

## SEASONAL DINNER MENU

**2 Courses £18.50**

**3 Courses £22.00**

*Prices include VAT at the prevailing rate*

*Service charge not included*

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## STARTERS

### **Homemade soup of the day**

using fresh local produce

### **Potato crab cakes**

crispy kale, chive crème fraîche, kentish chilli rapeseed oil

*SUGGESTION: Mâcon-Villages, Beauvernon, Thorin [BIN 406] - £19.95 BTL*

### **Pan fried garlic wild mushrooms with cream**

garlic crouton, poached free range egg

*SUGGESTION: Monte Verde Merlot [BIN 206] - £13.95 BTL | £3.75 GLS [175ML]*

### **Grilled fillet of line-caught mackerel**

griddled tomato and herb bread, radish salad, horseradish cream

*SUGGESTION: Kleine Zalze Bush Vines Chenin Blanc [BIN 408] - £18.95 BTL | £4.95 GLS [175ML]*

### **Ashed Golden Cross goats cheese salad**

watercress, roasted beetroot, walnuts, garlic and herb rapeseed dressing

*SUGGESTION: Salice Salentino 35 Parallelo, Negroamaro [BIN 211] - £16.95 BTL*

### **Smooth chicken liver pate with Courvoisier VS**

melba toast, watercress, prune chutney

*SUGGESTION: Rare Vineyards Pinot Noir [BIN 209] - £18.95 BTL | £4.95 GLS [175ML]*

## MAIN COURSES

### **Pan fried sea bass**

potato rosti, braised kale, cherry tomatoes, white wine and cream reduction

*SUGGESTION: Armidale Estate Hill Grove Unoaked Viognier [BIN 401] - £19.95 BTL*

### **Roasted beetroot risotto**

Sussex blue cheese, walnuts 'lord of the hundreds' shavings, watercress salad

*SUGGESTION: Pinot Noir Provincia di Pavia Terre D'Alteni, La Versa [BIN 210] - £19.95 BTL*

### **21 day matured 10oz rib-eye steak from J. Heath & Son Butcher**

hand-cut chips, mushrooms, grilled tomato, herb butter

**£3.95 SUPPLEMENT**

*SUGGESTION: Flagstone Longitude Cabernet Sauvignon-Shiraz-Malbec [BIN 212] - £19.95 BTL*

### **Slow roasted belly of local pork**

grain mustard mash, caramelised apple, braised red cabbage, cider reduction

*SUGGESTION: Turner Road Three Rivers, Chardonnay-Pinot Grigio [BIN 409] - £16.95 BTL*

### **Whole roasted Cornish sole**

sautéed new potatoes, broccoli, caper and parsley butter

*SUGGESTION: Monte Verde Chardonnay [BIN 403] - £13.95 BTL | £3.75 GLS [175ML]*

### **Pan-fried free range chicken breast with streaky bacon**

sweetcorn fritter, wild mushrooms, harvey's bristol sherry and cream reduction

*SUGGESTION: Monte Verde Sauvignon Blanc [BIN 404] - £13.95 BTL | £3.75 GLS [175ML]*

### **Braised organic Hankham lamb shank from Montague Farm**

crushed new potatoes, wilted spinach, red onion gravy

**£2.50 SUPPLEMENT**

*SUGGESTION: Côtes du Rhône, Gentilhomme, A. Ogier et Fils [BIN 208] - £19.95 BTL*

*We pride ourselves in offering a small menu with fresh ingredients that are ethically and locally sourced where possible. As this may limit choice for our long-stay guests or if your dietary requirements prevent you from selecting any of the dishes listed above, please feel free to ask a member of our restaurant team who will gladly ask the chef to offer a suitable alternative.*

*Please note that some menu items may contain allergens. For more information, please do not hesitate to ask.*

*Please allow at least 30 minutes for your meal*

## DESSERTS

### Taywell ice creams and sorbets from Goudhurst in Kent

VANILLA MADAGASCAR | CHOCOLATE | HONEYCOMB | APPLE & BLACKBERRY CRUMBLE  
LEMON SORBET | PASSION FRUIT SORBET | PEAR & GINGER SORBET  
SUGGESTION: Prosecco Extra Dry, Fantinel [BIN 103] - £23.95 BTL

### Seasonal pear poached in mulled wine

kentish pear and ginger sorbet, cinnamon custard  
SUGGESTION: Errázuriz Carmenère, Aconcagua Valley [BIN 203] - £19.95 BTL

### Brandy snap basket with seasonal fruit

taywell's passion fruit sorbet  
SUGGESTION: Vendange White Zinfandel [BIN 303] - £16.95 BTL | £4.25 GLS [175ML]

### Trio of apple & blackberry crumble

PUDDING | ICE CREAM | SCHNAPPS  
SUGGESTION: Pinot Grigio Cuvée Rosé Brut [BIN 104] - £19.95 BTL | £3.95 GLS [125ML]

### Baked vanilla, apricot and sultana cheesecake

kentish vanilla madagascar ice cream  
SUGGESTION: Louis Dornier et Fils Brut Champagne [BIN 101] - £34.95 BTL | £6.50 GLS [125ML]

### Fine cheese from Sussex

TREMAINS ORGANIC CHEDDAR | ASHED GOLDEN CROSS | SUSSEX BLUE | SAINT GILES  
oat cakes, celery, walnuts, prune chutney  
**£1.50 SUPPLEMENT**  
SUGGESTION: Cockburn's Fine Ruby Port - £3.00 GLS [50ML]

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#### SERVED AS AN ADDITIONAL COURSE

### Fine cheese from Sussex

TREMAINS ORGANIC CHEDDAR | ASHED GOLDEN CROSS | SUSSEX BLUE | SAINT GILES  
oat cakes, celery, walnuts, prune chutney  
**£6.50**  
SUGGESTION: Cockburn's Fine Ruby Port - £3.00 GLS [50ML]

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### Compliment your dessert or cheese course with an after-dinner tipple

Cockburn's Fine Ruby Port	£3.00	50ML   20% ABV
Courvoisier VS *** Cognac	£3.00	35ML   40% ABV
Courvoisier Exclusif Cognac	£4.90	35ML   40% ABV

Coffee liqueurs available from £4.90  
Selection of malt whisky's available from £3.90

## DRINKS

<b>BEERS &amp; CIDERS</b>	<b>SIZE</b>	<b>ABV</b>	<b>PRICE</b>
Fosters, John Smiths Smooth	Pint	4.0%	£3.30
Kronenbourg 1664, Guinness	Pint	5.5%	£3.70
Heineken, Amstel, Sol	Bottle [330ml]	5.0%	£3.30
Deuchars IPA, Theakston XB, Bulmers Cider [APPLE   PEAR]	Bottle [500ml]	4.5%	£3.85
<b>WINES BY THE GLASS</b>	<b>125ML</b>	<b>175ML</b>	<b>250ML</b>
Louis Dornier et Fils Brut Champagne (France)	£6.50	-	-
Pinot Grigio Cuveé Rosé, Sant Orsola (Italy)	£3.95	-	-
Monte Verde Red [Merlot or Cabernet Sauvignon] (Chile)	£3.10	£3.75	£4.95
Rare Vineyards Pinot Noir (France)	£3.75	£4.95	£6.75
Monte Verde White [Chardonnay or Sauvignon Blanc] (Chile)	£3.10	£3.75	£4.95
Kleine Zalze Chenin Blanc (South Africa)	£3.75	£4.95	£6.75
Monte Verde Rosé [Merlot Rosé] (Chile)	£3.10	£3.75	£4.95
Vendange White Zinfandel, California (USA)	£3.50	£4.25	£5.95
<b>WHISKYS &amp; BOURBONS</b>		<b>ABV</b>	<b>35ML</b>
Famous Grouse, J&B Rare, Jameson's, Jim Beam		40%	£2.90
Chivas Regal, Johnnie Walker Black Label, Makers Mark		40%	£3.90
Macallan 10yo, Glenmorangie 10yo, Glenlivet 12yo		40%	£3.90
<b>OTHER SPIRITS</b>		<b>ABV</b>	<b>35ML</b>
Beefeater, Tanqueray Gin		40%	£2.90
Stolichnaya Vodkas [Red Label, Ohranj, Vanil, Razberi]		40%	£2.90
Havana Club [Blanco, Especial], Morgan's Spiced, Lamb's Navy Rum		40%	£2.90
Havana Club 7yo, Brugal Rum		40%	£3.50
Sauza Tequila Blanco		40%	£2.90
Courvoisier VS Cognac***		40%	£3.00
Courvoisier Exclusif Cognac		40%	£4.90
<b>LIQUEURS &amp; FORTIFIED WINES</b>		<b>ABV</b>	<b>35ML</b>
Archers, Teichenné Schnapps, Malibu, Midori Melon, Tia Maria, Kahlua		20-28%	£2.90
Southern Comfort, Cointreau, Amaretto, Pernod, Sambucca, Limoncello		24-40%	£2.90
Marie Brizard Liqueurs		19-25%	£2.50
		<b>ABV</b>	<b>50ML</b>
Baileys, Campari, Pimms		17-25%	£3.50
Martini, Cinzano, Ginger Wine,		13-15%	£3.00
Harvey's Bristol Cream, Tio Pepe Fino, Cockburn's Fine Ruby Port		15-20%	£3.00
<b>SOFT DRINKS</b>	<b>SIZE</b>		<b>PRICE</b>
Highland Spring [Sprk/Still]	Bottle [1 Litre]		£3.50
Highland Spring [Sprk/Still]	Bottle [330ml]		£1.75
Coke, Diet Coke, Schweppes Lemonade	Glass [12oz]		£1.50
J20, Appletiser	Bottle [275ml]		£2.10



## TEA & COFFEE



Fresh filtered tiki coffee	ORGANIC   FAIRTRADE   RAINFOREST ALLIANCE CERTIFIED	£2.00
Espresso, Ristretto, Macchiato, Americano		SGL £1.75   DBL £2.00
Cappuccino, Latte		SML £2.25   LRG £2.50
Pavilion Garden Teas & Infusions		£1.75
BREAKFAST   DECAF   EARL GREY   GREEN   PEPPERMINT   SUMMER BERRY   ROOIBOS   CHAMOMILE HONEY & VANILLA		
Coffee Liqueurs		£4.90
IRISH - JAMESONS WHISKY   ROYALE - COURVOISIER   CALYPSO - TIA MARIA   ITALIAN - AMARETTO   LEFT BANK - COINTREAU   BAILEYS LATTE		
Chocolate Abyss	ORGANIC   FAIRTRADE	£2.50

Please note that tea and coffee is **not** included in any hotel dinner package or the Seasonal Dinner Menu price

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## CHILDREN'S DINNER MENU

**3 Courses £11.00**

*Prices include VAT at the prevailing rate*

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### STARTERS

#### Homemade soup of the day

##### Mini Scotch egg

coleslaw, lemon infused kentish rapeseed oil

##### Chilled fruit juice

ORANGE | APPLE | GRAPEFRUIT

### MAIN COURSES

#### Free range chicken goujons

mash potato, peas, curried mayonnaise

*SUGGESTION: J20 Apple & Mango from our 2011 Vintage - £2.10 BTL*

#### Breaded coley fish fingers

hand-cut chips, mushy peas, homemade tartare sauce

*SUGGESTION: Lemonade spiked with Lime Cordial and fresh Lime - £1.80 GLS [330ML]*

#### Jacket Potato

baked beans, cheddar cheese

*SUGGESTION: Pop! Coca Cola - £1.50 GLS [330ML]*

#### Chef's mini roast of the day

roast potatoes, seasonal vegetables, mini yorkshire pud, roast gravy

*SUGGESTION: Bottle of our finest Appletiser - £2.10 BTL*

### DESSERTS

#### Chocolate, vanilla and strawberry ice cream

##### Chocolate mousse

toasted marshmallows, whipped cream, chocolate shavings

##### Seasonal fruit salad

