



*Season's Restaurant*  
**DINNER MENU**

**NIBBLES**

Olives and Feta Cheese VEO (*m*) **6.40**

Selection of Bread with Salted Butter, Olive Oil  
and Balsamic Vinegar GFO VEO (*g,e,m,tn,se,so,su*) **6.00**

**STARTERS**

**Soup of the Day**

Warm Bread GFO VEO  
(*for allergens, please ask on the day*) **8.50**

**Duck Leg Bon Bons**

Slow Roasted Grapes, Parsnip Crisps,  
Spinach Purée, Spiced Blackberry Jus (*c,g,e,m,so,su*) **12.00**

**Ham Hock Terrine**

Pickled Shallots, Apple Chutney and Toasted Sourdough (*g,mu,su*) **11.00**  
*Sourdough (c,g,e,m,lu,mu,tn,pn,se,so)*

**Pan Fried Red Mullet**

Chorizo & Butterbean Ragu, Crispy Leeks (*c,f,m,su*) **12.00**

**Smoked Mackerel**

Rhubarb Gel, Pickled Fennel, Pea Purée,  
Shiso Apple Salad (*c,f,m,su*) **11.50**

**Beetroot Carpaccio**

Whipped Goats Cheese, Walnut Vinaigrette,  
Sun Blushed Cherry Tomatoes, Candied Walnuts (*m,tn,su*) **10.50**

# MAIN COURSES

## Cod Fillet

Watercress Velouté, Beef Shin Croquette, Samphire, Pomegranate,  
Pickled Cucumber, Crispy Cod Skin (*c,g,e,f,m,su*) **25.00**

## Duo of Pork

Pork Belly, Pork Fillet, Celeriac Purée, Potato & Apple Terrine,  
Confit Leeks, Crispy Kale, Honey & Miso Glazed Carrots,  
Madeira Jus (*c,m,so,su*) **28.00**

## Chicken Supreme

Cranberry & Sage Stuffing, Mushroom Duxelles,  
Pumpkin Purée, Fondant Potato, Roasted Turnips,  
Cavolo Nero, Red Wine Jus (*c,m,mu,su*) **24.00**

## Crusted Seabass Fillet

Saffron, Tiger Prawn & Pea Risotto,  
Crispy Capers, Basil Oil (*c,cr,f,se,su*) **23.00**

## Beef Fillet

Parsnip & Potato Rosti, Parsnip Purée, King Oyster Mushroom,  
Sautéed Red Peppers, Garlic Chives, Peppercorn Sauce (*c,m,mu,su*) **42.00**

## Sweet Potato, Wild Mushroom & Apricot Wellington

Squash Purée, Roasted Carrots, Tenderstem Broccoli,  
Noisette Potatoes, Port Sauce **VE** (*g,so,su*) **17.00**

# SIDE DISHES

Baked Cauliflower Cheese (*m*) **6.00**

Seasonal Greens (*m*) **6.00**

Tenderstem Broccoli (*m*) **6.00**

Fine Green Beans (*m*) **6.00**

GFO - gluten free option available VE - Suitable for Vegans VEO - Vegan option available

Please inform your server of any food allergies or dietary restrictions. For your information and reassurance, all dishes show which potential allergens they may contain: c=Celery, g=Gluten, cr=Crustacean, e=Egg, f=Fish, lu=Lupin, m=Milk, mo=Mollusc, mu=Mustard, tn=Tree Nut, pe=Peanuts, se=Sesame, so=Soya, su=Sulphites.

Our Kitchen is not a nut-free or gluten-free zone.

A 10% optional gratuity will be added to your bill which will be shared between the team.