

SECOND FLOOR

RESTAURANT

SNACKS

HN olives(V)(GF) 86 kcals	4
HN bread selection and butter (V) (GF*) 21 kcals <i>Milk/ Sulphur Dioxide/ Gluten</i>	4

STARTERS

Wild mushroom and kohlrabi tortellini, black garlic gel, roasted globe artichoke, vegan Parmesan cream, mushroom dust, chive oil (VE) 128 kcals <i>Sulphur Dioxide/ Gluten</i>	9
Lyme Bay scallops, sweetcorn purée, Iberico Sobrasada, samphire (GF) 443 kcals <i>Mollusc/ Milk/ Sulphur Dioxide</i>	14.5
Seared pigeon breast*, croquette, carrot purée, bacon popcorn, pickled shallot, red wine jus (GF*) 296 kcals <i>Egg/ Milk/ Sulphur Dioxide/ Gluten</i>	11

MAIN

Quinoa moussaka, apple tzatziki, crispy capers, vegan smoked cheese, oregano flatbreads (VE) (GF*) 278 kcals <i>Gluten/ Sulphur Dioxide</i>	22
Brixham caught whole plaice, sauce vierge, truffle potatoes, broad beans (GF) 403 kcals <i>Fish/ Sulphur Dioxide</i>	26
Duck breast, confit leg medallion, pak choi, beetroot purée, sichuan and sherry jus (GF) 795 kcals <i>Milk/ Celery/ Sulphur Dioxide</i>	28
Chequer Farm Hereford cross sirloin steak, smoked bacon potato rosti, mushroom ketchup, red wine jus, watercress (GF) 423 kcals <i>Fish/Eggs/ Milk/ Celery/ Sulphur Dioxide</i>	35

Chequer Farm Hereford cross fillet steak (£10 supplement)

SIDES

Charred hispi cabbage, tahini yoghurt, dukkah (VE) (GF) 186 kcals <i>Sesame/ Nuts</i>	5
Purple sprouting broccoli, garlic and lemon butter (VE) (GF) 631 kcals <i>Milk</i>	5
Truffle and thyme dauphinoise potatoes (V) (GF) 384 kcals <i>Milk</i>	5
HN chips/ fries (VE) (GF*) 717 kcals/ 567 kcals <i>Milk</i>	5

DESSERTS

Coffee and petit fours 107 kcals <i>Gluten/ Eggs</i>	6
Amaretti affogato (V) (GF) 256 kcals <i>Nuts/ Milk</i>	6
Blackberry parfait, apple sponge, vegan yoghurt, confit blackberries (VE) (GF) 468 kcals	8
Valrhona chocolate delice, salted caramel mousse, honeycomb 697 kcals <i>Eggs/ Milk/ Gluten</i>	8
Local cheeses, membrillo, crackers (V) (GF*) 866 kcals <i>Milk/ Gluten</i>	12