



Restaurant Menu

Nocarella Green Olives, Provençale Marinade £5.50

Bread Selection, Whipped Butter, Olive Oil £4.50

Starter

Grilled Octopus Tail (GF)

Romesco, Chorizo, Smoked Paprika, Coriander, Samphire

£10.25

Héritage Tomato (VGO)

Melon Sorbet, Ricotta, Pine Nuts, Basil, Olive Crumb

£9.25

24 Hours Confit Lamb (GF)

Tarragon, Pickled Apple, Buckwheat, Harissa, Jus

£10

Smoked Salmon Hash Brown

Horseradish, Dill, Salmon Caviar, Pickled Fennel

£10.25

Main

Hereford Beef Filet (GF)

Beetroot Fondant, Cherry, Gem Lettuce, Hazelnut, Red Wine Jus

£29.95

Cod Medallion (GF)

Mussels & Squid Ragu, Samphire, Celeriac, Seaweed Beurre Blanc

£27.50

Chicken Supreme & Confit Legs (GF)

Mashed Potato, Shimeji Mushrooms, Sage, Black Truffle, Jus

£26.50

Miso Glazed Aubergine (VG) (GF)

Black Garlic Teriyaki, Radishes, White Beans, Coriander, Sesame

£23.95



AA Rosette Award Winning Inn recognising culinary excellence

(N) = Nuts (V) = Vegetarian (VG) = Vegan (GF) = Gluten free (GFO) = Gluten free option

Please notify us at the time of ordering if you have any food allergies, intolerances, or other dietary requirements.