

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 charges apply to 3rd party offers, dinner bed and breakfast packages, bed and breakfast packages and non-resident guests.

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.