

Dinner Menu

Available April - June. Monday - Saturday. 7pm to 8.30pm.



NIBBLES

Tempura Broccoli (Ve, GF)	5.5
<i>Ponzu dipping sauce</i>	
Bubble & Squeak Bites (V)	6
<i>Cranberry relish</i>	
Burnt Pepper & Goats' Cheese Arancini (V)	6.5
Herb Pitta Chips (Ve)	6
<i>Roast red pepper & chilli hummus</i>	

STARTERS

Soup Of The Day (V, GF*)	9
<i>Served with homemade fresh bread</i>	
Seared Wood Pigeon Breast (GF)	12
<i>Textures of beetroot, hazelnuts, apples</i>	
Pea & Mint Tart (V)	11
<i>Glazed asparagus, herb salad, duck egg dressing</i>	
Seared Scallops (GF, DF*)	12.50
<i>Garam masala caramel, grape sauce, grape & mint dressing, micro salad</i>	
Pork Tenderloin	12
<i>Hazelnut & pork fat sponge, sticky pork sauce, deep fried egg yolk</i>	
Spinach & Goats' Cheese Souffle (V)	12
<i>Dehydrated tomatoes, wild garlic pesto</i>	

MAINS

Lamb Rump (GF)	30
<i>Asparagus, wild garlic potato cake, glazed carrots, tomato fondue, rosemary jus</i>	
Ballotine Of Chicken (GF)	26
<i>Pomme puree, Swiss chard, onion consomme, cured egg yolk</i>	
Beef Loin (GF)	28
<i>Braised ox tail, lyonnaise potatoes, pea & mushroom fricassee</i>	
Pan Fried Sea Bream	25
<i>Beetroot bhaji, madras curry sauce, semolina polenta, mango salsa</i>	
Wild Salmon (GF)	22
<i>Mussels, crushed Jersey royals, pea puree, horseradish sauce</i>	
Cod Loin (GF)	25
<i>Ratatouille, pomme anna, parmesan crisp</i>	
Jerusalem Artichoke Risotto (V)	22
<i>Broad beans, spiced granola</i>	
Asparagus Tagliatelle (V)	19
<i>Confit tomatoes, asparagus puree, asparagus spears, parmesan, truffle oil</i>	

FROM THE GRILL

10oz Sirloin Steak (GF, DF*)	31.5
<i>Vine tomatoes, flat mushroom, dressed rocket, triple cooked chips and bone marrow butter</i>	
Herbed Chicken Breast Burger (GF*)	21
<i>Lettuce, tomato, red onion, brioche roll, peri peri mayo, skinny fries</i>	
Whitley Beef Burger	21
<i>Lettuce, tomato, red onion, gherkins, brioche roll with chilli, garlic aioli, skinny fries</i>	

SIDES

Spring Greens	5.5
<i>Caraway butter (V, GF)</i>	
Triple Cooked Chips (Ve*)	6
Orange Glazed Carrots (V, GF)	5.5
Garlic Buttered Broad Beans & Peas (V, GF)	5.5
Sauteed New Potatoes (V, GF)	5.5

DESSERTS

Lemon Meringue Roulade (V, GF*)	10.5
<i>Strawberry cream, biscuit crumb, chocolate sauce</i>	
Textures of Apple (V)	10
<i>Vanilla sponge, hazelnut praline, apple sorbet</i>	
Roasted Peach & Rosemary Creme Brûlée (V, GF*)	10
<i>Mini biscotti</i>	
Homemade Pudding of the Day (V)	9.5
<i>Pouring cream, ice cream, or custard</i>	
Brandy Snap Basket (V, GF*, Ve*)	9.5
<i>Selection of ice creams and sorbets</i>	
Cheese & Biscuits (V, GF*)	15
<i>Celery, grapes, homemade chutney</i>	
Dessert Sharing Platter (V*, GF*)	21
<i>Selection of smaller desserts</i>	

V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

Dinner Menu

Available January to March. Monday - Saturday. 7pm to 8.30pm.



DESSERTS

Lemon Meringue Roulade (V)	10.5
<i>Strawberry cream, biscuit crumb, chocolate sauce</i>	
Textures of Apple (V)	10
<i>Vanilla sponge, hazelnut praline, apple sorbet</i>	
Roasted Peach & Rosemary Creme Brûlée(V)	10
<i>Mini Biscotti</i>	
Homemade Hot Pudding of the Day (V)	9.5
<i>Pouring cream, ice cream, or custard</i>	
Brandy Snap Basket (V)	9.5
<i>Selection of ice creams and sorbets</i>	
Cheese & Biscuits (V)	15
<i>Celery, grapes, homemade chutney</i>	
Dessert Sharing Platter	21
<i>Selection of smaller desserts</i>	

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