

Nibbles for two

All £6.00

Marinated Olives

Bread Basket with Oil and Balsamic Vinegar

Padron Peppers

Starters

Cauliflower Soup

Spiced Cauliflower tempura

(gf, ve)

£7.50

Glazed Double Baked Cheese and Leek Souffle

(v)

£9.50

Ham Hock and Mustard Arancini

Sweet Mustard Dressing

£9.50

Blow Torched Mackerel Fillet

Pickled Butternut Squash and Crème Fraiche

(gf)

£9.50

Pan Fried Wild Mushrooms

Toasted Herb Brioche

(v, veo)

£10.50

Warm Crispy Duck Confit

Spiced Apple Compote and Hoisin Sauce

(df)

£11.50*

Some dishes carry a supplement for dinner inclusive packages: *£3.00 supplement.

(v) = vegetarian, (ve) = vegan, (gf) = gluten free, (gfo) = dish may be prepared gluten free on request, (df) = dairy free, (n) = contains nuts. Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011. For more information on the allergens within each dish please speak with your server.

All prices include VAT at the prevailing rate.

Main Courses

Red Wine Braised Ox Cheek and Shin,

Potato and Celeriac Puree

(gf)

£26.00

Pan Fried Corn Fed Chicken Supreme

New Potato and Wild Mushroom Fricassee with Spinach

(gf, df)

£25.00

Sea Bream Fillet

Braised Lentils, Savoy Cabbage and Jus

(gf, df)

£26.00

Rolled Slow Cooked Pork Belly

Jerusalem Artichoke, Red Cabbage and Jus

(gf, df)

£27.50

Roasted Sweetheart Cabbage

Butternut Squash, Roasted Root Vegetables and Pearl Barley Vegetable

Broth

(ve)

£23.50

Confit Shallot and Thyme Tart

Mash Potato, Rocket, and Onion Velouté

(v, veo)

£22.00

Grilled Rib Eye Steak

Beef Tomato, Roast Bone Marrow, Peppercorn Butter and Chips

£34.00*

Sides

All £5.50

Chunky Chips

Onion Rings

Garlic Bread

Seasonal Greens



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Desserts

New Place Sharer Cheeseboard (2people)

Isle of Wight soft brie, Stoney cross cheddar, Brighton blue stilton, grapes,
celery, chutney and crackers
£ 20.50*

Caramelised Apple Tarte Tatin

Ginger Spice ice cream
£9.50

Pear Strudel

Vanilla Soy Yogurt and Caramel Sauce
(v, veo)
£9.50

Chocolate and Stout Cake

Toffee Popcorn and Chantilly Cream
£9.50

Cherry and Chocolate Delice

Chocolate Soil and Chunky Cherry Compote
(gf)
£9.50

Spiced Treacle Tart with Clotted Cream

£9.50



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