

## DINNER MENU

2 courses £25.00 3 courses £29.95

DBB guests entitled to 3 courses



### STARTERS

#### CRAB SALAD

Fennel, apple & cucumber, lemon gel, bread crisps (\*supplement £2.00)

#### HERB GNOCCHI

Chanterelles, broad beans, peas, Corra Linn cheese (v) (add Pancetta £3.00)

#### KOREAN BEAN SPROUT AND SPRING ONION PANCAKE

Firecracker salad, sesame seeds (vv)

#### COURGETTE MINT AND RICOTTA FRITTERS

Cherry tomato and red onion salsa (v)

#### BEETROOT HUMMUS

Goats cheese salt, bagel crisps (v)

#### SOUP OF THE DAY

Sour dough bread (v)

#### CHICKEN LIVER PATE

Mostarda chutney, toasted brioche (\*supplement £2.00)

### MAINS

#### SEA TROUT

Chard, spinach & baby courgette, confit potatoes, shellfish sauce (\*supplement £3.00)

#### CHICKEN SUPREME

Charred leek puree, broad beans and peas, chestnut mushrooms, crispy leek, jus

#### LAMB SHOULDER AND BELLY

Chick pea and sweet potato cake, roasted aubergine, fermented green chilli sauce

#### SPICED LENTILS & SPINACH FEUILLE DE BRICK

Roasted heritage carrots, almonds, carrot top pesto, sherry caramel (vv)

#### ROASTED BEETROOT AND SQUASH

Toasted hazelnuts, purple sprouting broccoli, curd, black quinoa (v)

#### CHICKEN BHUNA

Basmati rice, naan bread, pickled carrot and coriander salad

#### BEEF BURGER

Brioche bun, burger sauce, lettuce, tomato and cheddar cheese served with fries

#### BATTERED HADDOCK

Hand cut chips, mushy peas

#### SIRLOIN STEAK

Hand cut chips, mixed leaf salad (\*supplement £12.00)

Choose a sauce from Jus, Peppercorn, Chimichurri, Herb Aioli, Blue Cheese £3.00

### DESSERTS

#### LEMON POSSET

Elderflower, granola, lavender biscuits

#### STRAWBERRY TART

Strawberry sorbet, strawberry and fennel compote

#### RICH CHOCOLATE CREMEUX

Passion fruit, salted dulce de leche

#### OLIVE OIL CAKE

Raspberries, raspberry sorbet (vv)

#### STICKY TOFFEE PUDDING

Tablet ice cream, butterscotch sauce

#### SELECTION OF ICE CREAM OR SORBETS (vv)

#### GEORGE MEWS CHEESE

Celery, grapes, chutney and oatcakes (\*supplement £3.00)

### SIDES

#### MIXED HOUSE SALAD

£3.00

#### FRIES

£3.00

#### HAND CUT CHIPS

£3.00

#### CHARD, PEAS & BROCCOLI

£3.00

#### ROASTED CARROTS & BEETROOT

£3.00

Sherry caramel and toasted almonds

#### CORIANDER BASMATI RICE

£3.00

### LIQUEUR COFFEE

#### CAFE ROYAL

£5.00

with Brandy

#### CALYPSO COFFEE

£5.00

with Tia Maria

#### BAILEY'S COFFEE

£5.00

with Bailey's

#### ITALIAN COFFEE

£5.00

with Amaretto

#### GAELIC COFFEE

£5.00

with Scotch Whisky

#### SKYE COFFEE

£5.00

with Drambuie

#### IRISH COFFEE

£5.00

with Irish Whisky

#### SEVILLE COFFEE

£5.00

with Cointreau

### TEA & COFFEE

#### TEA

£2.50

#### FLAT WHITE

£2.90

#### AMERICANO

£2.75

#### CAPPUCCINO

£2.95

#### ESPRESSO SINGLE

£2.40

#### MACCHIATO

£2.90

#### ESPRESSO DOUBLE

£2.70

#### MOCHA

£2.95

#### LATTE

£2.95

#### HOT CHOCOLATE

£3.00

(gf) Gluten Free (v) Vegetarian (vv) Vegan

\*Supplement applies to 3rd party offers & dinner bed & breakfast packages.

For special dietary requirements or allergy information, please ask for our allergen folder.

Most dishes can be made gluten free just ask your server when ordering.