



## Main Course

Watercress, Broad Bean & Pea Risotto (Vegan)  
*Pickled shallots*  
£14.95

Oven Baked Salmon marinated in Lemon, Honey, Soy & Garlic,  
*Green beans, new potatoes*  
£16.95  
(DBB Supplement £2.00)

Chicken Breast Wrapped in Parma Ham,  
*Sweetcorn & chorizo salsa, glazed carrots, hazelnut pesto*  
£14.95

Pan Seared Rump of Lamb,  
*Broccoli stems, fondant potato, pea & mint puree, pan gravy*  
£16.95  
(DBB Supplement £2.00)

100z Mature Sirloin Steak  
*Chunky chips, roasted field mushroom, grilled tomato*  
£21.95  
(DBB Supplement £4.00)  
*Peppercorn Sauce £2.00*

Wellington of Butternut Squash, Red Pepper & Lentils, (V)  
*Dressed salad*  
£14.95

## Side Orders

Buttered New Potatoes	Hand Cut Chips	French Fries	Onion Rings
Seasonal Vegetables	Dressed House Salad	Sweet Potato Fries	

£2.95

**If you have any special dietary requirements, please don't hesitate to ask your waiter, most of our dishes can be tailored to suit your needs**

**Guests on the dinner inclusive package may dine across 2 courses, with a supplement chargeable where stated.**

*Inclusive of VAT at 20%*

OUR FOOD IS PRODUCED IN AN ENVIRONMENT WITH NUTS, EGGS, MILK, GLUTEN AND OTHER ALLERGENS. SHOULD YOU HAVE ANY CONCERNS ABOUT A FOOD ALLERGY OR INTOLERANCE PLEASE SPEAK TO OUR STAFF BEFORE YOU ORDER YOUR FOOD OR DRINK.



## Comforts & Favourites

Dower House Burger  
*Toasted Brioche, Bacon, Mature Cheddar, Gem Lettuce, Gherkins, Chunky Chips, Relish*  
£14.95

Chargrilled Chicken Burger  
*Toasted Brioche, Brie, Onion Rings, Chunky Chips, Tomato*  
£14.95

100z Gammon Steak  
*Fried Egg, Chunky Chips, Dressed Leaves*  
£14.95

Breaded Whitby Scampi  
*French Fries, Dressed Leaves, Tartar Sauce*  
£14.95

Beer Battered Fish of the Day  
*Chunky Chips, Mushy Peas, Tartar Sauce*  
(DBB supplement £1.00)  
£15.95

## Pasta

Artichoke, Rosemary & Tomato sauce  
£11.95  
Chicken, Mushroom & Spinach Cream Sauce  
£11.95

Classic Caesar Salad,  
*Baby Gem Lettuce, Parmesan, Anchovies, Croutons*  
£9.95  
*Add Chicken & Pancetta*  
£11.95

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## Desserts

All Desserts £5.95

Sticky Toffee Pudding,  
*Butterscotch sauce, clotted cream ice cream,*

Salted Caramel Cheesecake,  
*Clotted cream ice cream*

Mango Panna Cotta  
*Pineapple & ginger salsa, coconut ice cream*

Bakewell Slice,  
*Crème Anglaise*

Chocolate & Orange Pudding (Vegan),  
*Vanilla ice cream*

Cheese & Biscuits  
*A selection of fine cheeses, biscuits, chutney & grapes*  
DBB Supplement of £2.00  
**£7.95**

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## Nibbles

Selection of Freshly Baked Homemade Breads  
*Balsamic Vinegar & Olive Oil*  
£3.00 for 2 people

## Starters

Soup of the Day,  
*Roasted croutons*  
£5.95

Chicken & Ham Hock Ballotine,  
*Melba toast, piccalilli*  
£5.95

Roasted Salmon Salad,  
*Quinoa, capers, lemon yoghurt dressing*  
£6.50

Beetroot & Goats Cheese Tart, (V)  
*Rocket leaves, balsamic syrup*  
£5.95

Sesame Crusted Salmon Fishcake,  
*Tahini sauce, cucumber & spring onion salad*  
£6.50

Vegetable Spring Rolls, (Vegan)  
*Hoi sin sauce, Asian salad*  
£5.95

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