

Dinner Menu - served from 6pm-8pm

Starters

Butternut Squash Soup With goats cheese croquette	9.50
Homemade Fish-cake With wilted baby spinach and fennel volute	9.95
Pan Fried Tiger Prawns With lime, chilli, and coriander butter, with ciabatta (can be GF)	11.00
Brown Crab Risotto Topped with smoked salmon and parmesan cheese GF	9.95
Terrine of Ham, Chicken & Tarragon With hazelnut dressing and a celeriac remoulade	9.95

Mains

8oz Rib-eye Steak With onion puree, grilled mushrooms, roasted tomato, garlic butter and steak cut chips (can be GF) Add Peppercorn sauce	29.95 2.50
Seafood Linguini With white wine and mustard cream, garnished with season heritage tomatoes and fresh parsley	23.95
Butternut Squash Risotto Served with Gorgonzola and spiced pecans VE	19.95
Roasted Fillet of Cod With a medley of Chestnut mushrooms, kale, mussels, saffron and potato	23.95
Lamb Shank Served with mashed potato, thyme roasted carrot, braised cabbage and rich rosemary red wine jus	24.95

Side Dishes 4.00

Thyme and honey roasted carrots
Sautéed greens
Side salad
Chips - steak cut or French fries
Olives
Warm Crusty Roll and Butter 2.50

Desserts

Sticky Toffee Pudding With toffee sauce and vanilla ice-cream	9.50
Grand Cheesecake Served with homemade coulis	9.50
Grand Black Forest Gateau	9.50
Selection of Cheeses Served with grapes, biscuit, apple, celery and chutney	12.95
Selection of Ice-cream and Sorbets (2 scoops) Please ask your waiter for flavour options	7.90

Vegan and gluten free desserts available ask waiter

Food Allergies and Intolerances:

Before you order your food and drinks, please speak to our staff
if you want to know about our ingredients/allergies.

Gift Experience

Our gift experience is the perfect gift for friends and
family to enjoy a meal or High Tea in our restaurant(s)
with fabulous views.



Please ask your waiter for the specials of the day.