

À LA CARTE MENU

STARTERS

CHICKEN LIVER PARFAIT GF? 701 kcal Tomato and Harissa Chutney, Toasted Sourdough G, D, M, E, C, SU	18
KING PRAWN COCKTAIL 376 kcal Baby Gem Lettuce, Marie Rose Sauce, Lemon, Brown Bread G, E, CR, SU	18
SMOKED SALMON GF 259 kcal Cream Cheese, Lemon, Capers, Samphire M, C, F, SU	20
LOCAL CRAB AND MAYONNAISE GF 319 kcal Grapefruit, Capers, Pickled Red Onion, Samphire M, E, CR, C	22
GOATS CHEESE AND BEETROOT* V, GF 753 kcal Orange, Hazelnut Dressing M, C, N, D, SU	15
GALIA AND CHARENTAIS MELON* VE, GF 105 kcal Orange, Grapefruit, Mint Syrup, Raspberry Sorbet, Chia Seeds	15

MAIN COURSES

8OZ FILLET STEAK 1294 kcal Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress Choice of Peppercorn Sauce 107 kcal G, D, C, SU Garlic Butter 341 kcal D or Stilton Cream Sauce 623 kcal D	50
8OZ SIRLOIN STEAK 1318 kcal Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress Choice of Peppercorn Sauce 107 kcal G, D, C, SU Garlic Butter 341 kcal D or Stilton Cream Sauce 623 kcal D	40
BEER BATTERED FISH AND CHIPS 1400 kcal Peas, Tartar Sauce, Lemon G, M, E, C, F	27
SCAMPI AND CHIPS 1243 kcal Peas, Tartar Sauce, Lemon G, M, E, CR, C	24
All of the dishes below are served with a selection of Seasonal Vegetables and Potatoes GF?, D, G 175 kcal OR Mixed Leaf Salad M, C and New Potatoes D 222 kcal	
DOVER SOLE GF 604 kcal Prawn, Lemon and Herb Butter D, CR, F, Seasonal Vegetables or Dressed Salad Leaves D, CR, F	50
MUSHROOM, SPINACH AND CREAM CHEESE RISOTTO* V, GF 701 kcal Baby Watercress D, C	22
VEGETABLE WELLINGTON* VE 673 kcal Tomato and Thyme Jus G, C, SU, SO	22
HARISSA ROASTED AUBERGINE* VE, GF 437 kcal Tomato and Chickpea Cassoulet, Vegan Greek Style Cheese	22

RESIDENTS ON DINNER INCLUSIVE TERMS

The table d'hôte menu and dishes marked with an * are included in your package, a 40% reduction applies to any of the other dishes (prices are shown in sterling and are per person).

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian VE Vegan VE? Can be Vegan

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY
N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.