



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## S T A R T E R S

### SOUP OF THE DAY | £8.00

Sourdough Croutons  
(V - 2 Wheat, 7)

### ATLANTIC PRAWN COCKTAIL | £10.00

Prawns in Marie Rose Sauce, Gem Lettuce, Avocado, Lemon, Melba Toast  
(2 Wheat, 3, 4, 14 Malt Vinegar)

### SALT & PEPPER SQUID | £10.00

Squid Fried in our Seasoned Flour, Pickled Chillies & Coriander, Sriracha Mayonnaise  
(2 Wheat, 4, 7, 8, 14 Vinegar)

### PARMA HAM | £9.00

Italian Prosciutto Crudo, Preserved Cantaloupe Melon, Rocket & Blue Cheese Salad  
(GF - 7)

### BEETROOT CARPACCIO WITH CASHEW NUT CHEESE | £8.00

Bean Sprouts & Gherkin Salad, Herb Dressing  
(VG - GF - 9, 10 Cashew, 14 Vinegar)

### SEARED LOCAL SCALLOPS | £10.00

Cauliflower Puree, Sauteed Chorizo, Vine Tomato, Lemon Butter  
(Gf - 7, 8)

### GOAT'S CHEESE | £10.00

Toasted Sourdough, Smashed Avocado, Rocket Leaves, Balsamic Reduction  
(V-2, 7, 14, Balsamic Vinegar)

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - Gluten Free

### Allergens

|            |                             |               |            |                 |         |                    |
|------------|-----------------------------|---------------|------------|-----------------|---------|--------------------|
| 1 Celery   | 2 Cereals containing gluten | 3 Crustaceans | 4 Eggs     | 5 Fish          | 6 Lupin | 7 Milk             |
| 8 Molluscs | 9 Mustard                   | 10 Nuts       | 11 Peanuts | 12 Sesame seeds | 13 Soya | 14 Sulphur Dioxide |

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## MAIN COURSE

### FISH OF THE DAY | MARKET PRICE

#### Included for Half Board guests

Sauteed Baby Spinach, New Potatoes, Orange & Sumac Dressing,  
Charred Lemon, Smoked Almond Aioli  
(GF - 4,5,9,10 Almonds,14 Vinegar)

### HALF A COLD LOCAL LOBSTER WITH MARIE ROSE SAUCE OR HOT IN GARLIC BUTTER | MARKET PRICE

#### Supplement applies for Half Board guests

Peeled Gambas, Sauteed New Potatoes & Mixed Salad  
(Gf-1,3,4,7,9,14 Vinegar)

### ROAST SQUASH, MUSHROOM & ONION TART | £20.00

Caramelised Onion Puff Pastry Tart with Roast Squash, Mushrooms & Goats Cheese,  
Baby Spinach, Smoked Carrot Puree, Salsa Verde  
(V - 2 Wheat,7,9,14 Vinegar)

### TRUFFLED PASTA | £18.00

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms,  
Parmesan & Crispy Leeks  
(V - 2 Wheat,7,14 White Wine)

### CHARCOAL GRILLED RACK OF LAMB | £27.00

Rosemary Jus, Minted Potato Puree, Carrots & Green Beans  
(Mc 1,2 Wheat,7, Mc 13,14 Red Wine)

### SLOW ROAST PORK BELLY | £24.00

Crushed New Potatoes, Celeriac Puree, Green Beans, Jersey Apple Cider Sauce  
(Mc 1,2 Wheat,7, Mc 13,14 Cider)

### PAN ROASTED CHICKEN BREAST SUPREME | £25.00

Fondant Potato, Smoked Carrot Puree, Tenderstem Broccoli, Beetroot Relish, Red Wine Jus  
(Mc 1,2 Wheat,4,7,9, Mc 13,14 Balsamic/Wine)

### TRADITIONAL FISH & CHIPS | £18.00

Beer Battered Atlantic Cod Fillets  
Tartare Sauce, Mushy Peas, French Fries  
(2 Wheat, 4, 5)

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - Gluten Free

#### Allergens

|            |                             |               |            |                 |         |                    |
|------------|-----------------------------|---------------|------------|-----------------|---------|--------------------|
| 1 Celery   | 2 Cereals containing gluten | 3 Crustaceans | 4 Eggs     | 5 Fish          | 6 Lupin | 7 Milk             |
| 8 Molluscs | 9 Mustard                   | 10 Nuts       | 11 Peanuts | 12 Sesame seeds | 13 Soya | 14 Sulphur Dioxide |

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## MAIN COURSE

### CHARCOAL GRILLED STEAKS

**8OZ ENTRECOTE | £26.00**  
**8OZ RIBEYE | £32.00** (£5.00 SUPPLEMENT)  
**8OZ BEEF FILLET | £35.00** (£8.00 SUPPLEMENT)

All of our steaks are served with a Flat Field Mushroom, Roasted Vine Tomatoes, French Fries and your choice of sauce:

**Garlic Butter** (7)  
**Argentinian Chimichurri** (14 Red Wine Vinegar)  
**Green Peppercorn** (Mc 1,2 Wheat,7, Mc 13,14 Red Wine)  
**Red Onion & Wholegrain Mustard** (Mc 1,2 Wheat,9, Mc 13,14 Red Wine)

### CHARCOAL GRILLED SCOTTISH CHATEAUBRIAND (SERVES TWO) £90 - (£40.00 SUPPLEMENT)

Bearnaise Sauce, Sauteed Forest Mushrooms, Tempura Onion Rings, French Fries  
(Mc 1, 2 Wheat,4,7, 13)

**Upgrade for Truffle & Parmesan Fries £1.50**

## SIDES

|                                                        |              |
|--------------------------------------------------------|--------------|
| <b>FRENCH FRIES</b> (Mc 2 Wheat, 13)                   | <b>£3.50</b> |
| <b>BUTTERED NEW POTATOES</b> (7)                       | <b>£3.50</b> |
| <b>DRESSED MIXED SALAD</b> (9,14 White Wine Vinegar)   | <b>£3.50</b> |
| <b>ONION RINGS</b> (2 Wheat, 13)                       | <b>£3.50</b> |
| <b>FRENCH GREEN BEANS IN GARLIC BUTTER</b> (7)         | <b>£3.50</b> |
| <b>TENDER STEM BROCCOLI</b> (7)                        | <b>£3.50</b> |
| <b>TRUFFLE &amp; PARMESAN FRIES</b> (Mc 2 Wheat,7, 13) | <b>£5.00</b> |

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

**V - Vegetarian | VG - Vegan | GF - Gluten Free**

### Allergens

|            |                             |               |            |                 |         |                    |
|------------|-----------------------------|---------------|------------|-----------------|---------|--------------------|
| 1 Celery   | 2 Cereals containing gluten | 3 Crustaceans | 4 Eggs     | 5 Fish          | 6 Lupin | 7 Milk             |
| 8 Molluscs | 9 Mustard                   | 10 Nuts       | 11 Peanuts | 12 Sesame seeds | 13 Soya | 14 Sulphur Dioxide |

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## D E S S E R T

### **RHUBARB AND GINGER BAKEWELL PUDDING | £11.00**

Clotted Cream Ripple Ice Cream, Honey Tuille  
(V-2 Wheat, 4, 7, 10 Almond)

### **PEACH BLACKBERRY ALMOND VERRINE | £11.00**

Peach and Blackberry Jelly, Olive Oil Sponge, Amaretto Custard, Blackberry Cream, Orange Almond Wafers  
(2 Wheat, 4, 7, 10 Almond)

### **STRAWBERRIES AND CREAM | £12.00**

Vanilla Strawberry Mousse, Whipped White Chocolate Ganache, Lime Meringue, Strawberry Jelly, Vanilla Strawberries, Strawberry Sorbet, Strawberry Wafers  
(GF-4, 7, mc 13)

### **CHOCOLATE BANANA PARFAIT | £11.00**

Caramelised Banana, Banana Bread Croutons, Caramel Sauce, Cocoa Nibs  
(VEGAN, DF, 2 Wheat, Mc 13)

### **SALTED CARAMEL CUSTARD TART | £12.00**

Rosemary Roast Nectarines, Raspberry Ice Cream, Hazelnut Wafer  
(V-2 Wheat, 4, 7, 10 Hazelnut)

### **SELECTION OF ARTISANAL CHEESES | £17.00**

Fig Pecan Black Butter Soda Bread, Crackers, Quince Paste, Homemade Chutney, Grapes, Celery  
(V-1, 2 Wheat, 4, 7, 10 Pecan, Mc 14)

### **SELECTION OF HOMEMADE ICE CREAMS & SORBET | £2.95 PER SCOOP**

Please ask your server for details

### **PETIT FOURS WITH FILTER COFFEE/TEA | £5.00**

(V-4, 7, 10 Almonds)

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - Gluten Free

#### Allergens

|            |                             |               |            |                 |         |                    |
|------------|-----------------------------|---------------|------------|-----------------|---------|--------------------|
| 1 Celery   | 2 Cereals containing gluten | 3 Crustaceans | 4 Eggs     | 5 Fish          | 6 Lupin | 7 Milk             |
| 8 Molluscs | 9 Mustard                   | 10 Nuts       | 11 Peanuts | 12 Sesame seeds | 13 Soya | 14 Sulphur Dioxide |

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.