



Summer Table D'HÔTE MENU

Main courses

Breast of duck with Chinese five-spice, carrot and ginger broth with candied gooseberries

Tiger prawn stroganoff with basmati rice

Pasta primavera with pea shoots and Parmesan flakes

Desserts

Bea Tollman's baked vanilla cheesecake with honeycomb ice cream

Coffee ice cream and banana sundae with candied nuts and caramel sauce

Passion fruit mousse with mango jelly and white chocolate

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.



*Free Wi-Fi throughout the hotel.
Please use your email address to log in*

V.A.T included at the current standard rate
All prices are subject to a discretionary 12.5% service charge
We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

