

Honto

Gordal olives (ve, gf) **£6**

Focaccia, balsamic, olive oil (ve) **£6**

Grilled padron peppers, smoked almond, preserved lemon (gf, ve) **£8**

Heritage tomatoes

grilled peach, smoked burrata, sesame zaatar, pine nuts, smoked almonds (gf, v, ve*) **£24**

Duck "cherryaki"

roasted duck breast, cherryaki sauce, shredded spring onions (gf) **£24**

BBQ glazed belly pork

peanut satay, pineapple and tamarind salsa, pickled radish (gf) **£24**

Roasted cauliflower

onion bhaji coating, dhal, mint and coriander yoghurt (v, ve, gf) **£20**

Buffalo chicken burger

blue cheese sauce, lettuce, gherkin (served with skin on fries) (gf*) **£24**

Seared cod

smoked mussel sauce, mussels, leeks, potato (gf) **£26**

Bulgur wheat tabbouleh

peas and beans, sesame, feta miso and sesame dressing (v, ve*) **£20**

(perfect for two)

Lavender honey glazed 4 bone rack of lamb (please allow 20 minutes cooking time)

bbq garden onions, malted peas and baby onions, malted new potatoes, sheep cheese salad, spiced lamb sauce **£85**

Paprika & honey glazed chicken (please allow 30 minutes cooking time)

cumin roasted red onion & squash, radicchio & orange salad, burnt cream lemon sauce (gf) **£54**

Courgette and feta tart (please allow 30 minutes cooking time)

baba ghanoush, chimichurri, garden herbs, toasted sesame seeds (ve*,gf*,v) **£50**

SIDES

Skin on fries, parmesan, truffle mayo v*,gf **£6**

BBQ sprouting broccoli, roast garlic, smoked almond (gf, ve) **£7**

Radicchio & orange salad, cabernet sauvignon dressing (gf, v, ve*) **£7**

Malted buttered potatoes (v) **£7**

PUDDING

Roast vanilla ice cream sundae, almond sponge, candid almonds, sherry sultanas, cocoa nib tuile (gf) **£16**

Apricot pavlova, pistachio, whipped cream (gf, v) **£12.50**

White chocolate and passion fruit fondant, coconut, mango (allow 20mins cooking time) **£12.50**

Baron bigod brie, honey comb, pickled grapes, oat biscuit, water cracker (v) **£14**

*v-vegetarian, ve-vegan, gf-gluten free, *-adaptable*

Please advise us of any allergens prior to ordering. Allergen information is available on request.

Hotel guests with dinner included have a food allowance of £49 depending on the experience booked.

Price includes VAT.

25.07.2024