

# Autumn Menu

## Breakfast; Sandwiches & Bar Snacks

07.00 - 20.00

Crushed avocado on toasted sourdough, poached free range eggs **8**

Scrambled/poached/fried free range eggs on sourdough bread **6**

*add oak smoked salmon 9.5*

Smoked back bacon and vine tomato in sourdough bap **4.5**

Poached free range eggs, York ham, hollandaise on chargrilled sourdough bloomer **7.5**

**All sandwiches are served with mixed leaf salad and olives - Add skinny fries for 2.5**

Oak smoked salmon, lemon butter on wholemeal bread **8.5**

York ham with celeriac & apple slaw, watercress on chargrilled sourdough bloomer **6.5**

Tuna, sweetcorn, mayonnaise with rocket on wholemeal bread **6.5**

Grilled Mediterranean vegetables, pickled red onion, mozzarella chargrilled ciabatta **(V) 7**

Piri-Piri chicken fillet, with avocado, baby gem, tomato & pesto in a chargrilled ciabatta **9**

Skinny fries with garlic mayo **3**

Homemade soup of the day served with rustic bread roll & butter **6**

Omelette with choice of cheese, tomato, or honey roast ham, with fries & garden salad **8.5**

Cheeseburger, vine tomato, baby gem, bacon jam, gherkin chargrilled sourdough bap, skinny fries **12**

Halloumi burger, baby gem, avocado; tomato, sweetcorn & chilli salsa, skinny fries **(V) 12**

Jacket potato served with garden salad & a choice of filling **7.5**

*(Tuna spring onion sweetcorn; Sauteed onion bacon & spinach; Baked Beans with grated cheese)*

Minute sirloin steak, bacon relish, rocket, chargrilled ciabatta, French fries & garden salad **13**

## TDH Menu

12.00-20.00

### Starters

Oyster mushroom & spinach tartlet topped with hollandaise sauce, seasonal salad. **7 (V)**

Pressed confit duck, cranberry & apricot terrine, celeriac remoulade, quince jelly **9**

Oak smoked salmon, apple, pickled red onion, watercress lemon dressing **8.5**

Marinated aubergine, pepper & courgette, charred Halloumi & balsamic glaze **7 (V)**

Caesar salad, grilled chicken, croutons, fresh anchovies, & soft-boiled free-range egg **8.5**

### Main course

Seared Seabass fillet sauteed salsify, crayfish tortellini, shellfish oil, fennel cress & vermouth sauce **22**

Pumpkin & goats cheese ravioli, spinach, forest mushrooms & sage cream **14.5 (V)**

Guinea fowl supreme, braised red cabbage, parsnip, golden sultanas & Madeira jus **17**

Seared salmon fillet with kale & potato, mussel beurre blanc **17.5**

21 day aged English sirloin steak, skinny fries, herb crusted tomato, watercress bearnaise **24**

### Desserts

Apple tart, butterscotch sauce vanilla cream **8**

Lemon cheesecake with cinnamon spiced berry compote **8**

Chocolate truffle torte, orange syrup **8**

Selection of ice creams and sorbet **6**

Fresh fruit salad **7**

**\*If you have any food allergies or intolerances, please speak to one of the service team.\***