

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/ Egg</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 pureé, Iberico sobrasada, samphire (GF) 443 Kcals <i>Mollusc/ Milk/ Sulphur Dioxide</i>	14.5
Seared pigeon breast*, croquette, carrot pureé, bacon popcorn, pickled shallot, red wine jus (GF) 296 Kcals <i>Egg/ Milk/ Celery/ Sulphur Dioxide</i>	11

MAINS

Quinoa moussaka, apple tzatziki, crispy capers, vegan smoked chees, 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, fondant potato, pack choi, beetroot pureé, Sichuan and sherry jus (GF*) 795 Kcals <i>Milk/ Celery/ Sulphur Dioxide/ Gluten</i>	28
Chequer Farm Hereford cross sirloin steak, French fries, mushroom ketchup, red wine jus, watercress (GF) 423 Kcals <i>Fish/Milk/ Celery/ Sulphur Dioxide</i>	35

SIDES

Rocket and Parmesan salad (GF) 66 Kcal <i>Milk</i>	5
Courgette fritti, sundried tomatoes, gremolata (VE) (GF) 165 Kcal <i>Sulphur Dioxide</i>	5
Tenderstem broccoli, chilli, garlic and lemon butter (GF) (V) 631Kcal <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>Gluten</i>	5

DESSERTS

Coffee and petit fours 107 Kcals <i>Nuts/ Gluten/ Eggs/ Milk</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 <i>Soya</i>	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>Mil/ Gluten</i>	12