

RESTAURANT MENU

STARTERS

CHEF'S RECOMMENDED SOUP OF THE DAY garnished accordingly.	£6.00
CHORIZO SCOTCH EGG roasted red pepper ketchup and pea shoots	£6.00
MOROCCAN SPICED COUSCOUS chilli hummus, vegan crackers and arctic flat bread (vegan)	£6.00
CHEESE CRUMBLE Cheddar cheese savoury brulée walnut crumble and mueli biscuits	£6.50
CHEF'S RECOMMENDED STARTER we encourage our chefs to think about seasonal fresh produce, please ask your server for details	£6.50
THAI SPICED FISHCAKES crispy seaweed, pickled cucumber and sweet chilli dip	£7.00
PRESSED HAM HOCK AND PEA TERRINE black pudding crotons, spiced apple puree, pickled carrots, pea and popcorn shoots	£7.00
SUPERFOOD SALAD broccoli, baby spinach, red quinoa, baby kale, avocado, pomegranate seeds, roasted squash and raw shredded beetroot	£6.50
SUPERFOOD SALAD SERVED AS A MAIN COURSE and topped with cajun chicken breast	£14.50

CHEF RECOMMENDS

Our talented chefs create signature dishes on a daily basis using the freshest produce

'BLUE PLATE' CATCH OF THE DAY £18.00

CLASSIC OF THE DAY £15.00

VEGETARIAN OF THE DAY £14.00

Your server will advise you of all of our chef recommends dishes

MAIN COURSES

SMOKED CHARGRILLED TOFU vermicelli rice noodles, pak choi, shitake mushrooms, bean sprouts, broccoli and baby corn, light lemon grass and coriander Asian broth (vegan)	£14.00
PAN ROASTED BREAST OF CHICKEN pancetta and gnocchi, vegetable broth with celeriac, carrot, cabbage, peas and sage	£15.00
POACHED SMOKED HADDOCK bubble and squeak, light grain mustard cream veloute with baby spinach	£16.00
RUMP OF LAMB marinated in Moroccan spices, cracked freekeh, apricots, pistachios, raita and coriander cress	£17.00

GOURMET DELI BURGERS AND GRILL

Burgers served in a toasted Charchan roll with onion chutney, Monterey Jack cheese, baby gem lettuce, beef tomato and slaw. Topped with a cherry tomato and gherkin skewer and served with salted chunky chips

ABERDEEN ANGUS BEEF BURGER (227G)	£14.00
CAJUN SPICED CHICKEN FILLET (200G)	£14.00
SPICY BEAN BURGER topped with roasted peppers, goats' cheese and salsa	£13.00
28 DAY DRY AGED BUCCLEUCH SIRLOIN STEAK (227G) salted chunky chips, green peppercorn sauce, beer battered onion rings and grilled beef tomato (£7.50 SUPPLEMENT - FOR INCLUSIVE DINERS)	£23.50

SIDES

SALTED CHUNKY CHIPS	£3.50
CREAMED MASHED POTATO butter, sea salt and herbs	£3.50
SEASONAL VEGETABLE OF THE DAY please ask your server for today's seasonal option	£3.50

DESSERTS

CHEF'S RECOMMENDED DESSERT We encourage our chefs to work with the seasons, from baked orchard fruit crumbles to lighter summer berries and clotted cream - please ask your server for details	£6.00
STICKY TOFFEE PUDDING toffee sauce, vanilla bean ice cream	£6.00
CHOCOLATE AND ORANGE GANACHE TART pecan brittle, crème fraîche	£6.00
RASPBERRY AND PISTACHIO SLICE clotted cream ice cream	£6.00
BAKED BLUEBERRY AND GRANOLA CHEESECAKE blueberry compote	£6.00
REGIONAL CHEESE PLATTER local and regional artisan cheeses with chutney, celery and biscuits	£8.00

Our regional cheese platter showcase the finest cheeses from across the UK. Please ask your server for your cheese selection

LIGHT FLAVOURFUL DISHES, CREATED WITH THE FRESHEST PRODUCE...

Our Chefs take pride in championing seasonal produce and creativity; so it's only natural that menu and daily specials incorporate the finest fresh produce, to create light, tasty dishes packed with flavour. Ingredients include pistachio, apricots and wholegrains such as red quinoa and freekeh. We have also incorporated spices such as Ras el hanout to give a burst of fresh Moroccan flavour.



We recognise that our operations impact the environment and we are committed to continually improving our working practices. We have 48 accredited properties across the group.

For those guests on an inclusive package, your server will advise you of your meal spend allocation. All meat weights denote pre-cooked weights. All prices are in £'s and are inclusive of VAT.

PLEASE ADVISE YOUR SERVER IF YOU SUFFER FROM ANY ALLERGIES.