



Dining & Specials

Available evenings only



Everyone enjoys eating out in different ways. For those who prefer an informal meal, please choose any dish from the menu below, whether in the bar or dining area. For that special occasion or just to enjoy a relaxing meal, we offer evening table service in the upstairs dining area.

Optional 2 AA Rosette Dining Courses

Amuse Bouche, Homemade Breads and Pre-dessert £4.50

Starters

Grilled Goats Cheese with Wild Mushroom, Wild Garlic and Lemon £8.00

Ham Terrine with Honeycomb and Pea Pureé £8.00

Pan Fried Scallops with Chorizo, Parsnips and Coriander £9.00

Main Courses

Cornish Fillet Steak with Pont-Neuf Potatoes, Watercress and Hollandaise £28.00

Roasted Halibut with Champ, Pickled Onions, Bacon and Beef Sauce £18.00

Rack of Lamb with Ratatouille, Garlic Potatoes and Basil £19.00

Pea and Mint Risotto with Chopped Truffle £14.00

Desserts

Crème Brulée, Summer Fruit Compote and Shortbread Biscuit £6.50

"Eton Mess" Cheesecake, Strawberry, Biscuit and Meringue £6.50

Dessert Tasting Plate, a selection of desserts for two to share £12.00

Cheese Board with Local and International Cheeses, House Biscuits and Chutney £8.75

Service is not included and is at your discretion. Our staff will receive 100% of all tips.
For details of any allergens, please speak to a member of staff.