

Pinewood Restaurant

(AVAILABLE FROM 6 – 9PM)

STARTERS

Confit smoked salmon, horseradish mascarpone, salad of herbs, baked lemon dressing **£8.50 GF**

Asparagus, parma ham, poached hens egg, chives, honey & grain mustard dressing **£7.25 GF**

Fig and beetroot, filo pastry tartlet, beetroot, goats cheese, rocket and almond pesto **£7.50 V N**

MAINS

Lamb, cutlet, braised shoulder, ratatouille, confit potatoes, basil jus **£19.50 GF**

Herb crusted hake, fennel and haricot bean chowder **£14.95**

Pan roast chicken breast, herb crushed new potatoes, asparagus, broad beans, peas, crispy leg **£15.95**

Tarte fine, warm potato salad, halloumi, artichokes, rocket pesto **£12.50 V N**

DESSERTS

Ginger cake, Italian meringue, ginger nut, apple ice cream **£6.95**

Chocolate delice, pistachio, raspberry sorbet **£6.95 GF N**

Yoghurt panna cotta, rhubarb, white chocolate, strawberry sorbet **£6.95 GF**

Selection of ice creams, vanilla, chocolate, strawberry, mango **£4.95**

DIGESTIFS

Taylor's LBV

50ml **£3.15** / 100ml **£6.30**

Martell VS fine cognac

25ml **£3.50**

Courvoisier fine cognac

25ml **£3.50**

Remy Martin VSOP fine cognac

25ml **£5.00**

Hennessey XO fine cognac

25ml **£16.60**

Muscat de Saint Jean de Minervois, Domaine de Barroubio

75ml **£4.25** / ½ bottle **£18.50**

Dessert Wine, intense aromas of grapes, pears, rose petals and citrus fruits

[For more information about food allergies and intolerances please speak to a member of staff.](#)