



## June Dinner Menu

Available Monday to Saturday 7.00pm - 9.00pm  
2 Courses for £24.00, 3 Courses for £30.00

### To Start

#### Home Comforts

**Chef's Homemade Soup of the Day**  
(GF, V)

**Pan Fried Mullet**  
Pomegranate, pinenut and Bulgar salad

**Goats Cheese Arancini**  
Rocket and watercress salad, salsa Verde

**Chicken Liver Parfait**  
Toasted olive focaccia, red onion chutney

#### Two AA Rosette Standard

**Smoked Mackerel Potato Confit** (Supp. £2.95)  
Charred aubergine, beetroot gel

**Duck Carpaccio** (Supp. £4.95)  
Pickled Romanesco, shaved fennel, crispy shallots

**Buffalo Mozzarella** (Supp. £2.95)  
Fresh peas, broad beans, mint and lemon oil

**Compressed Watermelon & Crab** (Supp. £3.95)  
Cucumber ketchup

**Pea and Mint Veloute** (Supp. £2.95)  
Poached hens egg, sour dough croutons

### To Follow

#### Two AA Rosette Standard

**Sous Vide Chicken Crown** (Supp. £5.95)  
Courgette ribbons, potato gnocchi, tomato and olive sauce

**Pan Roast Salmon** (Supp. £4.95)  
Braised babygem lettuce, samphire, new potatoes, saffron broth

**Fennel and Caraway Crusted Lamb Shoulder** (Supp. £5.95)  
Potato and garlic rosti, French style peas

**Pan Cooked Cornish Cod** (Supp. £4.95)  
Clams, white beans, chorizo and tomato sauce

**Teriyaki Mushroom risotto** (Supp. £2.95)  
Grilled marinated haloumi, lime leaf foam

**Please note that for guests on a dinner inclusive tariff the allowance is £30.00 per person to be used against food only.  
Any expenditure above this allowance will appear on your room account as 'Supplement'.**

We care for your wellbeing and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Duty Manager. Dishes with \* will be modified to suit your needs so please inform us of your requirements when taking your order.





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### Home Comforts

**Lemon and Thyme marinated Chicken Leg**  
Olive oil mash, confit tomatoes

**Poached Paupiette of Cornish Plaice**  
Creamed mash, broccoli, lemon butter sauce

**Wild Mushroom and Red Pimento Pepper Stroganoff**  
Basmati Rice

### From The Grill

**Chargrilled Spiced Pork Steak**  
Coconut and coriander curry

**Charred 100z Rump Steak** (Supp. £7.95)  
roast flat mushroom, shallot chutney, confit cherry  
tomatoes & fresh cut chips (GF, DF)

### On The Side

£3.95 per portion

**Rocket and Watercress Salad**  
shaved Parmesan, mustard seed dressing (V, LF, GF)

**Roasted Cauliflower**  
toasted breadcrumbs and cheddar glaze (V, LF)

**Stir Fried Tenderstem Broccoli**  
toasted almonds, lemon oil (V, GF, DF, N)

**Fresh Hand Cut Chips**  
(V, GF, LF)

### To Finish

#### Home Comforts

**Bread and Butter Pudding**  
Sultanas, marmalade glaze, traditional custard

**White Chocolate Panacotta**  
Dark chocolate ice cream

**Seasonal Fool**  
sorbet & fresh fruit (V, GF)

**Selection of British Cheeses** (Supp. £3.50)  
celery, grapes, homemade chutney and quince jelly (V, GF\*)

#### Two AA Rosette Standard

**Strawberries and Cream** (Supp. £2.50)  
Mascinated strawberries, white chocolate and vanilla ice cream

**Buttermilk Panacotta**  
Peach Melba sorbet, peach carpaccio, meringues,  
fresh Forrest fruits (Supp. £2.50)

**Chocolate Ganache Tart** (Supp. £2.50)  
Coffee parfait, candied pecans, honeycomb, choc & hazelnut sauce

**Homemade Ice Cream & Sorbet** (Supp. £2.50)  
brandy snap basket, fruit coulis (V)

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