

Room Gervice Menn

All main dishes £25

(An additional tray charge of £5 will be added per room)

Pork tenderloin, ham croquettes, hispi cabbage, bubble & squeak, honey mustard cream cider sauce (GF)

Pan fried cod supreme, lemon crushed new potato, asparagus, herb beurre blanc (GF)

Spaghetti alle Vongole, clams, garlic, chilli, cherry tomato, white wine, parsley, lemon

Asparagus risotto, peas, courgette primavera, pine nuts, basil dressing (VE*,V ,GF)

Free range Chicken supreme, parmentier potatoes, smoked pancetta, petit pois a la francaise, herb cream sauce (GF)

We cook with all allergens in our kitchen. If you have an allergy or dietary requirement; please speak with a member of our team who will be happy to assist. Where a menu item is marked with an asterisks * the dish can be altered to suit the dietary requirement.

V=Vegetarian, VE=Vegan, GF=Gluten Free