



STAY & DINE

Select one option from each course.

MAINS

POTATO GNOCCHI

Potato gnocchi, peas, butternut squash puree, sage and brown butter (V)

GRILLED ATLANTIC SALMON

Fondant potatoes, asparagus, capers, almonds, parsley and lemon (GF)

CHICKEN SCALOPPINE

Pommes purée, sautéed mushrooms, tarragon, green peppercorn and green beans (GF)

PAN-ROASTED PORK

Pan-roasted Berkshire pork cutlet, potato fondant, crushed pea and aigre-doux sauce (GF)

DESSERT

VIEW CRÈME BRULEE

Strawberry compote and biscotti (*GF)

VANILLA MADELEINE

Served with lemon curd and mascarpone

SORBET SELECTION

3 scoops with biscotti and berries (V, *GF, DF)

Boysenberry | Mango | Green Apple

ICE CREAM SELECTION

3 scoops with biscotti and berries (V, *GF)

Choc fudge | Dulce de leche | Pistachio

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | * - ON REQUEST

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found.
