

Table D'hôtel Menu £30 per person 3 course meal

Starters £9

Vichyssoise soup



Leeks, potato & spring onions served with warm bread roll

Sundried tomato and Bocconcini pearls salad



Mix leaves & Basil dressing

Prawn and Crayfish cocktail

Sourdough shard & mix leaves

Mains £20

Piri Piri style chicken leg



Homemade potatoes wedges & house salad

Four cheese Gnocchi

Fried prosciutto & roasted seeds mix

Naked burger



Grilled vegetables & vegan applewood cheese

Desserts £9

Chocolate & orange clementine



Chocolate sauce

Rose poached pear



Honey sweetened yogurt

Chef's Crème Brûlée

Shortbread

Guests who are dining on an inclusive package can choose any 3 courses from this TDH menu. If you prefer to choose from the À La Carte menu you have an allocation of £28 to spend. Any amount above the £28 allocation will be added to your bill as a surcharge.

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish



Suitable for vegan



suitable for vegetarian



Gluten Free