

PADRÓN PEPPERS (VGI) (201kcal)	5
GORDAL OLIVES (VGI) (329kcal)	5
SOURDOUGH BREAD whipped smoked butter (VGIA) (504kcal)	6.5

CREAMY SPICED SWEETCORN SOUP spring onion, coriander, potato, coconut (VGI) (272kcal)	9.5
BUFFALO CHICKEN THIGHS buttermilk, hot sauce, jalapeños, celery, roasted garlic aioli (624kcal)	11.5
GRILLED BRIXHAM SCALLOPS samphire, nduja butter, salsa verde (465kcal) supplement 7	17.5
BURRATINA, HERITAGE TOMATO SALAD pickled chilli, pesto, basil (VGIA) (674kcal)	12.5
FRIED CALAMARI chilli, lime, charcoal aioli (461kcal)	10.5
CLASSIC PRAWN COCKTAIL Marie Rose sauce, crisp iceberg lettuce, crevettes (382kcal)	12.5
TUNA TARTARE TACOS guacamole, sesame, soy, lime (72kcal)	11.5
STICKY BEEF FILLET NOODLE SALAD vegetable slaw, spring onions, chilli, toasted sesame dressing (568kcal)	12.5

GRASS-FED, HAND-PREPARED SCOTTISH HERITAGE BREED BEEF

from award winning butcher Donald Russell, dry aged in Himalayan salt ageing chambers, served with roasted onion and watercress.

T-BONE 450g/1.1kg (927kcal/1967kcal) supplement 34.5/100	54.5/133
CÔTE DE BOEUF 450g (1208kcal) supplement 35	55
NEW YORK STRIP on the bone 450g/1kg (1960kcal/3318kcal) supplement 32.5/90	52.5/118
FILLET 200g (441kcal) supplement 20.5	40.5
FLAT IRON 220g fries (529kcal) supplement 8	28

NEW YORK STRIP 250g/500g (753kcal/1473kcal) supplement 9/29.5	29/49.5
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ADD TO YOUR STEAK

BÉARNAISE SAUCE (V) (415kcal)	3
PEPPERCORN SAUCE (122kcal)	3
CAFÉ DE PARIS BUTTER (389kcal)	3
2 FRIED BURFORD BROWN EGGS (220kcal)	3
GRILLED BONE MARROW (546kcal)	6.5

BUY ONE SET ONE FREE

£1 from the sale of this dish will be donated to The National Lobster Hatchery to support its continued work to conserve and protect long term native lobster stocks in UK waters.

1/2 LOBSTER garlic butter (439kcal)	27
WHOLE LOBSTER garlic butter (599kcal)	50



Hotel residents on a dinner inclusive package can choose 2 or 3 courses & a side (dependent on package)
Supplements apply to some dishes, as indicated

ROAST LAMB RUMP cumin spiced aubergine purée, charred cabbage, roast chickpeas (586kcal) supplement 4.5	24.5
CHICKEN MILANESE Isle of Wight tomatoes, sun blushed tomatoes, rocket, Parmesan (457kcal)	21.5
PAN FRIED HAKE fennel, red pepper, dill, Kalamata olive salad, orange dressing (511kcal)	22.5
POACHED LOCH DUART SALMON new potatoes, watercress shallot salad, hollandaise sauce (724kcal)	21.5
HARISSA GRILLED AUBERGINE chickpeas, whipped feta, peas, maple dressing (VGI) (454kcal)	19.5
SEARED TUNA NIÇOISE SALAD green beans, new potatoes, olives, smoked anchovy, Burford Brown boiled egg, treviso, chicory (267kcal)	22.5
PRAWN TOMATO LINGUINI PASTA tiger prawns, roasted cherry vine tomatoes, chilli, basil (VGIA) (988kcal)	21.5
GRILLED PORK CHOP grilled cabbage, caramelised apple, prunes, cider mustard sauce (860kcal)	21.5
RISOTTO PRIMAVERA carnaroli rice, spring vegetables (VGI) (653kcal)	19.5
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1672kcal)	19.5
FRIES (VGI) (667kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (725kcal)	8.5
TRIPLE COOKED CHUNKY CHIPS rosemary, garlic (VGI) (555kcal)	6
NEW SEASON POTATOES garlic, parsley butter (VGIA) (195kcal)	5.5
GREEN BEANS shallot vinaigrette (V) (110kcal)	5.5
TENDERSTEM BROCCOLI black garlic, lemon (VGI) (231kcal)	6.5
CREAMED SPINACH GRATIN Parmesan, breadcrumb (VGIA) (264kcal)	6.5
GARLIC PORTOBELLO MUSHROOM (VGI) (191kcal)	5.5
MIXED LEAF SALAD house dressing (VGI) (168kcal)	5.5
CRÈME BRÛLÉE (V) (888kcal)	9.5
SALTED CARAMEL POPCORN SUNDAE salted popcorn, caramel sauce, salted caramel & milk ice cream (V) (825kcal)	9.5
CHOCOLATE MOLTEN SOUFFLÉ chocolate pudding, raspberry ripple ice cream (V) (484kcal)	11
STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (791cal)	9.5
PINEAPPLE CARPACCIO mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (176kcal)	9.5
STRAWBERRY CHEESECAKE fresh strawberry compote, sorbet, honeycomb, basil (345kcal)	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE artisan cheese, chutney, quince, crackers (589kcal)	9.5
MINI "FAB" LOLLY (V) (46kcal)	3.5



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

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