

BEVERAGES

SOFT DRINKS		£5.00	JUICES		£6.00
Coke	Ginger Ale		Orange	Lemon	
Diet Coke	Tonic		Grapefruit	Cranberry	
Lemonade	Slim Line Tonic		Apple	Tomato	

MINERAL WATER

	<i>Small</i>	<i>Large</i>
Evian		£7.00
Perrier/San Pellegrino	£5.00	£7.00
H2O Still/Sparkling	£4.00	£5.00

COFFEE			
Filter coffee	£6.50	Café latte	£6.50
Americano	£6.50	Mochaccino	£6.50
Espresso	£6.00	Iced mochaccino	£6.50
Double espresso	£6.50	Iced coffee	£6.50
Café’ macchiato	£6.50	Hot chocolate	£6.50
Ristretto	£6.00	Iced chocolate	£6.50
Cappuccino	£6.50		

SELECTION OF TEAS FROM TEA PALACE

£6.50

English Breakfast	Smooth Caramel	Organic Chamomile Flowers
Earl Grey	Chinese Sencha	Wild Berris
Finest Darjeeling	Iron Goddess of Mercy	Mango Midsummer
Assam Superior	White Peony	Angel Peach
Organic Rose Grey	Pure Organic Vervaine	Lemon & Ginger
Lapsang Souchong	Love Blossom	
Jasmine with Flowers	Pure Organic Peppermint	
Organic Rooibos	Pure Organic Lime Blossoms	
Madagascan Vanilla	Fresh Mint	

If you require further information on beverage allergens, please ask one of our team members.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

WINTER GARDEN

RESTAURANT

SET MENU

APPETISERS

Seared Yellow Fin Tuna
Avocado, pickled vegetables, ginger and soy sauce
Pan Seared Hand Dived Scallops(£5 supplement)
Puy lentils, Pancetta, celeriac, sherry vinegar sauce
Heritage Beetroot (V)
Salt baked and preserved, Crottin goats cheese, glazed orange
Warm Croquette of Gressingham Duck
Butternut squash, Shimeji mushrooms, honey and five spice sauce
Roasted Cauliflower and Truffle Soup (Vg)
Garlic chips, focaccia croutons

MAIN COURSES

Roasted Maize Fed Chicken Breast
Truffle butter, fondant potato, creamed leeks, grilled king oyster mushrooms, chicken jus
Slow Cooked Short Rib of Aubrey Allen’s Beef (£5 supplement)
Mashed Potato, Chantenay carrots and tenderstem broccoli
Pan Roasted Fillet of Cod
New potatoes, braised gem lettuce, green beans, sugar snaps, tomato and tarragon sauce
Baked Aubergine, Red Miso Glaze (Vg)
Couscous, charred tenderstem, carrot and ginger sauce
Risotto of Iron Bark Pumpkin and Chestnuts (V)
Baby spinach, toasted seeds

DESSERTS

Valrhona Chocolate Fondant
Vanilla ice cream
Raspberry Tart
Lemon curd, crème fraîche sorbet
Black Cherry Iced Parfait
Honey biscuit, Chantilly cream
Spiced Poached Pear (Vg)
Chocolate sorbet, cinnamon tuille
Selection of British Cheeses (£5 supplement)
A selection of Stilton, Isle of Mull Cheddar, Waterloo, Kidderton Ash, quince jelly and crackers

£45

Included a glass of Prosecco

SIMPLY THE WINTER GARDEN

APPETISERS

Carpaccio of Beef	£14
Thinly sliced dry aged beef with rocket, truffle oil and Parmesan	
Classic King Prawn Cocktail	£15
Crispy iceberg lettuce and Marie Rose sauce	
Cornish Crab	£16
Pickled cucumber, coriander mayonnaise	
Classic Caesar Salad	
Baby gem lettuce, sourdough croutons, white anchovies and Caesar dressing	
with chargrilled chicken	£13 / £24
with grilled king prawns	£15 / £26
Pan Seared Herb Potato Gnocchi (V)	
Girolle mushrooms, cep puree, Parmesan, truffle dressing	£13 / £26

MAIN COURSES

Aubrey Allen’s Dry Aged Grilled Rib Eye Steak	£33
Chunky chips, Béarnaise or red wine sauce	
Aubrey Allen’s Dry Aged Grilled Fillet Steak	£39
Chunky chips, Béarnaise or red wine sauce	
Pan Seared Fillet of Stone Bass	£38
Sautéed spinach, brown shrimps and caper nut butter	
Linguine Pasta with Tiger Prawns	£32
Cherry tomatoes, Thai basil and chilli	
Crispy Battered Cod	£26
Mushy peas and tartare sauce	

SIDE DISHES	
£7	
Chunky chips	Green beans with shallots
French fries	Rocket and parmesan salad
Mashed potatoes	Buttered baby spinach
Rainbow carrots	Grilled tenderstem broccoli

DESSERTS

Vanilla Crème Brûlée	£9
Berry compote and shortbread	
Blueberry Cheesecake	£9
Yoghurt sorbet	
Warm Bramley Apple Crumble	£9
Vanilla ice cream	

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