

The Drawing Room

B A R A N D G R I L L

Starters

Soup of the Day

£6.50

Pickled Beets

Gorgonzola, Roast Hazelnuts, Balsamic

£7.50

Pan Fried Pigeon

Blueberries, Chanterelles, Apple Salad

£8.95

Mackerel

Cream Cheese, Cucumber, Dill Oil, Bread Crisps

£9.50

Pan Fried Scallops

Oven Roasted Tomato, Caviar, Basil, Chive Oil

£12.95

Mains

Lamb Rack

Spinach and Pea Puree, Pomme Anna, Buttered Runner Beans

£21.50

Duck breast

Confit Fennel, Crispy Leg, Cherry Glaze, Cherries

£18.50

Cod

Jersey Royals, Cherry Tomato, Samphire, Miso Broth, Capers

£17.95

Pork Tender

Cauliflower Cheese Puree, Roasted Cauliflower, Black Pudding, Cider Jus

£15.95

Tarragon Gnocchi

Grilled Asparagus, Braised Baby Gem, Citrus Butter

£13.25

(GF) - GLUTEN FREE – Adaptations Can Be Made To Non-Gluten Free Items, Please Ask a Member of Staff for Details

PLEASE NOTE: Some of Our Menus Items Contain Nuts, Seeds & Other Allergens.

There is a Small Risk That Tiny Traces of These May Be in Any Other Dish or Food Served Here. Please Ask a Member of Staff for More Information.

A La Carte



The Drawing Room

BAR AND GRILL

All our Steaks are locally sourced and aged for a minimum of 28 days

To enhance tenderness and give a succulent flavour.

All grill dishes are served with a grilled tomato, mushroom, Rocket salad

And triple cooked chips, unless otherwise stated.

9oz Sirloin Steak (GF)

A steak that offers versatility between tenderness and flavour

£18.50

10oz Rib Eye Steak (GF)

The marbling of fat creates a full flavoured, juicy steak

£19.50

8oz Fillet Steak (GF)

A 28 day matured fillet steak full of flavour

£25.75

Piri Piri Chicken (GF)

A duo of breast and thigh marinated in Portuguese spices

£14.50

Sauces

Peppercorn

Red Wine

Piri Piri

£2.75

Sides

Triple Cooked Chips

Side Salad

Cauliflower Cheese

Onion Rings

Garlic Bread

Seasonal Vegetables (GF)

£3.75 per Portion

Dessert

Lemon and Basil Tart

Summer Berries

£7.50

Dark Chocolate Delice

Cherries, Cherry Yogurt Ice Cream

£7.50

Honey Roasted Peach

Peach Sorbet, Chantilly Cream, Raspberries and Frangipane

£6.95

Selection of British Cheese

Celery, Grapes and Quince Jelly

£9.95

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