
DINNER MENU

STARTERS

Soup of the day (gf bread available)  T

Poached salmon rilette  

Crème fraiche, caviar, crisp bread

Grilled goat's cheese  (M)

Compressed cantaloupe melon with basil oil and saffron

Vegetable Gyoza  (M) T

Dumpling with pickled vegetables and a soy dipping sauce


MAINS

Garlic and herb lamb rump

Roasted baby potatoes, spring greens and a mint jus

Chicken katsu curry 



Panko chicken breast, Katsu sauce, sticky rice, pickled vegetables

Butternut squash linguine   T (M)

Roast butternut squash with cream sauce, wild roquette & ciabatta garlic bread

Grilled seabass

Crushed black olive potatoes, fine beans, caper sauce vierge

Smoked tofu stirfry (M)  

Udon noodles, oyster mushrooms, seasonal veg, sesame, chili

DESSERTS

Dark chocolate mousse  

Cherries, chocolate sponge and Chantilly in a chocolate waffle case

Raspberry meringue 

Fresh raspberries, lemon curd, raspberry pastille

Vegan coconut panna cotta (V)

Mango, passionfruit, Honeycomb



Dairy



Nuts



Wheat/
gluten

T

May contain
traces of nuts

Executive Chef: David Ellams

Light supper in the Verandah Bar includes two complimentary courses