



# Dining Room Menu

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## STARTERS

### Seasonal Soup £6.00

Frequently changing adopting the seasons (VE/GF)

### Beef Fillet Carpaccio £9.50

Pickled walnuts - truffle oil - parmesan crisps - rocket leaves (GF)

### Warm Twice-Baked Cheese Soufflé £7.50

Parmesan velouté (V)

### Hibiscus Flower & Gin Cured Salmon £11.50

Beetroot crème fraîche - lime & tonic fluid gel - pickled cucumber (GF)

### Smashed Avocado on Toast £8.50

Charred sourdough - sunflower seeds - italian rocket - herb oil (VE/DF)

### Charred English Asparagus £11.00

Poached hens egg - minted hollandaise - home cured duck ham (GF)

### Leek, Asparagus & Confit Chicken Terrine £8.95

Membrillo jam - sumac - radish (GF/DF)

### King Prawn Puri £9.50

Chapati bread - prawn masala - coriander (DF)

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## MAINS

### Seared Fillet of Seabass £20.50

Mushroom & champagne sauce - Congo potato crush - samphire - brown shrimps (GF)

### Roast Fillet of Salmon £18.50

Wild garlic dashi - spinach - sesame - Asian radish

### Haunch of Lake District Venison £25.50

New season asparagus - caramelised parsnip purée - peas à la française (GF)

### English Asparagus Pappardelle £17.00

Chestnut mushrooms - spinach & watercress sauce (VE)

### Miso Glazed Aubergine, Shiitake Mushroom & Tofu Ramen £17.00

Rice noodles - ginger - asian shoots - sriracha (VE/GF)

### Pork Tenderloin £18.00

Sarladaise potato - purple sprouting broccoli - pickled apple purée - crispy pancetta - burnt onion powder (DF)

### Spiced Cod Fillet £18.95

Saag aloo - cherry tomato & chilli jam - onion bhaji (DF/GF)

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## FROM THE GRILL

### Club Grill £28.50

Fillet steak - cumberland sausage - lamb cutlet & kidney - chicken breast - pancetta - pea purée - plum tomato - flat mushroom - chimichurri sauce

### 8oz Angus 28 day Aged Fillet Steak £32.00

### 10oz Ribeye Steak £31.00

### Chateaubriand for Two (£ Daily Market Price)

### Dover Sole (£ Daily Market Price)

### Choice of Sauces

Hollandaise (GF) | Béarnaise (GF) | Peppercorn Sauce | Red Wine Jus | Chimichurri Sauce

## SIDES

**Chips | Sweet Potato Chips | Olive Oil Mash | Purple Sprouting Broccoli (GF/DF/VE)**  
**Club Salad (DF/GF/VE) | Sautéed Spinach (VE/DF/GF) | Herb Buttered New Potatoes – (GF)**  
**Tomato & Shallot Salad - Green Herb Oil (DF/GF/VE)**

£4.25

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## DESSERTS

**Malted Barley Panna Cotta £7.95**  
Marmalade purée - orange - burnt sourdough

**Peanut Butter Crème Brûlée £8.50**  
Strawberry sugar doughnuts

**Honeycomb Parfait £8.95**  
Buttermilk & vanilla- honeycomb - miso caramel - banana sponge

**Dark Chocolate Pudding £8.95**  
Poached rhubarb - rose water jellies - rhubarb & vanilla foam - brandy snap

**Sticky Toffee Pudding £7.50**  
Vanilla ice cream - toffee sauce - date purée - pecan crumble

**Roast Pineapple £6.50**  
Coconut yoghurt - pink peppercorn syrup - toasted buckwheat (VE/GF/DF)

**Lemon Drizzle Cake £7.95**  
Lemon curd - lemon gel - meringue - lemon chantilly - raspberries

**Seasonal Fruit Salad (V/DF/GF) £6.50**

**Choice of Ice Cream or Sorbet £2.50 (per scoop)**  
Chocolate ice cream  
Vanilla ice cream  
Lemon sorbet  
Raspberry sorbet (VE)  
Mango sorbet (VE)  
Salt caramel ice cream

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## SAVOURIES

**'Bombardier Beer' Welsh Rarebit £7.50**  
Rarebit sourdough - Kent pear chutney (V)

**Mushrooms on Toast £8.50**  
Sautéed seasonal mushrooms - toasted sourdough - parsley - truffle oil (VE)

**Regional British & European Cheeses £10.95**  
Hand-picked ripe cheeses accompanied with homemade chutney - celery - grapes - biscuits

