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# Dinner

Monday to Saturday 6pm-8pm

## STARTERS

Pan seared hand dived scallops, lemon & garlic infused butternut squash, broad bean pancetta & pea broth with basil oil & cucumber caviar (GF) Supplement 6.00

Chef's soup of the day with herb infused butter & crusty homemade bread (V)(N) GF on request  
Penderyn whiskey infused smoked duck breast, crispy candied parsnips, torched plums, plum puree & pickled wild mushrooms (GF)(DF)

Mini grilled tiger prawn & handpicked white crabmeat bon-bon, Caesar salad, aged parmesan shavings & house dressing. Available as a main course

## MAINS

Champagne battered monkfish tails, lemon & champagne risotto, tempura samphire & crispy calamari

Duo of lamb; Lamb loin wellington & pulled leg of lamb, truffle potato puree, baby grilled carrots & courgettes, minted pea puree & sticky lamb jus

Pan seared halibut supreme, confit heritage tomatoes, grilled sweetcorn & pineapple salsa, cider braised savoy cabbage, basil oil, lemon & herb butter sauce (GF)

28-day aged Hereford beef 8oz rib-eye steak, confit of cherry tomatoes, grilled portobello mushrooms, crispy rocket salad dressed with 5 year aged balsamic & triple cooked chips (GF) Supplement 8.00

Sous vide corn fed chicken breast, mini fondant potatoes, roasted pine nuts, blackberries, roasted beetroot cubes & chicken jus (GF)(DF)(N)

12 hour braised & caramelised pork neck, rolled belly of pork, roasted & pureed Granny Smith apples, caramelised turnips, double Gloucester cheese croquettes & pork jus

Stuffed smoked ½ aubergine, toasted sesame seeds, picked coriander leaf, smoked bell pepper puree, butter bean chutney filo pastry parcels & edible flowers (V)(VE)(N)

## SIDES

Chef's salad – 3.50, Truffle skin on chips – 3.50, Buttered Chef's seasonal vegetables – 3.50, Royal Jersey new potatoes with mint and butter 4.00

Two courses 29.50

Three courses 33.50

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(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.