

Served Monday to Saturday from 18:00 until 21:00

Starters.

STEAK TARTARE

Finely chopped steak served with a horseradish gilet and topped with a delicate egg yolk

12.95

POACHED BEETROOT & GOAT'S CHEESE (V)

Tender poached beetroot paired with creamy goat's cheese mousse and finished with a sprinkle of crushed walnuts

8.95

CURED SALMON WITH CAPERS

Delicately cured salmon paired with capers, served with a dollop of crème fraîche and a fragrant dill dressing

9.95

TEMPURA CAULIFLOWER (V) (VG)

Crispy tempura cauliflower served with a rich spiced aubergine purée, topped with crunchy toasted chickpeas

8.95

SMOKED MACKEREL PÂTÉ

Creamy smoked mackerel pâté with roasted peppers, paired with tangy celeriac remoulade, served with toast

9.95

Mains.

PAN SEARED DUCK BREAST

Tender pan seared duck breast served on a bed of velvety sweet potato purée, with braised red cabbage and toasted grains, all drizzled with a rich spiced rum jus

19.95

HERB-CRUSTED SLOW BRAISED BEEF

Succulent slow braised beef with a fragrant herb crust, served with pearl onions, a rich red wine jus and seasonal wilted greens

21.95

GUINEA FOWL BREAST

Tender guinea fowl breast served with pearl barley, fresh peas, gem lettuce and braised bacon

19.95

POACHED TROUT

Delicately poached trout served with a rich brown butter and shrimp sauce, complemented by fresh sea vegetables

17.95

PAN FRIED COD

Pan-fried cod served with a zesty caper, tomato, and olive sauce, tossed through al dente spaghetti

18.95

ROASTED GARLIC GNOCCHI (V)

Soft potato and roasted garlic gnocchi tossed with sautéed spinach and mushrooms in a rich parmesan cream sauce

17.95

Side dishes.

HAND-CUT CHIPS

(V) (VGA)
4.95

SEASONAL VEGETABLES

(V) (VGA)
4.95

PARMESAN & CHIVE NEW POTATOES

(V) (VGA)
5.50

ROASTED ROOTS

(V) (VGA)
5.50

Vegetarian (V) Vegan (VG) Vegetarian available (VA) Vegan available (VGA)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.

1842
Café & Bistro

Dessert menu.

Desserts.

GINGER TREACLE TART (V)

Treacle tart infused with warming ginger, served
with a smooth crème anglaise

5.95

CHOCOLATE FONDANT (V)

Molten chocolate fondant paired with a tangy raspberry compote

6.50

IRISH CREAM CHEESECAKE (V)

Creamy cheesecake infused with rich Irish cream resting
on a crumbled oat base

6.50

PROSECCO GELATIN (V)

Prosecco jelly served with velvety soft cream with seasonal fruits

5.50

Vegetarian (V) Vegan (VG) Vegetarian available (VA) Vegan available (VGA)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.