

Chef's Choice

Three Courses £19.99

Two Courses and a glass of wine £19.99

While you Decide

Artisan Bread Selection (v) £5.50

Wignalls Yallo Rapeseed Oil, Tomato
Butter, Tunworth Cheese Custard

To Start

Chef's Soup of the Day (v)

Freshly Baked Bread

Salmon Rilette

Crème Fraiche, Caper Jam, Watercress

Pan-Fried Chicken Liver

Caramelised Onion, Brioche, Lancashire
Cheese Custard

Kimchi Spring Roll

Satay, Roast Peanut

Main Course

Crispy Pork Belly

Horseradish Cream, Sweet Mustard
Mash

Maple Cured Beef Brisket

Hot Pot Carrot, Peppered Sprouts

Lemon Sole

Braised Buckwheat, Jerusalem Artichoke,
Chestnut Mushroom

Feta Cheese and Swede Pithivier (v)

Humous Dressing

Sides

Provençal Roasted Vegetables (v) £4.00

Green Olive Tapenade

Stem Broccoli (v)

Miso Butter & Cashew £4.00

Truffle Cauliflower Cheese (v) £4.00

Triple Cooked Chips (v) £4.00

Salt & Vinegar

Creamed Leeks & Bacon £4.00

Cheddar Cheese Crumble

Desserts

Chocolate Cremaux

Blood Orange and Mint, Mascapone

Apple Crème Brulee

Apple Consomme, Apple Crisps

Regional Cheese

Fig and Port Chutney, Linseed Crackers

Selection of Ice Cream & Sorbet

All prices are inclusive of VAT.

An optional 10% service charge will be applied to your bill.

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.