

WINTER GARDEN

RESTAURANT

À LA CARTE MENU

<i>Appetisers</i>		<i>Main Courses</i>		<i>Desserts</i>	
Tartare of Yellow Fin Tuna	£13	Roasted Breast of Free Range Chicken	£25	Sticky Toffee Pudding	£8
Pear, cucumber, avocado and sweet white miso		Pressed wings, mushroom puree, braised cabbage and glazed baby onions		Salted caramel ganache and vanilla ice cream	
Heritage Beetroot Salad (V)	£11	Pan Seared Fillet of Stone Bass	£31	Coconut Panna Cota	£8
Crottin goat's cheese, dandelion and pistachio		Jerusalem artichokes, spinach, red wine sauce		Compressed pineapple and mango sorbet	
Tortellini of Slow Cooked Beef	£12	Canon of Cumbrian Lamb	£32	Warm Caramelised Apple Tart	£8
Beef consommé, baby vegetables and truffle		Pressed lamb shoulder, aubergine caviar, courgettes, black olive and feta cheese		Blackberry sorbet	
Treacle Cured Scottish Salmon	£13	Pan Roasted Halibut	£29	Valrhona Chocolate Ganache	£8
Dill pickled cucumber, ginger, preserved lemon		Celeriac boulangère and puree, pickled salsify, tenderstem broccoli		Blood orange gel, milk ice cream	
Pumpkin Velouté (V)	£8	Grilled Polenta (V)	£18	Lemon Meringue Pie	£8
Sage cream and parmesan crisp		Glazed heritage carrots, cauliflower couscous and pumpkin seeds, smoked garlic and romanesco		Raspberry sauce	
				Selection of British Cheeses	£12
				Cashel Blue, Tor Pyramid, Sheep Rustler, Roll Right, Lincolnshire Poacher Pear and raisin chutney, quince paste and lavash crispbread	

SIMPLY THE WINTER GARDEN

<i>Appetisers</i>		<i>Main Courses</i>	
Lobster and King Prawn Cocktail	£18	Aubrey Allen's Dry Aged English Fillet of Beef*	£38
Crisp iceberg lettuce and cocktail sauce			
Classic Caesar Salad		Aubrey Allen's Grilled Veal Cutlet*	£40
Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing		Chimichurri sauce	
with chargrilled chicken	£12 / £18	Aubrey Allen's Dry Aged Grilled Cote de Boeuf*	£32
with grilled king prawns	£16 / £24	Béarnaise sauce	
Smoked Scottish Salmon	£16		
Horseradish, capers and shallots			

SET MENU £31

<i>Appetisers</i>		<i>Main Courses</i>		<i>Desserts</i>	
Seared Mackerel Fillet		Roasted Breast of Maize Fed Chicken		Warm Chocolate Fondant	
Pickled salsify, compressed apple, cucumber and watercress		Savoy cabbage, red pepper purée, chick peas and chorizo		Pistachio ice cream	
Poached Free Range Hen's Egg (V)		Seared Fillet of Seabass		Baked Alaska	
Brioche, salt baked celeriac, kale and truffle		Caramelised cauliflower, curried raisins, romanesco and brown butter sauce		Meringue and exotic fruits	
Pressed Ham Hock		Barbecue Short Rib of Aubrey Allen's Beef (£3 supplement)		Blackberry Mousse	
Piccalilli and mizuna leaves		Mashed potato, green beans, glazed chestnut mushrooms and crispy onion		Apple sorbet	
Shellfish Bisque		Risotto of Butternut Squash (V)		Chocolate and almond milk cremeaux (Vg)	
Cornish crab, aioli, crouton		Spinach, parmesan and pine nuts		Blood orange sorbet	
Salt baked beetroot (Vg)		Wild Mushrooms and Puy Lentils (Vg)		Selection of British Cheeses (£5 supplement)	
Sweet mustard, walnuts, orange and chicory		Celeriac crisps, charred leeks, sherry vinaigrette		Cashel Blue, Tor Pyramid, Sheep Rustler, Roll Right, Lincolnshire Poacher Apple and raisin chutney, quince paste and lavash crispbread	

If you require further information on food allergens, please ask one of our team members

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill