



Starters

Smoked ham terrine	£8.50
Poached pear ,crostini bread, mulled wine reduction MU, SD	
Cauliflower textures	£7.50
Puree, tempura, raisin, sherry reduction, red vein sorrel, toasted almonds V, N, SD, MK, GF	
Soused mackerel	£8
Pickled vegetables, roti jala, soft herbs, crème fraiche F, MK, SD, E	
Seafood cocktail	£8
Gem, cucumber, avocado, bloody marie rose, seared lemon, granary bread E, MK, SD, C, CR, S	
Brussel sprout salad	£7.50
Toasted almonds, pomegranate, veggie parmesan, Charred lemon dressing, sultanas V, MK, SD, MU, N, GF	

Mains

Herb crusted salmon	£16.50
Roasted new potatoes, spinach, mussels, parsley sauce MK, F, MC	
Roast chicken breast	£16.50
Bubble and squeak, roast baby vegetables, carrot puree, bacon sauce MK, SD, GF	
Wild mushroom orzo	£12.50
Parsley, truffle oil, vegetarian parmesan MK, V, E	
Caley beer battered cod	£14.95
Chunky chips, minted mushy peas, lime tartare sauce F, E, SD	
Wholetail scampi	£14.50
Chunky chips, minted mushy peas, lime tartare sauce E, SD, CR	
Steak & ale pie	£18.50
Creamy mash, seasonal greens, puff pastry MK, S, F	
Roast beef fillet	£35.00
Colcannon, roasted parsnips, cavolo nero, red wine jus MK, SD , GF (£15 supplement for Stay, Wine and Dine and Luxury 2 night stay packages)	

Sides

House chopped salad SD, V, VG, MU	£3.50
Marinated olives SD, V, VG	£3.50
Buttered new potatoes MK	£3
Chunky chips or skinny fries GF, VG, S	£3
Green vegetables MK, VG	£3

Desserts

Lemon posset	£7
Shortbread, white chocolate, blackberry MK, V	
Christmas pudding	£7
Brandy crème anglaise MK, E, V, SD	
Black forest	£7
Chocolate cherry cake, cream, chocolate ganache, cherry kirsch MK, V, E	
Coconut panna cotta	£7
Mango, orange, granola VG	
Mince pie brownie	£7
Orange puree, citrus mascapone MK, E, V, GFA	
Selection of British cheese	£8.50
Please ask for details, crackers, grapes, chutney MK, SD, V	
Selection of ice cream	1 scoop £2.50
Vanilla, strawberry, mint choc chip, chocolate MK, V, E	
Selection of sorbet	1 scoop £2.50
Lemon, raspberry V	
	Extra scoop £2

Allergen codes:

C=Celery CR=Crustaceans E=Eggs F=Fish GF=Gluten free L=Lupin MK=Milk MC=Molluscs MU=Mustard N=Nuts PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan
All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced. For more information about food allergies and intolerances please speak to a member of staff.