



To Finish...

Sticky Toffee Pudding, <i>Butterscotch sauce, clotted cream ice cream</i>	£5.95
Chocolate Brownie, <i>Fudge sauce, vanilla ice cream,</i>	£6.95 <i>(DBB supplement £1.00)</i>
Cherry & Coconut Tart, <i>Cherry swirl ice cream</i>	£5.95
Vanilla Crème Brulee, <i>Shortbread biscuit</i>	£6.95 <i>(DBB supplement £1.00)</i>
Selection of Sorbet or Ice Cream	£5.95
Selection of English Cheeses, <i>Homemade chutney, grapes, biscuits</i>	£7.95 <i>(DBB supplement £2.00)</i>

If you have any special dietary requirements please don't hesitate to ask your waiter

**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.



Nibbles

Selection of Freshly Baked Breads with Balsamic Vinegar and Olive Oil	£3.00
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To Start...

Freshly made Soup of the Day, <i>Served with a warm bread roll</i>	£5.95
Chicken Liver Pate, <i>Caramelized onion chutney, toasted brioche</i>	£5.95
Doreen's Black Pudding & Apple Salad, <i>Onion purée, Quail egg</i>	£7.95 <i>(DBB supplement £2.00)</i>
Deep Fried Breaded Camembert, (V) <i>Red current & cranberry sauce, dressed leaves</i>	£6.95 <i>(DBB supplement £1.00)</i>
Smoked Trout Salad, <i>Horse radish cream, radish & spring onions, garlic crostini</i>	£7.95 <i>(DBB supplement £2.00)</i>
Tartlet of Mediterranean Vegetables & Goats cheese, (V) <i>Balsamic syrup</i>	£5.95

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To Follow...

Pan Seared Rump of Lamb, <i>Fondant potato, lamb spring roll, roast carrots, rosemary sauce</i> (DBB supplement £2.00)	£16.95
Slow Cooked Ox Cheek, <i>Mashed potatoes, root vegetables, pan gravy</i> (DBB supplement £1.00)	£15.95
Tandoori Marinate Chicken Breast, <i>New potatoes, green beans salad</i>	£14.95
Smoked Haddock Risotto, <i>Poached egg, baby spinach, crème fraiche</i>	£14.95
Oven Baked Cod Loin, <i>Crushed new potatoes, mixed beans & chorizo cassoulet</i> (DBB supplement £2.00)	£16.95
Mushroom & Feta Pithivier, (V) <i>Asparagus sauce, seasonal vegetables</i>	£14.95



From the Chargrill

Dower House Burger, <i>Bacon, mature cheddar, gem lettuce, gherkins, chunky chips</i>	£14.95
Chargrilled Chicken Burger, <i>Toasted brioche bun, brie, tomato, onion rings, chunky chips</i>	£14.95
10oz Gammon Steak, <i>Fried egg, hand-cut chips, dressed leaves</i>	£14.95
8oz 28 Day Mature British Isles Sirloin, <i>Hand-cut chips, roasted field mushroom, grilled tomato, Peppercorn sauce</i> (DBB supplement £7.00)	£21.95

Classic Fish

Breaded Whitby Scampi, <i>French fries, dressed leaves, tartar sauce</i>	£14.95
Beer Battered Fish of the Day, <i>Chips, mushy peas, tartar sauce</i> (DBB supplement £1.00)	£15.95

Side Orders

£3.50

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

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