



# 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

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

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)*

### FISH & CHIPS | £18.00

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 | £35.00** (£8.00 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) £74 - (£24.00 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

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

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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 AND FOURS WITH FILTER COFFEE/TEA | £5.00**

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

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