

Dinner Menu

(Market menu - changes quarterly)

Available from Monday to Saturday evenings, 6.30pm – 9.30pm

Additional vegetarian and gluten free dishes are available

Starters

Preceded by Chef's "amuse bouche" along with freshly baked crusty organic bread, butter, Cotswold rapeseed oil and hummus

Soup - Vine ripened plum tomato soup, Buffalo mozzarella won ton, basil pesto

Parfait - Smooth chicken liver parfait, red onion jam, toasted brioche

Salmon - Citrus marinated Loch Duart salmon, elements of tartar, mixed shoots

Mussels - Fresh steamed Shetland mussels, garlic, shallots and white wine, cream and parsley

Goats cheese - Grilled local goats cheese 'en croute', confit and purée beetroot, sweet and sour pickled onions

Ham - Flaked and pressed ham bock terrine, dry cider, grain mustard, home-made piccalilli

Melon - Compressed Cantaloupe melon, Serrano ham, fig, Pimms jelly

Pasta - Home-made durum wheat penne, mushroom garlic cream sauce, garlic soldiers

Fish Cakes - Craster smoked haddock fish cakes, prawn and chive "beurre blanc"

Treat yourself - special starters available at a supplementary charge:

Scallops - Seared scallops, crispy pancetta, black pudding, pommes rosti, Hollandaise (supplement £3.50)

Fresh Oysters - 6 fresh oysters either chilled on ice or warm with Parmesan glaze (supplement £6.00)

Mains

All accompanied with a small bowl of seasonal vegetables.

Fish - Today's fresh fish of the day, the team will advise

Sea Bass - Pan-fried fillet of sea bass, sardine gnocchi, slow dried cherry tomatoes, sauce vierge

Chicken - Pan fried breast of chicken, Bombay potato, aubergine brinjal, home-made mango chutney

Duck - Slow cooked breast of duck (pink), confit leg spring roll, bean sprout and spring onion salad, plum purée

Pork - Twice cooked free range belly, black pudding croquette, Savoy cabbage, apple purée, toasted hazelnuts

Lamb - Roast rack, confit shoulder, crisp fondant potato, roasted root vegetables

Steamed Pudding - 'Shire Meadow' beefsbin and mushrooms steamed in suet with a rich gravy, creamy mash

Aubergine - Deep-fried with tomato sauce, lightly curried and char-grilled with pine nuts & pesto

Treat yourself - special mains available at a supplementary charge:

Rabbit - Roast loin of rabbit, confit leg, braised Puy lentils, prune pâté, shallot confit (supplement £3.50)

Steak - Prime cut from local "Shire Meadow" beef cattle, dry-aged for a minimum of 21 days and grilled with mushroom & tomato. Served with watercress, triple cooked chunky chips, pepper & Béarnaise sauces

8oz Sirloin (supplement: £3.50), 12oz Sirloin (supplement: £5.00), 8oz Fillet (supplement: £7.50)

Additional side dishes - Additional seasonal vegetable and potato dishes are always available.

Home-made desserts & local cheeses - A choice of delicious home-made desserts, sorbets and ices, local farmhouse cheeses

Price: 2 courses £27.50; 3 courses £32.50

Fair trade teas and coffees

Large Espresso, Cappuccino, Latté, Cafetière: House Colombian, or decaffeinated
with home-made petits fours £2.95

Dishes may be ordered individually - fresh bread & appetisers £7.50, main courses £18.50,
desserts or cheese £6.95, coffee & petits fours £2.95.

Residential guests who are staying with us on inclusive, spa and romantic evening terms
are offered this menu Monday – Saturday evenings, supplementary charges apply.

All prices include VAT at 20%, gratuities at your discretion.