

In room dining

To Start

Watercress soup, poached duck egg, toasted hazelnuts	£12
Bresaola, violet artichokes, mushroom ketchup, truffle, lambs lettuce	£18
Isle of white tomatoes, dried black olive, sourdough crisp, vallee des baux olive oil	£12

To Share

Baked tunworth cheese, toasted country loaf, shallot compote	£14
Selection of charcuterie, olives, pickles	£14
Beef wellington, red wine sauce, Garden vegetables	£60
Selection of three Welsh cheeses, seasonal chutney, crackers	£12

Sandwiches

Smoked salmon bagel, cream cheese, chive	£12
Grilled pastrami, emmental, dill pickle	£12
Mature cheddar, tomato chutney, pickled red onion	£10
Hereford beef burger, mature cheddar, triple cooked chips	£15

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Meat & Fish

Herb crusted rack of lamb, shallot purée, hassel back potatoes, grilled gem lettuce	£34
Rib eye steak, matre de butter, triple cooked chips, rocket Parmesan salad	£34
Gigha halibut larded with smoked salmon, braised garden vegetables, horseradish velouté	£28

Something sweet

Strawberry vacherin, lemon verbena, vanilla	£9
Manjari chocolate delice, raspberry, jasmine	£9
Gooseberry frangipane tart, elderflower ice cream	£9

Grab & Go

Isle of white tomatoes, dried black olive, sourdough crisp, vallee des baux olive oil	£12
Selection of charcuterie, olives, pickles	£14
Selection of three Welsh, seasonal chutney, crackers	£12
Smoked salmon bagel, cream cheese, chive	£12
Grilled pastrami, emmental, dill pickle	£12
Mature cheddar, tomato chutney, pickled red onion	£10
Strawberry vacherin, lemon verbena, vanilla	£9
Manjari chocolate delice, raspberry, jasmine	£9

Please do let a member of the team know any of your dietary requirements