

# SAMPLE DINNER MENU

CARROT & CORIANDER SOUP (V\*)

Served with fresh bread roll & butter

SALMON AND DILL FISHCAKE

Served on a bed of mixed leaves with lemon mayonnaise

FAN OF MELON (V\*)

Honeydew melon served with summer fruits

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*Chef's Special*

LAMB HENRY (\*)

Slowly cooked lamb henry served in a rich mint gravy

HOMEMADE LASAGNE

Chef's take on the Italian classic, served with garlic bread

HAKE (\*)

Fresh hake served with a tarragon sauce

SELECTION OF FRESH SALADS

Please ask your Waiter/Waitress for choices

*Selection of Vegetarian dishes available*

*Please ask your Waiter/Waitress for choices*

*ALL SERVED WITH PARMENTIER POTATOES, BUBBLE & SQUEAK, BROCCOLI AND PARSNIPS*

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STICKY TOFFEE PUDDING

Chef's signature dessert, served with vanilla ice cream and a rich toffee sauce

WHITE CHOCOLATE & RASPBERRY CRÈME BRULÉE

Served with homemade flapjack

CHEESE & BISCUITS

Selection of cheese (Gluten free biscuits available)

MIXED ICE CREAM

Vanilla, Chocolate & Strawberry

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TEA & COFFEE

English breakfast tea or freshly ground coffee

(V) = Vegetarian (\*) = Gluten Free (please avoid some accompaniments such as bread, stuffing, Yorkshire Pudding).  
If you have any food allergies or food intolerances, please speak to a member of staff before ordering your food and we  
will be more than happy to help. Additional Gluten Free desserts can be ordered in advance

AA - Accessible menus can be requested. (Menu subject to change)