
Supper club Menu

Two courses & glass of wine £20

Table reservations strictly Sunday to Thursday 1830-1930

Starters

Soup of the day (v)

Chicken liver parfait, rhubarb jam & brioche

Beetroot cured sea trout, horseradish & watercress sour cream

Main Courses

Maple glazed confit pork belly, black pudding, cabbage & apple puree

Red Thai chick pea hotpot, sweet potato

Skrei cod fillet, lentil du puy & chorizo

Side Orders £3.5

Dauphinoise potatoes | Triple cooked chips | Parmesan & truffle fries

Garlic & chilli tenderstem | Green salad | Red cabbage

Desserts

Coffee Crème brûlée & blood orange sorbet

Apple crumble & ginger ice cream

Chocolate mousse

Savoury £12

From our farmhouse selection of cheese

Homemade plum & apple chutney, artisan biscuits, walnuts & apricots

Coffee, Tea & Chocolates £3.5

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials. All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.