

before

Scottish smoked salmon, watercress & orange salad, Pickled cucumber, dill and lemon crème fraiche <i>GF</i>	9.5
Pate, chutney, toasted brioche, herb butter	7
Olives & hummus, warm pitta bread <i>VG & GF alternative, contains sesame seeds</i>	6.5
Market Fresh Soup, bloomer, herb butter <i>VG, GF alternative</i>	6
Baba ganoush , pickled vegetables, crisp breads <i>GF alternative</i>	7

in-between

Steak Frites, 7oz Sirloin 25 6oz Rump 18 Pepper sauce, Fat chips, confit tomato, flat mushroom, watercress <i>GF</i>	
Beer Battered Haddock, Fat chips, pea puree, tartare sauce	17
Salmon Fillet, buttered new potatoes, samphire, sauce vierge <i>GF</i>	18
Chicken Penne Arrabiata, garlic, basil, chili & tomato sauce, parmesan, garlic ciabatta <i>VG alternative</i>	18
Crabwall cottage pie, Braised brisket & feather blade beef, cheesy mash, buttered market vegetables <i>GF</i>	18
Vegan butternut squash risotto, grated cheese, garlic ciabatta (add chicken 4) <i>VG GF</i>	15
Halloumi cheese & mushroom burger, brioche bun, sweet potato fries <i>VG & GF alternative</i>	16

sides

Truffle oil & parmesan fries	6.5	Market vegetables	4
Halloumi fries, harissa mayo	6	Seasoned house fries	4

after

Cream filled profiteroles, chocolate sauce	7
Sticky toffee pudding, vanilla ice cream, butterscotch sauce	7
Cheesecake of the day (please ask your server)	7
Selection of British cheeses, savoury biscuits, Plum chutney, chilled grapes	11

Please ask your server for our selection of speciality teas, coffees and liquors

Please note a £5.00 tray charge is applicable to all room service

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 foods Allergens in accordance with the food information regulations 1169/2011

