



# Dinner

DAIRY FREE

## STARTERS

GOAT'S CURD MOUSSE, salt baked heritage beetroot, pink grapefruit, chicory, honeycomb (v)	£8	SMOKED EEL, horseradish gazpacho, apple, cucumber, celery, radish, almonds	£10
CURED DUCK, lovage emulsion, pickled Kohlrabi, pear, pistachio dukkah	£8	CURED LINE CAUGHT POLLOCK, chilli seaweed, oyster emulsion, blood orange, fennel, dill, hazelnuts	£9
ROAST CAULIFLOWER, confit egg purée, apple, sorrel, celeriac crumb, shaved Berkswell, yeasted cauliflower (v)	£7	BRAISED PIG HEAD, heritage carrots, salsa verde, parsnip crisps	£8

## MAIN EVENT

CHARRED HISPI CABBAGE, spiced lentils, smoked tofu, crispy onions, pinenuts	£17	ROAST CORNISH COD, crab, braised leeks	£20
CHARRED BEEF SHORT-RIB, mushroom ketchup, parsley purée, artichokes, winter cabbage	£22	BRAISED LAMB BREAST, purple sprouting, braised lamb shoulder, potato terrine	£19
ZARZUELA Spiced Spanish fish stew, hazelnut & parsley crumb	£23	<i>The Cottage</i> PIE, black treacle braised oxtail & beef shin, celeriac crumb, truffle mash	£19
10OZ HEREFORD RIB-EYE STEAK & TRIPLE COOKED CHIPS, Chimichurri sauce	£29		

## SIDES

All £4

TRIPLE COOKED CHIPS (v)	PURPLE SPROUTING BROCCOLI, Béarnaise (v)
BRAISED RED CABBAGE (v)	HERITAGE CARROTS, salsa verde (v)
ROCKET SALAD, Berkswell (v)	ROASTED NEW POTATOES, rosemary, garlic (v)

For dietary requirements and food allergies, please ask one of our team members for assistance.

(v) Denotes that the dish is suitable for vegetarians and (vg) denotes suitable for vegans. Variations for other dietary requirements available, please ask for details.

For guests staying in the hotel on dinner, bed & breakfast packages: three courses allowance is £40pp and two course allowance is £30pp for a starter & a main. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.