



# 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 PRAWNS COCKTAIL | £10.00

Prawns in Marie Rose Sauce, Gem Lettuce, Sherry Tomato, Lemon, Melba Toast  
(2 Wheat,3,4)

### SCOTTISH SMOKED SALMON | £11.00

Wasabi Mayo, Crispy Capers, Pickled Cucumber, Dill Dressing, Buckwheat Blinis  
(2 Wheat,4,5,14 Red Wine Vinegar)

### SALT & PEPPER SQUID | £10.00

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

### PARMA HAM | £9.00

Italian Prosciutto Crudo, Seasonal 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)

### CHARGRILLED ASPARAGUS | £11.00

Pickled Red Onion, Poached Egg, Hollandaise Sauce, Grana Padano  
(V - GF - 4,7,14 Red Wine Vinegar)

### MOZARELLA & PESTO CROQUETTES | £9.00

Balsamic Rocket Leaves, Wholegrain & Dijon Mustard Mayonnaise  
(2 Wheat, 4,7,9,14 White Wine 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

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## M A I N C O U R S E

### **ATLANTIC PRAWNS, GAMBAS & SCOTTISH SMOKED SALMON | £28.00**

Dressed Side Salad, Lemon Aioli, New Potatoes  
(GF - 1,3,4,5,9,14 White Wine Vinegar)

### **FISH OF THE DAY | MARKET PRICE**

Sauteed Vine Tomato, Crispy Capers, Charred Lemon, Lemon Butter, Asparagus & New Potatoes  
(GF - 5,7)

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

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

### **ROAST SQUASH, MUSHROOM & ONION TART | £20.00**

Caramelised Onion Puff Pastry Tart with Roast Squash, Mushrooms & Goats Cheese,  
Asparagus, 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)

### **HONEY ROASTED GRESSINGHAM DUCK BREAST | £25.00**

Fondant Potato, Squash Puree, Charred Asparagus, Grand Marnier & Orange Jus  
(Mc 1,2 Wheat, Mc 13,14 Red Wine)

### **PAN SEARED JERSEY PLAICE FILLETS | £32.00 (£5.00 SUPPLEMENT)**

Crispy Fried Sage & Capers, Lemon Butter, Charred Lemon, New Potatoes & Tender stem Broccoli  
(GF - 5,7)

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

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## 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)**

**T-BONE STEAK (500GR) | £48.00 (£21.00 SUPPLEMENT)**

All our Steaks come with Flat Field Mushroom, Roasted Vine Tomatoes, French Fries, and a Choice of Sauces:

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

Garlic Butter (*7*)

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

Argentinian Chimichurri (*14 Red Wine Vinegar*)

**Upgrade for Truffle & Parmesan Fries £1.50**

## S I D E S

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

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

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



# À La Carte

Supplements applicable to residents booked on a Half Board basis.

## D E S S E R T

### **BLACK BUTTER CRÈME CARAMEL | £10.00**

Roast Plums, Apple Sorbet, Crystallised Walnuts, Apple Wafers  
(Gf-V4,7,10 Walnuts, 14 Cider)

### **BANANA CHOCOLATE PARFAIT | £10.00**

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

### **LIMONCELLO PISTACHIO BLUEBERRY TIRAMISU | £11.00**

Limoncello Mascarpone, Pistachio Sponge, Blueberry Compote  
(V-2 Wheat,4,7,10 Pistachio)

### **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  
(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)

### **WHIPPED GOATS CHEESE | £11.00**

Cheddar And Rosemary Sable , Compressed Apples, Apple Balsamic Purée, Roast Grapes, Fig And  
Sultana Wafer  
(V- 2 Wheat,4,7,Mc 14 Sherry Vinegar)

### **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)

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

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.