



**5 Course Tasting Menu**

**£49.00 per person**

**Pan Seared Pigeon Breast, Wild Mushrooms, Heirloom Beetroot & Pea Shoot  
Salad, Balsamic Glaze**

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**Scallops, Butternut Squash & Garlic Puree, Prosciutto Crisp, Rocket  
Cress**

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**Scottish Venison, Creamed Sweet Potato, Buttered Savoy Cabbage, Toasted  
Seed & Rosemary Crumble, Winter Berry Reduction**

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**A Tasting of Chocolate & Lemon, Praline Soil, Fresh Fruits**

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**Cheese Board, mature cheddar, Somerset brie, Stilton, homemade chutney,  
grapes and crackers**

Please let us know if you have an allergy or intolerance to any food. Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens. We have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights 14 key allergens if present. This guidance document is readily available from any member of our team upon request.