



Sample Dinner Menu

Cream of Wild Mushroom Soup (V, GF)

A Watercress, Spinach and Smoked Chicken Salad with Croutons and Lemon Dressing

Smoked Salmon and Prawn Salad with a Dill Vinaigrette (GF)

A Trio of Melon, Strawberries and Pineapple

Roast Leg of Lamb (GF) with Mint Sauce

Tender Braised Beef Chasseur (Cooked in Red Wine, Mushroom and Onion) (GF)

A Mildly Spiced Chicken Korma (GF) with Rice and Poppadom

Grilled Fillet of Seabass on a Bed of Baby Ratatouille (GF)

Red Pepper and Pesto Filo Tart (V)

Iman Biyaldi (A Middle Eastern Baked Aubergine Dish) (V, GF)

Roast and Boulangère Potatoes

Steamed Broccoli, Puree of Root Vegetables, Garden Peas

Salads to Order

Chocolate Bavaois

Syrup Sponge Pudding

Crème Brûlée (GF)

Cream Filled Profiteroles with Toffee Sauce

Mandarin Sundae

All Sweets are offered with a choice of Devonshire Clotted Cream, Double Cream or

Vanilla Ice Cream

A Selection of Ice Creams and Sorbets - Flavours as Below

A Platter of Cheese with Biscuits, Celery and Grapes

With a Glass of Port – Ruby Port is £3.15, Late Bottled Vintage is £3.80

Coffee and Chocolate Mints

Why not complete your meal with a Liqueur? Found on page 5 of our Wine List

£35.00

Starter £8.00, Main Course £16.75, Dessert £7.00, Cheese and Biscuits £9.00, Coffee £3.00

*Yarde Valley Ice Creams – Honeycomb, Chocolate, Toffee Fudge, Vanilla, Mint
Sorbets – Lemon, and Raspberry*

Allergens:

**Please contact a member of the restaurant team for any information on allergens contained in the food
GF – Gluten Free, V – Vegetarian. Gluten Free Gravy available on request
All Items Subject to Availability.**