

PADRÓN PEPPERS (VGI) (201kcal)	5
GORDAL OLIVES (VGI) (329kcal)	5
SOURDOUGH BREAD rose harissa butter (VGIA) (504kcal)	6.5
SPICED CARROT, CARAMELISED ONION SOUP coconut yoghurt (VGI) (321kcal)	9.5
BAKED QUEENIE SCALLOPS chorizo crumb, salsa verde (465kcal) supplement 7	17.5
ROAST BEETS, GLAZED FIG plant based stracciatella, toasted seeds, balsamic dressing (VGI) (434kcal)	10
FRESH CRAB TACOS handpicked white crab meat, guacamole, lemon (72kcal)	13
BUFFALO CHICKEN THIGHS buttermilk, hot sauce, jalapeños, celery, roasted garlic aioli (526kcal)	11.5
STICKY BEEF FILLET NOODLE SALAD Asian slaw, spring onion, chilli, toasted sesame dressing (354kcal)	12.5
HALF ROAST CORN-FED CHICKEN BREAST, POMME MOUSSELINE charred cavolo nero, peppercorn sauce (1345kcal)	22
LAMB SHANK BHUNA slow braised lamb, pilaf rice, grilled flatbread, raita (945kcal)	24.5
PAN FRIED STONE BASS FORESTIÈRE crushed new potatoes, mushrooms, smoked anchovy & caper dressing (660kcal)	23
ROASTED CROWN PRINCE PUMPKIN puy lentil vinaigrette, plant based stracciatella, crispy onions and cavolo nero (VGI) (244kcal)	19.5
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1369kcal)	19.5
FALAFEL & SPINACH BURGER sweet chilli, dill mayo, plant based brioche (VGI) (908kcal)	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 (395kcal) supplement 6	26
NEW YORK STRIP 250g (752kcal) supplement 9	29

FRIES (VGI) (491kcal)	5.5
BLACK TRUFFLE & PARMESAN FRIES (395kcal)	8.5
CREAMY MASHED POTATO (254kcal)	5.5
MAPLE GLAZED HERITAGE CARROTS (VGI) (185kcal)	5.5
TENDERSTEM BROCCOLI black garlic, lemon (VGI) (94kcal)	6.5
GARLIC PORTOBELLO MUSHROOM (VGI) (185kcal)	5.5
CRISP GEM HEARTS, ROQUEFORT CHEESE crispy onions, buttermilk ranch dressing (168kcal)	5.5
PEPPERCORN SAUCE (122kcal)	3
CAFÉ DE PARIS BUTTER (161kcal)	3
VANILLA CRÈME BRÛLÉE (V) (793kcal)	9.5
PINA COLADA TRIFLE rum roasted pineapple, coconut sorbet, ginger crumble (VGI) (276kcal)	9.5
STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (825kcal)	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE	12
Blue Murder, Pitchfork, Valençay – truffle honey, chutney, quince, crackers (589kcal)	

Valençay Cheese – A Slice of History

Legend has it that Napoleon Bonaparte, upon returning from his ill-fated Egyptian campaign, was served a local pyramid-shaped goat cheese in the town of Valençay. The pointed top reminded him bitterly of the pyramids and his defeat. So, in a fit of frustration, he sliced off the tip with his sword. Since then, Valençay cheese has been crafted with its now iconic flat top. Rich, tangy, and steeped in history our cheese plate pays homage to this storied cheese.

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.