

DINNER MENU

I792

BAR & GRILL

Starters

Roasted Tomato & Tarragon Soup

Chicken Liver Parfait, Red Onion Chutney & Toasted Brioche

Classic Prawn Cocktail, Marie Rose & Lemon

Glazed Goats Cheese, Beetroot, Pumpkin Seeds, Balsamic Syrup

Mains

Slow Braised Feather blade of Beef, Buttered Mash, Mushroom & Red Wine Sauce

Pan Fried Salmon Fillet, Fondant Potato, Chive Hollandaise

Grilled Pork Loin Steak, Herb Mash, Grain Mustard Sauce

Butternut Squash, Chick Pea Curry, Rice & Naan Bread

Desserts

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Fresh Fruit Pavlova, Raspberry Coulis

Baked Vanilla Cheesecake, Mango Coulis, Crème Chantilly

Dark & White Chocolate Brownie, Pistachio Ice Cream

Please advise your server if you suffer from any allergies. (v) Denotes vegetarian