



The Dining Room

MENU

SERVED TUESDAY TO SATURDAY
6PM UNTIL 7.30PM
RESERVATION ONLY

3 COURSES - 30
AFTER DINNER TEA/COFFEE - 3.5

TO START

HOME-MADE SOUP OF THE DAY (V)

WARM CRUSTY BREAD

THAI SPICED FISHCAKE

COCONUT, LEMONGRASS & GINGER SAUCE

BAKED CAMEMBERT

RED ONION MARMALADE, TOASTED CIABATTA

TO FOLLOW

MAIN COURSES ARE SERVED WITH DAUPHINOISE POTATOES AND SEASONAL VEGETABLES

BEEF DIJONNAISE (GF)

BRAISED BEEF, LEEKS AND MUSHROOMS, DIJON MUSTARD CREAM SAUCE

WILD MUSHROOM RISOTTO (V)

FRESH GREEN LEAVES, PARMESAN SHAVINGS

LAMB COTTAGE PIE (GF)

MINCED LAMB, ONIONS, CARROTS, TOMATOES IN A RED WINE GRAVY, BUTTERY MASHED POTATO

APRICOT & GINGER PORK (GF)

BOUNDERS APPLE CIDER, WILD MUSHROOMS, SHALLOTS

TO FINISH

KEY LIME CHEESECAKE

FRESH FRUIT SORBET

RICH CHOCOLATE POT

SHORTBREAD ROUNDS

SPICED APPLE CRUMBLE

MADAGASCAN VANILLA ICE CREAM