


Restaurant Menu
BOUTIQUE HOTEL GROUP

Selection of breads & butter

sea salt & rosemary focaccia £5.00
garlic & thyme white bloomer
maldden salted butter
herb butter

To start

HAM HOCK

poached pear, 64° egg yolk &
garlic crouton

“MAC N CHEESE”

hickory smoked bacon lardons, cheesy orzo
& spinach

BRUSCHETTA

lemon and garlic marinated mozzarella,
fresh basil & olive oil

SOUP

roast vine tomato & basil vinaigrette

Main course

8 OZ 28-DAY DRY AGED RIBEYE

confit tomatoes & triple cooked chips
watercress (£5.00 supplement)

HERB MARINATED CHICKEN BREAST

textures of onion risotto, feta,
parmesan & pea shoot

BLOW TORCHED COD LOIN

chive and herb potato cake, charred tender
stem & dill cream sauce

CHEESE BOARD

wild mushroom, truffle cream sauce, panko
herb crumbs & parmesan salad

Sides

PARMESAN & TRUFFLE £4.50
CHUNKY CHIPS

MIXED SALAD £3.50

CAJUN SWEET £4.50
POTATO FRIES

MIXED SALAD £3.50

To finish

STICKY TOFFEE PUDDING

butterscotch sauce & honeycomb ice cream

BAILEY'S CHEESECAKE

gooseberry compote, white chocolate crumble
and white chocolate ice cream

WARM CHOCOLATE FUDGE BROWNIE

chocolate soil & mint choc chip ice cream

VANILLA PANNA COTTA

strawberry soup & freeze dried strawberry

NUNSMERE CHEESE BOARD £5.00
fruits & crackers

DESSERT WINE £6.95
muscat de beaumes de venise

FRESHLY BREWED COFFEE £5.75
AND PETIT FOURS