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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>V, 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>POTTED PORK &amp; APPLE RILLETTE</b> Toasted French baguette, spiced apple chutney	£8.00
<b>GIN CURED SALMON GRAVLAX</b> Rye bread, mustard mayo, salmon caviar <i>(GF AVAILABLE ON REQUEST)</i>	£9.00	<b>BEEF SHIN CROQUETTE</b> Horseradish, rocket salad	£8.50
<b>HEREFORD HOP CHEDDAR CHEESE WITH CHIVE AND A HINT OF ENGLISH MUSTARD SOUFFLÉ</b> Fresh salad <i>V</i>	£8.00	<b>HERITAGE TOMATOES &amp; MOZZARELLA</b> Micro basil, beetroot puree <i>V, GF</i>	£8.00

### 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.



## MAIN

<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>BUTTER CHICKEN CURRY</b> Mini naan bread, basmati rice, coriander <i>(GF AVAILABLE ON REQUEST)</i>	<b>£18.00</b>
<b>BRAISED SHOULDER OF LAMB</b> Dauphinoise mash, red wine jus <i>NF, GF</i>	<b>£21.00</b>	<b>CONFIT DUCK LEG</b> Fondant potato, red cabbage, sherry sauce <i>NF, GF</i>	<b>£18.00</b>
<b>MORROCAN BUTTERNUT SQUASH TAGINE</b> Red onion, cranberries, harissa couscous <i>NF, DF</i>	<b>£17.50</b>	<b>VEGAN MUSHROOM AND LEEK PIE</b> Spinach crushed new potatoes, vegan gravy <i>VE, GF</i>	<b>£18.00</b>

## GRILL

<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>	<b>MOROCCAN SPICED KING PRAWNS</b> French fries, mixed salad <i>V,GF, NF</i>	<b>£18.00</b>

## SEAFOOD

<b>POACHED HAKE</b> Chorizo Crumb, spinach, new potatoes & piperade (tomato sauce with peppers) <i>NF</i>	<b>£19.00</b>	<b>KING PRAWN LINGUINE</b> Lobster bisque, mussels, topped with pan fried stone bass	<b>£19.00</b>
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## SIDES

<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>BEARNAISE 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>