



À La Carte

Supplements applicable to residents booked on a Half Board basis.

S T A R T E R S

SOUP OF THE DAY | £8.00

Sourdough Croutons
(V - 2 Wheat, 7)

ATLANTIC PRAWN COCKTAIL | £10.00

Prawns in Marie Rose Sauce, Gem Lettuce, Avocado, Lemon, Melba Toast
(2 Wheat, 2, 4, 14 Malt Vinegar)

SALT & PEPPER SQUID | £10.00

Squid Fried in our Seasoned Flour, Pickled Chillies & Coriander, Sriracha Mayonnaise
(2 Wheat, 4, 7, 8, 14 Vinegar)

PARMA HAM | £9.00

Italian Prosciutto Crudo, Preserved Cantaloupe Melon, Rocket & Blue Cheese Salad
(GF - 7)

BEETROOT CARPACCIO WITH CASHEW NUT CHEESE | £8.00

Bean Sprouts & Gherkin Salad, Herb Dressing
(VG - GF - 9, 10 Cashew, 14 Vinegar)

SEARED LOCAL SCALLOPS | £10.00

Cauliflower Puree, Sauteed Chorizo, Vine Tomato, Lemon Butter
(Gf - 7, 8)

GOAT'S CHEESE | £10.00

Toasted Sourdough, Smashed Avocado, Rocket Leaves, Balsamic Reduction
(V-2, 7, 14, Balsamic Vinegar)

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - Gluten Free

Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

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M A I N C O U R S E

FISH OF THE DAY | MARKET PRICE

Included for Half Board guests

Sauteed Baby Spinach, New Potatoes, Orange & Sumac Dressing,
Charred Lemon, Smoked Almond Aioli
(GF - 4,5,9,10 Almonds,14 Vinegar)

HALF A COLD LOCAL LOBSTER WITH MARIE ROSE SAUCE OR HOT IN GARLIC BUTTER | MARKET PRICE

Supplement applies for Half Board guests

Peeled Gambas, Sauteed New Potatoes & Mixed Salad
(Gf-1,3,4,7,9,14 Vinegar)

ROAST SQUASH, MUSHROOM & ONION TART | £20.00

Caramelised Onion Puff Pastry Tart with Roast Squash, Mushrooms & Goats Cheese,
Baby Spinach, Smoked Carrot Puree, Salsa Verde
(V - 2 Wheat,7,9,14 Vinegar)

TRUFFLED PASTA | £18.00

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms,
Parmesan & Crispy Leeks
(V - 2 Wheat,7,14 White Wine)

CHARCOAL GRILLED RACK OF LAMB | £27.00

Rosemary Jus, Minted Potato Puree, Carrots & Green Beans
(Mc 1,2 Wheat,7, Mc 13,14 Red Wine)

SLOW ROAST PORK BELLY | £24.00

Crushed New Potatoes, Celeriac Puree, Green Beans, Jersey Apple Cider Sauce
(1,2 Wheat,7, Mc 13,14 Cider)

PAN ROASTED CHICKEN BREAST SUPREME | £25.00

Fondant Potato, Smoked Carrot Puree, Tenderstem Broccoli, Beetroot Relish, Red Wine Jus
(Mc 1,2 Wheat,4,7,9, Mc 13,14 Balsamic/Wine)

TRADITIONAL FISH & CHIPS | £18.00

Beer Battered Atlantic Cod Fillets
Tartare Sauce, Mushy Peas, French Fries
(2 Wheat, 4, 5)

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M A I N C O U R S E

CHARCOAL GRILLED STEAKS

8OZ ENTRECOTE | £26.00

8OZ RIBEYE | £32.00 (£5.00 SUPPLEMENT)

8OZ BEEF FILLET | £39.00 (£12.00 SUPPLEMENT)

All of our steaks are served with a Flat Field Mushroom, Roasted Vine Tomatoes, French Fries and your choice of sauce:

Garlic Butter (7)

Argentinian Chimichurri (14 Red Wine Vinegar)

Green Peppercorn (Mc 1,2 Wheat,7, Mc 13,14 Red Wine)

Red Onion & Wholegrain Mustard (Mc 1,2 Wheat,9, Mc 13,14 Red Wine)

CHARCOAL GRILLED SCOTTISH CHATEAUBRIAND

(SERVES TWO) £99 - (£45.00 SUPPLEMENT)

Bearnaise Sauce, Sauteed Forest Mushrooms, Tempura Onion Rings, French Fries
(2 Wheat,4,7)

Upgrade for Truffle & Parmesan Fries £1.50

S I D E S

FRENCH FRIES (Mc 2 Wheat)	£3.50
BUTTERED NEW POTATOES (7)	£3.50
DRESSED MIXED SALAD (9,14 White Wine Vinegar)	£3.50
ONION RINGS (2 Wheat)	£3.50
FRENCH GREEN BEANS IN GARLIC BUTTER (7)	£3.50
TENDER STEM BROCCOLI (7)	£3.50
TRUFFLE & PARMESAN FRIES (Mc 2 Wheat,7)	£5.00

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D E S S E R T

BANANA CHOCOLATE PARFAIT | £10.00

Caramelised Banana, Banana Bread Croutons, Salted Caramel, Cocoa Nibs
(DF, VEGAN, Mc 13)

LIMONCELLO PISTACHIO BLUEBERRY TIRAMISU | £11.00

Limoncello Mascarpone, Pistachio Sponge, Blueberry Compote, Abstract White Chocolate
(V-2 Wheat, 4, 7, 10 Pistachio, Mc 13)

CHERRY BAKEWELL PUDDING | £11.00

Amaretto Ice Cream, Boozy Cherries, Maple Leaf Tuille
(V-2 Wheat, 4, 7, 10 Almond)

BLOOD ORANGE AND CHOCOLATE DELICE | £12.00

Burnt Citrus Segments, Coffee Ice Cream, Chocolate Soil, Hazelnut Wafer
(2 Wheat, 4, 7, 10 Hazelnut, Mc 13)

HONEY AND PECAN TART | £11.00

Poached Pear, Pear And Vanilla Gel, Ginger Ice Cream, Abstract Chocolate, Pear Wafers
(V-2 Wheat, 4, 7, 10 Pecan, Mc 13)

SELECTION OF ARTISANAL CHEESE | £16.00

Served with Homemade Pecan, Black Butter, Dried Fig Soda Bread, Homemade Chutney, Crackers,
Quince Paste, Grapes, Celery
(2 Wheat, 7, 10 Hazelnut, Pecan, Almond, Walnut, 12, Mc 14)

SELECTION OF HOMEMADE ICE CREAMS & SORBET | £2.95 PER SCOOP

Please ask your server for details

FRUIT SALAD OR MIXED BERRIES | £9.00

PETIT FOURS WITH FILTER COFFEE/TEA | £5.00

(V - 4, 7, 10 Almonds, Mc13)

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