

GORDAL OLIVES (VGI) (329kcal)	5
SOURDOUGH BREAD whipped smoked butter (VGIA) (504kcal)	6.5
CREAMY SPICED SWEETCORN SOUP spring onion, coriander, potato, coconut (VGI) (272kcal)	9.5
BUFFALO CHICKEN THIGHS buttermilk, hot sauce, jalapeños, celery, roasted garlic aioli (624kcal)	11.5
GRILLED BRIXHAM SCALLOPS samphire, nduja butter, salsa verde (465kcal) supplement 7	17.5
BURRATINA, HERITAGE TOMATO SALAD pickled chilli, pesto, basil (VGIA) (674kcal)	12.5
TUNA TARTARE TACOS guacamole, sesame, soy, lime (72kcal)	11.5
STICKY BEEF FILLET NOODLE SALAD vegetable slaw, spring onions, chilli, toasted sesame dressing (568kcal)	12.5
CHICKEN MILANESE Isle of Wight tomatoes, sun blushed tomatoes, rocket, Parmesan (457kcal)	21.5
POACHED LOCH DUART SALMON new potatoes, watercress shallot salad, hollandaise sauce (724kcal)	21.5
PRAWN TOMATO LINGUINI PASTA tiger prawns, roasted cherry vine tomatoes, chilli, basil (VGIA) (988kcal)	21.5
GRILLED PORK CHOP grilled cabbage, caramelised apple, prunes, cider mustard sauce (860kcal)	21.5
RISOTTO PRIMAVERA carnaroli rice, spring vegetables (VGI) (653kcal)	19.5
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun	19.5
GRASS-FED, HAND-PREPARED SCOTTISH HERITAGE BREED BEEF from award winning butcher Donald Russell, dry aged in Himalayan salt ageing chambers, served with roasted onion and watercress.	
FILLET 200g (441kcal) supplement 19	39
FLAT IRON 220g frites (529kcal) supplement 6	26
NEW YORK STRIP STEAK 250g (753kcal) supplement 9	29
FRIES (VGI) (667kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (725kcal)	8.5
NEW SEASON POTATOES garlic, parsley butter (VGIA) (195kcal)	5.5
GREEN BEANS shallot vinaigrette (V) (110kcal)	5.5
TENDERSTEM BROCCOLI black garlic, lemon (VGI) (231kcal)	6.5
GARLIC PORTOBELLO MUSHROOM (VGI) (191kcal)	5.5
MIXED LEAF SALAD house dressing (VGI) (168kcal)	5.5
BÉARNAISE (415kcal) / PEPPERCORN (122kcal) / CAFÉ DE PARIS BUTTER (389kcal)	3
CRÈME BRÛLÉE (V) (888kcal)	9.5
CHOCOLATE MOLTEN SOUFFLÉ chocolate pudding, raspberry ripple ice cream (V) (484kcal)	11
STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (791kcal)	9.5
PINEAPPLE CARPACCIO mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (176kcal)	9.5
STRAWBERRY CHEESECAKE fresh strawberry compote, sorbet, honeycomb, basil (345kcal)	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE artisan cheese, chutney, quince, crackers (589kcal)	9.5

Hotel residents on a dinner inclusive package can choose 2 or 3 courses & a side (dependent on package)

Supplements apply to some dishes, as indicated



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.