

Menu

RESTAURANT
19
14

Served from 2 October - 11 December 2017

Children's menu from £5.50 available on request including a main course and a drink

Starters

Chef's Soup of the Day (gf) (v) Served with rustic croutons or without for gf	£4.50	Fillet of Salmon Terrine Served on an artichoke & caper salad with a lemon wedge	£5.95
Brie in a Light Batter (v) Served with mixed leaves and Autumn chutney	£5.95	Roast Vegetable Crêpes (v) Topped with cheese sauce and gratinated	£4.95
Chicken & Chorizo Skewers Served on a lime & spring onion cous cous	£4.95	Melon and Parma Ham (gf) Half a Galia melon filled with melon noisettes and Parma ham, served with rocket and red cherries	£6.50
King Prawns Cooked in garlic & chilli butter served with a wedge of sour dough bread	£7.95	Carpaccio of Beetroot & Goat's Cheese Salad (gf) (v) Served with walnuts, finished with a merlot vinegar and micro herbs	£4.95

Main courses

Breast of Chicken (gf) Served with dauphinoise potatoes, broccoli and a white wine, mushroom & cream sauce	£11.95	Three Bean & Quorn Chilli (v) Accompanied by rice, served with a side dish of nachos topped with salsa and cheese	£10.95
Haunch of Venison Pie (gf) With carrots, leeks, new potatoes, onions, mushrooms and thyme topped with sweet potato mash	£19.95	Slow Cooked Hickory Smoked Brisket Served on a smoked bacon mash with a hickory barbeque sauce and cavolo nero	£13.95
Butternut Squash & Sage Risotto (v) Served with crispy sage leaves, accompanied by a rocket & red onion salad	£12.95	Catch of the Day Chef's choice of fresh fish - please ask your server for the fish of the day and associated accompaniments	£15.95
Salmon en Croûte Infused with samphire, wrapped in puff pastry with buttered new potatoes and baby fennel served with a white wine chervil sauce	£17.95	Trio of Pork (gf) Pork fillet served on a carrot and swede crush, belly pork served on an apple and sage mash and pulled pork served with a red wine jus	£16.95

Side orders

Smoked Bacon Mash	£2.50
Chips	£2.50
Mixed Leaf Salad	£2.50
Seasonal Vegetables	£2.50

(v) = Vegetarian
(gf) = Gluten free

Desserts

Black Cherry & Kirsch Roulade With a chocolate coated cherry and whipped cream	£5.50
Marbled Chocolate Tart Served with raspberry sorbet	£5.50
Pineapple Upside Down Cake Served with custard	£5.50
Profiteroles Served in a rich toffee sauce	£5.50
Selection of Ice Creams and Sorbets (gf) Please ask your server for the selection	£3.95

Please note the fish dishes may contain bones. Some of our dishes are subject to seasonal availability and details correct at the time of printing. If you have a food allergy or special dietary requirements we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made.

A luxurious and sumptuous dining experience with the best views over City Park