



Lunch

À LA CARTE



À la Carte Menu

LUNCH

STARTERS



Soup of the Day 7,2

Wholemeal Croutons

£8.00

Duo of Seasonal Melon & Parma Ham 2,14

Fruit Chutney, Berries, Toasted Brioche

£9.00

Flat Mushroom & Grilled Tofu 10,14

Crispy Walnuts, Roasted Peppers, Baby Spinach, Sun Dried Tomato, Dressed Rocket Leaves

£9.00

Beef Tomato & Mozzarella 2,7,11,14

Pesto, Balsamic Reduction & Crostini

£7.00

Beetroot Salad 7,1,10,11

Goat's Cheese, Apple, Celery, Herb Salad, Walnuts, Peanut Oil

£8.00

Asparagus Gratinée 4,7

Poached Egg, Red Onion, Parmesan

£8.00

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	



Vegan



Vegetarian

If you have any food allergies please let us know. Please be aware that due to shared cooking and preparation areas we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.



À la Carte Menu

LUNCH

STARTERS



Tropical Atlantic Prawn Cocktail ^{2,3,4}

Little Gem, Marie Rose Sauce, Diced Mango, Garlic Bread

£9.00

Scottish Smoked Salmon ^{5,7}

Little Gem, Jersey Royals, Pomegranate, Dill Crème Fraîche, Lemon Dressing

£12.00

Crispy Panko Breaded Squid Rings ^{2,4,8,14}

Tartare Sauce, Dressed Mixed Leaves

£8.00

Caesar Salad ^{2,3,4,5,7,9,13,14}

Gambas, Croutons, Parmesan, Little Gem, Caesar Dressing

£10.00

Moules Marinière ^{8,7,14}

Creamy Garlic & Parsley Sauce

£8.00

Allergens

1 Celery
6 Lupin
11 Peanuts

2 Cereals containing gluten
7 Milk
12 Sesame seeds

3 Crustaceans
8 Molluscs
13 Soya

4 Eggs
9 Mustard
14 Sulphur Dioxide



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LUNCH

MAINS: FROM THE LAND



Gourmet Burger ^{2,4,7,14}

*Brioche Bun, Lettuce, Tomato, Your Choice Of Bacon Chutney
or Chef's Sauce, Truffle & Parmesan Fries*

£21.00

Add Cheese **£2.00** | *Add Bacon* **£2.50**

Roasted Chicken Breast Supreme ^{2,7,14}

Calvados Crème Fraîche Sauce, Roasted Fig, Sweet Potato Purée, Seasonal Vegetables

£24.00

Charcoal Grilled Scottish Entrecote Steak ^{2,14}

Green Peppercorn Sauce, Onion Rings, Seasonal Vegetables

£28.00

Vegan Ragu ^{1,14}

*Chestnut Mushrooms, Carrots, Celery, Red Lentils, Balsamic Vinegar,
Pappardelle, Vegan Parmesan*

£17.00

Vegetable Tikka Masala Curry ^{2,7}

Basmati Rice, Poppadoms, Mango Chutney, Tempura Pineapple

£17.00

Allergens

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À la Carte Menu

LUNCH

MAINS: FROM THE SEA



Poached Jersey Plaice Fillet ^{2,3,5,7,8,14}

Shellfish Sauce, Baby Spinach Purée, Seasonal Vegetables

£25.00

Pan Seared Sea Bass Fillet ^{5,3,7}

Atlantic Prawns, Mixed Peppers, Capers, Garlic Butter, Seasonal Vegetables

£24.00

Crab Linguine ^{2,3,7,14}

Shallots, Garlic, Chilli, White Wine and Cream

£26.00

Moules Marinière ^{7,8,14}

Cream Garlic & Parsley Sauce & French Fries

£16.00

Atlantic Prawns, Gambas & Scottish Smoked Salmon ^{3,4,5,14}

Mixed Salad, Mayonnaise, Jersey Royals

£35.00

Half A Local Lobster & Peeled Gambas ^{3,4,14}

Jersey Royals, Dressed Mixed Salad and Mayonnaise

£40.00

SIDES



French Fries	£3.50
Lightly Spiced Wedges	£3.50
Onion Rings	£3.50
New Potatoes	£3.50
Side Salad	£3.50
Sautéed Spinach	£3.50
Truffle & Parmesan Fries	£4.50

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Dinner

À LA CARTE



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DINNER

STARTERS



Soup of the Day 2,7

Wholemeal Croutons

£8.00

Duo of Seasonal Melon & Parma Ham 2,14

Fruit Chutney, Berries, Toasted Brioche

£9.00

Flat Mushroom & Grilled Tofu 10,14

Crispy Walnuts, Roasted Peppers, Baby Spinach, Sun Dried Tomato, Dressed Rocket Leaves

£9.00

Beef Tomato & Mozzarella 2,7,11,14

Pesto, Balsamic Reduction & Crostini

£7.00

Beetroot Salad 1,7,10,11

Goat's Cheese, Apple, Celery, Herb Salad, Walnuts, Peanut Oil

£8.00

Asparagus Gratinée 4,7

Poached Egg, Red Onion, Parmesan

£8.00

Caesar Salad 2,3,4,5,7,9,13,14

Gambas, Croutons, Parmesan, Little Gem, Caesar Dressing

£10.00 (£4.95 supplement)

Crispy Panko Breaded Squid Rings 2,4,8,14

Tartare Sauce, Dressed Mixed Leaves

£8.00

Please note, guests on the dinner-inclusive rate will be subject to the supplement charges for items on this menu.

Allergens

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DINNER

STARTERS



Tropical Atlantic Prawn Cocktail ^{2,3,4}

Little Gem, Marie Rose Sauce, Diced Mango, Garlic Bread

£9.00

Hors D'Oeuvres ^{2,3,5,8,4}

Smoked Salmon, Crayfish, Local Crab Meat, Gambas, Aioli Mayonnaise, Toasted Ciabatta

£12.00 (£4.95 supplement)

Scottish Smoked Salmon ^{5,7}

Little Gem, Jersey Royals, Pomegranate, Dill Crème Fraîche, Lemon Dressing

£12.00 (£4.95 supplement)

Crab & Smoked Salmon ^{2,3,5,7}

Cucumber and Mango Salsa, Toasted Ciabatta & Dill Crème Fraîche

£16.00 (£4.95 supplement)

Crab Meat & Mango Tian ^{3,4,7}

Pomegranate, Rocket Leaves, Marie Rose Sauce

£16.00 (£4.95 supplement)

Crab Cakes ^{2,3,14}

White Crab Meat, Ginger, Lemon, Sweet Red Pepper, Granny Smith Apple

£20.00 (£6.95 supplement)

Moules Marinière ^{7,8,14}

Creamy Garlic & Parsley Sauce

£8.00

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Vegan



Vegetarian



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DINNER

MAINS: FROM THE LAND



Roasted Chicken Breast Supreme ^{2,7,14}

Calvados Crème Fraîche Sauce, Roasted Fig, Sweet Potato Puree, Seasonal Vegetables

£24.00

Vegan Ragu ^{1,2,14}

Chestnut Mushrooms, Carrots, Celery, Red Lentils, Balsamic Vinegar, Pappardelle, Vegan Parmesan

£17.00

Gourmet Burger ^{2,4,7,14}

Brioche Bun, Lettuce, Tomato, Your Choice Of Bacon Chutney or Chef's Sauce, Truffle & Parmesan Fries

£21.00

Add Cheese £2.00 | Add Bacon £2.50

Rosemary Roast Rack of English Lamb ^{2,14}

Rosemary Jus, Sautéed Fine Beans, Seasonal Vegetables

£26.00

Tikka Masala Curry ^{2,7}

Basmati Rice, Poppadoms, Mango Chutney, Tempura Pineapple, Seasonal Vegetables

Chicken £22.00 | Vegetable £17.00 

Charcoal Grilled Scottish Entrecote Steak ^{2,14}

Green Peppercorn Sauce, Onion Rings, Seasonal Vegetables

£28.00

Charcoal Grilled West Country Ribeye Steak ⁷

Flat Mushroom & Garlic Butter, Seasonal Vegetables

£31.00 (£4.95 supplement)

Grilled West Country Beef Fillet Medallions ^{2,14}

Rich Red Wine Jus, Grilled Vine Tomatoes, Seasonal Vegetables

£34.00 (£5.95 supplement)

Charcoal Grilled Scottish Chateaubriand (Serves 2) ^{4,2,14}

Served With Béarnaise Sauce, Sautéed Forest Mushrooms and Tempura Onion Rings

£70.00 (£40.00 Supplement)

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DINNER

MAINS: FROM THE SEA



Poached Jersey Plaice Fillet 5,2,3,7,8,14
Shellfish Sauce, Baby Spinach Purée, Seasonal Vegetables
£25.00

Pan Seared Salmon Fillet 5,3,7
Atlantic Prawns, Vine Tomatoes, Capers, Lemon Butter, Seasonal Vegetables
£27.00

Pan Seared Sea Bass Fillet 3,5,7
Atlantic Prawns, Mixed Peppers, Capers, Garlic Butter, Seasonal Vegetables
£24.00

Moules Marinière 7,8,14
Creamy Garlic & Parsley Sauce & French Fries
£16.00

Crab Linguine 2,3,7,14
Shallots, Garlic, Chilli, White Wine and Cream
£26.00

Atlantic Prawns, Gambas & Scottish Smoked Salmon 3,5,4,14
Mixed Salad, Mayonnaise, Jersey Royals, Seasonal Vegetables
£35.00 (£5.95 supplement)

Half a Local Lobster & Peeled Gambas 3,4,14
Jersey Royals, Dressed Mixed Salad and Mayonnaise
£40.00 (£25.00 supplement)

Dover Sole Meunière 5,7
*Sautéed Green Asparagus, Jersey Royals, Caper Berries, Cherry Tomatoes,
Lemon Butter, Seasonal Vegetables*
£58.00 (£38.00 supplement)

Please note, guests on the dinner-inclusive rate will be subject to the supplement charges for items on this menu.

Allergens

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DINNER

SIDES



French Fries	£3.50
Lightly Spiced Wedges	£3.50
Onion Rings	£3.50
New Potatoes	£3.50
Side Salad	£3.50
Sautéed Spinach	£3.50
Truffle & Parmesan Fries	£4.50

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Allergens



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Dessert

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Dessert

Peach & Raspberry Crumble

Hazelnut Ice Cream

£9.00

Cherry Bakewell Pudding

Amaretto Ice Cream

£9.00

Strawberry & Pistachio Trifle

*Strawberry Jelly, Chocolate Sponge, Pistachio Mousse,
Chantilly Cream, Pistachio Wafers,*

£11.00

Lemon & Raspberry Meringue Tart

Raspberries, Raspberry Ripple Cream, Abstract Chocolate

£11.00

Chocolate Cheesecake

Berries, Honey Tuilles, Honeycomb

£11.00

Passion Fruit & Chocolate Parfait

Tropical Salsa, Mango Sorbet, Pineapple Wafer

£11.00

Selection of Artisanal Cheese

*Served with Homemade Apple, Black Butter, Pecan Soda Bread,
Homemade Chutney, Crackers, Quince Paste, Grapes and Celery*

£14.00



Vegan



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Gluten Free