



(v) suitable for vegetarians  
(ve) suitable for vegans

## STARTERS

### CHICKEN LIVER PARFAIT

toasted sourdough, cherry compote, redcurrant,  
onion purée, mixed cress  
£13

### SOUP OF THE MOMENT (ve)

croutons, mixed cress, vegetable crisps  
£12

### TORCHED SOMERSET GOAT'S CHEESE MOUSSE (v)

fig, salted caramel, cress, croutons, black olive,  
Bramley apple with gin, apple purée  
£10

### TRADITIONALLY SMOKED SCOTTISH SALMON

capers, shallots, lemon, brown bread and butter  
£15

### OMELETTE ARNOLD BENNETT

fluffy two egg omelette with creamy  
smoked haddock filling  
£12

### MACERATED HEIRLOOM TOMATO SALAD (ve)

compressed watermelon, basil cress, oregano, herbal oil,  
thyme and elderflower dressing, Melba toast  
£12

### CLASSIC PRAWN COCKTAIL

iceberg lettuce, Marie Rose sauce, lemon  
£12

## FROM THE GRILL

### SCOTTISH BEEF SIRLOIN STEAK

grilled tomato, portobello mushroom, watercress,  
peppercorn jus or béarnaise sauce  
£35

### GRILLED ENGLISH LAMB CUTLETS AND CHUMP CHOP

straw potato, watercress, rosemary jus  
£38

## MAINS

### PAN-FRIED COD WITH KING CRAB CLUSTERS

mussels, pea and wasabi velouté, rainbow cauliflower, samphire, oyster leaf  
£30

### ENGLISH ASPARAGUS AND SPINACH RISOTTO (ve)

peas, Parmesan, baby onion, cress  
£20

### CHICKEN WOOD MUSHROOM (ve)

spring vegetables, grilled potato, artichoke, smoked spring onion,  
peppercorn beurre blanc  
£28

### DOVER SOLE

SERVED ON THE BONE WITH CLARIFIED BUTTER AND CAPERS  
braised fennel, Jersey Royal potatoes, slow cooked little gem lettuce  
£47

### SPRING CHICKEN THREE-WAY

liver pâté and apple, pommes Anna, confit leg croquette,  
carrot puree, thyme jus  
£28

### ROASTED RUMP OF ENGLISH LAMB

English peas, baby carrot and turnips, black truffle potato  
mousseline, mint oil, pea shoots, Port sauce  
£35

### INDIVIDUAL BEEF WELLINGTON

tenderstem broccoli, braised Roscoff onion, Madeira sauce  
£40

## SIDE DISHES

### TRIPLE COOKED CHIPS

£4.50

### JERSEY ROYAL POTATOES

£4.50

### SEASONAL GARDEN VEGETABLES

£4.50

### MIXED LEAF SALAD

£4.50

Jean-Didier Gouges, Head Chef

Prices include VAT. An optional 12.5% service charge will be applied, all of which will be shared between the team.

We carefully prepare all orders, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens.  
If you have an allergy, please inform a member of our team.



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## DESSERTS

### LEMON CHEESECAKE

white chocolate mousse, ginger biscuit

£16

### CHEF'S BANOFFEE PIE

banana, dulce de leche, vanilla biscuits, meringue, peanut butter ice cream

£11

### CLASSIC CRÈME BRÛLÉE

shortbread biscuit

£10

### CONFERENCE PEAR SOUFFLÉ

Champagne sorbet

£15

### DELICE D'ELISE

praline biscuits, strawberry bavarois, vanilla cake, elderflower and basil

£12

### CHOCOLATE INDULGENCE (ve)

chocolate mousse, cocoa cake

£10

### BRITISH CHEESES

a selection of four cheeses served with celery, apricot butter, pear and apple chutney

£15

## TEA AND COFFEE

### COFFEE

freshly filtered, cappuccino, latte, espresso

£4.50

### SPECIALITY TEA

Ceylon, earl grey, peppermint, chamomile

£4.50

### LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac

£10.50

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