

Table D'hôtel Menu

£29 per person for a 2 course meal

£35 per person for a 3 course meal


Starters £9

Butternut squash soup 

Served with a warm bread roll

Ham, leek & cheddar tart

Baked filled tart served with micro herbs

Vegetable tempura 

Fresh battered vegetables served with sweet chilli dip

Mains £20

Hunters chicken breast  

Served with BBQ sauce, homemade potatoes wedges and coleslaw

Prawn linguine

Creamy garlic prawns tossed in linguine topped with parmesan

Spinach gnocchi  

Served with cauliflower, tomato sauce & vegan cheese

Desserts £9

Mango & coconut Ice cream sundae 

Stewed mango layered with ice cream, whipped cream topped with mint syrup




Chocolate cheesecake 

Served with vanilla ice cream and chocolate sauce

Apple tarte tatin 

Served warm with vanilla whipped cream, & caramel sauce

Guests who are dining on an inclusive package can choose 3 courses from this TDH menu at no additional cost. If you prefer to choose from the À La Carte menu you have an allocation of £29 to spend. Any amount above the £29 allocation will be added to your bill as a surcharge.

 Suitable for vegan  Suitable for vegetarian  Suitable for gluten free  Halal items maybe available on request

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

Service charge is added at 10% and is discretionary. 100% of this charge is shared by the staff

VAT is included at the prevailing rate