

Served on a Chinese Noodle Salad

Spinach & Ricotta Canneloni (V)

Served with Balsamic Vinegar mixed Leaf salad & Garlic Bread

Chickpea, Sweet Potato & Spinach Curry (V)

Served with rice & Naan Bread

21 Day aged 8oz Sirloin Steak

Served with glazed carrot, peas & Gratin Potato

(£4.50 Supplement)

Desserts

Chocolate Almond Tart
served with Cream or Ice Cream

Vanilla Pannacotta
Served with Orange Marmalade

Classic Tiramisu

Chocolate Peanut Fudge Cake
Served with Cream

Selection of Cheese and Biscuits
(£2 supplement)

Selection of Ices & Sorbets:

Ices: *Vanilla - Indulgent Cookie - Salted Caramel*

Sorbets: *Green Apple - Lemon - Raspberry*

Hot Beverages

Filter Coffee - £2.30

Café Latte - £2.30

Cappuccino - £2.30

Espresso - £1.50

Hot Chocolate - £2.20

Tea - £1.60

Fruit Teas - £1.80

Earl Grey - £1.60

The dining menu is served between 12Noon & 2.30pm and 5pm with last orders at 8.00pm Tuesday – Friday.

Saturday 5pm – 8pm only

Tuesday – Friday 12pm – 2:30pm 1 Course for £10.50, 3 courses for £13.95

Tuesday – Saturday 5pm – 8pm 1 Course for £10.50, 3 courses for £13.95

Prices shown are per person.

Sunday & Monday the bar kitchen will be available lunch & dinner.

SPECIAL OFFER

Two people can dine for £24.95 for 3 courses