

## Breads

Homemade breads with dipping oils	£2.95
Focaccia garlic bread	£2.95
Selection of marinated olives	£2.95

## Starters

Roast tomato & red pepper soup (v)	£6.25
Shetland Island scallops & baby squid with squid ink & sweet potatoes	£8.50
Cornish crab & avocado with watercress cream & mixed leaves	£7.95
Duck liver & fois gras parfait with lemon thyme brioche	£8.25

Smoked chicken roulade with pineapple & black pepper chutney	£6.95
Asparagus mousse with asparagus spears & fresh pea salad (v)	£7.25

## Pasta & Risotto

Courgette risotto with roasted pinenuts (v)	£14.50
Fresh linguini with tiger prawns, pak choi & a light curry sauce	£15.50

## Salads

Chicken Caesar salad	£6.50/£12.50
Greek salad with feta cheese (v)	£5.75/£10.25

## Main

Devonshire John Dory, salted cod brandade, baby fennel with bouillabaisse jus	£18.50
Roast rack of Somerset spring lamb, minted peas, new garlic & pomme fondant with roasting jus	£17.25
French pan fried guinea fowl breast & confit leg, puy lentil & pancetta, mashed potatoes with thyme cream sauce	£17.50
Breast of Aylesbury duck, spring cabbage & roast beetroot Madeira jus	£16.95
Pan fried Brixham wild seabass, sautéed new potatoes cauliflower, sprouting & champagne velouté	£17.50
Trio of vegetables – risotto, vegetable samosa & wild mushrooms with a caramelized onion puree (v)	£15.25

All prices are inclusive of VAT

Dinner inclusive guests have an allowance of £27.50 to spend on food. Any additional amount will be charged to your room account

*We would like you to know that some of our dishes may contain nuts. We cannot guarantee that our fish dishes will not contain small bones*

## Classics & Grills

28 days Lancashire Rib-eye steak with hand cut chips, slow roasted tomato, grilled mushroom & peppercorn sauce	£18.95
Suckling pig, sage & apple stuffing, roast apple & black pudding with a cider jus	£17.25
Beer battered fish & chips with homemade tartar sauce	£14.50
Corn fed chicken breast, French beans, mashed potatoes & a wild mushroom sauce	£15.50

## Side Orders

New potatoes	£3.00	Chunky chips	£3.00
Mixed vegetables	£3.00	French beans	£3.00
Mixed salad	£3.00		

## Desserts

Trio of sticky toffee pudding, rhubarb custard, lemon meringue pie with caramel sauce	£6.50
Chocolate & passion fruit mousse with roasted sesame seed tuile	£6.50
Hot filo pastry of pear & almond, crème fraiche ice cream with vanilla syrup	£6.50
Trio of Mango tatin, mango & coconut pannacotta & coconut ice cream	£6.50
Vanilla crème brulee with pistachio shortbread	£6.50

## Ice Cream & Sorbets

Coconut ice cream	
Crème fraiche ice cream	
Toffee & honeycomb ice cream	
Chocolate ice cream	
Vanilla ice cream	
Pink grapefruit sorbet	
Mango sorbet	
Lemon sorbet	
Raspberry sorbet	£1.95 a ball

## Selection of cheeses

Wensleydale – young cheese, clean, mild & slightly sweet	
Barkham blue – local blue cheese, firm & buttery texture	
Waterloo – cow's milk cheese, clean & refreshing flavour	
One cheese	£3.95
Two Cheeses	£6.75
Three Cheeses	£8.75
All are served with chutney, crackers and walnut & Guinness bread.	

## Tea/Coffee

English breakfast tea	£2.50
Twinning's specialty teas	£2.75
Fresh ground coffee	£2.50
Espresso	£2.50
Double espresso	£3.00
Cappuccino	£2.90
Latte	£2.90
Hot chocolate	£2.50
Liqueur coffee	£5.80