

DINNER MENU

Sunday to Thursday
6pm - 8.30pm

Starters

Soup of the day (v) £7

Bread and Alderney butter

Smoked salmon roulade £10

Goats cheese mousse, pickled cucumber with garlic and herb crostini

Warm spiced smoked duck breast £12

Honey glazed carrot, orange segments, pomegranate and parsley oil

Main Dishes

Sous vide corn fed chicken breast £19

Pearl barley and pea risotto, parsnip crisps, chicken jus

Roasted harissa cauliflower (vg) £14

Lentil and coriander dahl, roast cauliflower purée

Whole Dover sole on the bone £28

New potatoes, baby shrimp and caper butter sauce

Side Dishes £4.50 per dish

Homemade chunky chips

French fries

Minted new potatoes

Buttered seasonal vegetables

Rocket and parmesan salad

House salad

*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.

DESSERT MENU

Sticky toffee pudding £7.5

Vanilla ice cream

Braye “crunchy” honeycomb £7.5

Raspberry sorbet, white chocolate sauce

Warm bittersweet dark chocolate fondant £8.5

Popcorn ice cream

Selection of ice creams & sorbets £7

Brandy snap basket, whipped cream, mango coulis

Channel Islands & French cheese selection £10

Oatcakes, grapes, celery, onion chutney

*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.