



## **Dinner Menu**

### **STARTERS**

**Pea and Mint Mousse, Shallot Veloute, Parmesan Crisp (v) £7**

**Warm Goat's Cheese Salad (v) £7**

**Salad Fattoush (v) £7**

**Chicken Liver Parfait £7**

**Duck Spring Rolls, Hoisin Sauce, Dressed leaf £8**

**Chilli Chicken Strips, Bean Shoot Salad £8**

**Tempura Prawns, Kimchie Cabbage £8**

### **MAINS**

**Chargrilled Asparagus, Fondant Potato, Green Beans, Sauce Vierge, Parmesan Shavings (v) £15**

**Vegetable Spring Rolls, Salad, Sweet Chilli Dipping Sauce (v) £15**

**Pan Fried Sea Bass, Celeriac Puree, Saute Potatoes, Roasted Tomatoes, Balsamic Reduction £17**

**Moroccan Rubbed Hake, Red Pepper Coulis, Sugar Snap Peas, Cous Cous £17**

**Salmon Supreme, Sauce Vierge, Leek and Potato Rosti, Green Beans, Herb Oil £ 17**

**Crispy Duck Salad, Bacon, Garlic Croutons £16**

**Roast Chicken Supreme, Spring Onion & Potato Puree, Wilted Spinach, Mushroom Sauce £16**

**Roast Rack of Lamb, Ratatouille, Fondant Potato, Red Wine Jus £22**

### **DESSERTS**

**Chocolate Fondant, Strawberry Ice Cream £7**

**Sherry Trifle, Sugared Nuts, Raspberry Sorbet £8**

**BH Mess £7**

**Sticky Toffee Pudding, Vanilla Ice Cream £7**

**Lemon Posset, Poached Blueberries, Shortbread £**

**Two scoops of Sorbet or Ice Cream £3**

**Cheeseboard £10**

**If you have any food allergies or intolerances please ask a member of staff for details**