

Menu

Served from 27 April - 5 September 2020

RESTAURANT
19
14

Starters

Chef's Soup of the Day Served with a bread roll & butter	£4.95	Smoked Salmon Parfait With a gin & tonic centre, Lambs leaf, balsamic glaze & a wedge of lemon	£6.95
1914 Fishcake Served with a herb leaf salad, cucumber & dill crème fraîche & a wedge of lime	£5.95	Cantaloupe Melon (gf) Served with Parma ham & finished with olive oil	£6.75
Peppered Strawberry Salad (v) (gf) Watercress salad & balsamic vinegar	£5.75	Chargrilled Halloumi (v) Served with a beetroot & horseradish purée & pickled radish & watercress	£6.25
Pan Fried Garlic Mushrooms (v) Served on toasted brioche, with a herb leaf salad	£5.75	Deep Fried Battered Brie Served with a mixed leaf salad & a chilli jam pepper dressing	£5.75

Main courses

Somerset Brie & Beetroot Tart (v) Served with a vegetable ratatouille & hasselback potatoes	£11.95	Salmon-en-Croûte Fillet of salmon wrapped in puff pastry with fresh dill & chervil, served with buttered new potatoes, sautéed greens & a pesto, cream & white wine sauce	£17.95
Roasted Cod Loin (gf) Wrapped in Parma ham & served with dauphinoise potato, tenderstem broccoli & a tomato & caper dressing	£15.50	Whole Food Salad (vgn) Cauliflower & kale couscous, tender stem broccoli, asparagus, butternut squash, pumpkin seeds, cherry tomatoes, pomegranate seeds & a red pepper dressing For an additional £3.00 add one topping: Halloumi, Chicken Strips, Tofu (vgn) or Parma Ham	£12.50
Beef Bourguignon (gf) Cooked in a rich red wine sauce, served with roast parsnips & garlic & thyme mash	£15.95	Roast Chicken, Sundried Tomato & Pesto Roulade Set on Mediterranean couscous with a tomato & red pepper sauce	£12.95
Roasted Mediterranean Vegetable Terrine (v) Served with Moroccan scented rice & flat bread	£12.95		

Side orders

Buttered New Potatoes (v) (gf)	£2.60
Roast Parsnips (vgn) (gf)	£2.60
Seasonal Salad (vgn) (gf)	£2.60
Onion Rings (vgn)	£2.60
Tenderstem Broccoli (vgn) (gf)	£2.60

(vgn) = Vegan
(v) = Vegetarian
(gf) = Gluten Free

Allergen sheets available on request. Some dishes can be adapted for vegans, please ask your server.

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.

Desserts

Rhubarb Crumble (vgn) Served with vegan custard or vegan vanilla ice cream	£5.95
Strawberries & Pouring Cream Served with Amaretti biscuits	£5.95
White Chocolate & Raspberry Roulade Served with freshly whipped raspberry cream	£5.95
Biscoff Cheesecake Served with cappuccino & chocolate ice cream	£5.95
Selection of Luxury Ice Creams Served with popping candy & a Rossini curl biscuit Please ask your server for the selection	£5.75
Selection of Sorbets (vgn) Please ask your server for the selection	£4.25

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