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## WELCOME

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**GUESTS ON INCLUSIVE PACKAGES HAVE A FOOD ALLOWANCE OF £32.00 PER PERSON FOR DINNER.**

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## COCKTAILS

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<b>HATHERLEY HONEY &amp; THYME</b> Hatherley Honey Gin, Blood Orange Gin, Honey Syrup, Fever Tree Tonic, Grenadine and Thyme	£12.00	<b>HATHERLEY HONEY &amp; THYME 0%</b> Gordons 0% Gin, Fever Tree Tonic, Hatherley Honey, Grenadine and Thyme	£8.00
<b>COSMOPOLITAN</b> Vodka, Cointreau, Cranberry Juice and a Squeeze of Fresh Lime Juice	£11.00	<b>APEROL SPRITZ</b> Aperol, Prosecco and a dash of Soda	£11.00

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## NIBBLES

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<b>MISTIVA MARINATED OLIVES</b> <i>GF, NF</i>	£5.00	<b>FRESHLY BAKED SELECTION OF BREAD</b> Balsamic and oil	£5.00
<b>THREE ARANCINI BALLS</b> Flavoured with butternut squash and sage <i>GF, NF</i>	£7.00		

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## STARTER

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<b>CHEF'S SOUP OF THE DAY</b> Freshly baked bread <i>VE, NF, DF, GF available on request</i>	£7.50	<b>HAM HOCK TERRINE</b> Rye bread, mustard mayo <i>NF (GF AVAILABLE ON REQUEST)</i>	£8.00
<b>SMOKED SALMON MOUSSE</b> Heritage beetroot, lemon curd <i>GF, NF</i>	£9.00	<b>BEEF SHIN CROQUETTE</b> Horseradish, rocket salad	£8.50
<b>SAUTEED WILD MUSHROOMS</b> Tarragon sauce, toasted brioche <i>NF</i>	£8.00	<b>TO SHARE PANZANELLA AND BARRATA CHEESE SALAD</b> Toasted ciabatta croutons, anchovies, chopped tomato, red onion, sherry vinaigrette <i>NF</i>	£14.00

### ALLERGEN STATEMENT

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

**VE = Vegan, V = Vegetarian, GF = Gluten Free, DF = Dairy Free, NF = Nut Free**

### SERVICE CHARGE

If paying by cash or card a discretionary 10% service charge will be added to your bill. If charged back to your room a 3% service charge will be applied to your final bill. This charge will be wholly distributed to our team members.



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## MAIN

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<b>SLOW COOKED PORK BELLY</b> Black pudding, sausage meat and apple bon bon, sauteed potatoes, truffle cream sauce <i>NF</i>	<b>£19.00</b>	<b>SHORT RIB OF BEEF</b> Horseradish mash, bourguignon sauce <i>NF, GF</i>	<b>£23.00</b>
<b>SLOW COOKED LAMB SHANK</b> Dauphinoise mash, red wine jus <i>NF</i>	<b>£21.00</b>	<b>VEGAN MUSHROOM AND LEEK PIE</b> Spinach crushed new potatoes, vegan gravy <i>VE, GF</i>	<b>£18.00</b>
<b>ROASTED BUTTERNUT SQUASH AND CAULIFLOWER</b> Lentil ragu <i>VE, NF, DF</i>	<b>£17.50</b>		

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## GRILL

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<b>10OZ SIRLOIN STEAK</b> Triple cooked chips, watercress <i>Chef recommends the steak to be served medium rare</i> <i>NF, GF</i>	<b>£29.00</b>	<b>CHARGRILLED CHICKEN BREAST</b> Fondant potatoes, red wine jus <i>NF, GF</i>	<b>£19.00</b>
<b>GRILLED FILLET OF SWORDFISH</b> Warm shallot, potato and spinach salad <i>NF, GF, DF</i>	<b>£19.00</b>		

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## FISH

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<b>BAKED FILLET OF COD</b> Herb brioche crust, columbine potatoes, caviar sauce <i>NF</i>	<b>£19.00</b>	<b>PAN FRIED FILLET OF RED SNAPPER</b> Ratatouille <i>GF, DF, NF</i>	<b>£19.00</b>
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## SIDES

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<b>CARROTS</b>	<b>£4.00</b>	<b>TRIPLE COOKED CHIPS</b>	<b>£4.50</b>
<b>GREEN BEANS</b>	<b>£4.00</b>	<b>PEPPERCORN SAUCE</b>	<b>£3.50</b>
<b>BRAISED RED CABBAGE</b>	<b>£4.00</b>	<b>STILTON SAUCE</b>	<b>£3.50</b>
<b>MIXED SALAD</b>	<b>£4.00</b>	<b>BERNAISE SAUCE</b>	<b>£3.50</b>
<b>DAUPHINOISE POTATOES</b>	<b>£4.50</b>	<b>HOLLANDAISE SAUCE</b>	<b>£3.50</b>
<b>NEW POTATOES</b>	<b>£4.50</b>	<b>RED WINE JUS</b>	<b>£3.50</b>