



outsidein

RESTAURANT

MENU

From Thursday 13th February 2020

Nibbles 4 for £12.00

(or £3.50 each)

Sweet chilli chicken strips **GF**

Peppadew peppers & feta **V**

Artisan bread & butter **V**

Mixed pitted olives **VE**

Pork crackling & apple compote

Starters

Parsnip & chestnut soup **V £7.50**

Honey roasted chestnuts, micro herbs

Atlantic prawn marie rose £8.00

Baby gem lettuce & pickled cucumber

Confit duck croquettes £8.00

Celeriac remoulade, roasted plum purée

Cured trout £8.50

Roasted & pickled beetroot, dill & caper mayonnaise

Tempura batter vegetables **VE £7.50**

Roasted garlic dip

If you are staying with us as part of a dinner and bedroom package there will be an allowance of £24.50pp.

Anything over this amount will be charged accordingly.

Main Courses

8oz Sacombe Hill Sirloin steak £22.50

*Pont Neuf, grilled tomato, Portobello mushroom, watercress,
peppercorn sauce*

Cider braised pork cheek £18.50

Horseradish mashed potato, baby leeks & carrots

Beales burger £14.95

*Toasted sesame bun, red onion, tomato, baby gem,
skinny fries*

Oven-roasted salmon £18.00

*Creamed celeriac, streaky bacon & green pea cassoulet, crispy kale,
red wine jus*

Wild mushroom risotto V £15.00

Pickled mushrooms, Brie bon bons

Salt-baked celeriac VE £14.00

Celeriac purée, pearl barley, crispy kale

Squash & quinoa burger VE £14.00

*Toasted sesame bun, red onion, tomato, baby gem,
sweet potato fries*



Side Dishes

£3.50 each

Creamed or wilted spinach
Fine green beans, tomato & shallot vierge
Butter glazed carrots

Skinny chips & mayonnaise
Sautéed new potatoes
Mixed or green salad

Children's Menu*

2 courses £12.00 ~ 3 courses £18.00

Starters

Cheesy garlic ciabatta **V**

Carrot & cucumber sticks **VE**

Hummus

Desserts

Manor Farm Ice Creams or Sorbets (2 scoops)

Vanilla, Chocolate, Honeycomb, White chocolate, Stem ginger, Strawberry, Salted caramel

Sorbets: *Lemon, Raspberry, Mango*

Chocolate brownie

Gold Medal vanilla ice cream

Main Courses

Battered hake goujons

Chips & peas

Sausages

Chips & beans

Penne pasta **V**

Tomato sauce & Cheddar

* Under 12's



Allergy Advice:

For information about allergens, including cereals containing gluten, please ask a member of staff before ordering. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

V = Vegetarian **VE = Vegan** **GF = Gluten Free** **DF = Dairy Free**

Desserts

Dark chocolate brownie £8.00

Gold Medal vanilla ice cream, chocolate syrup

Sticky toffee pudding £8.00

Gold Medal vanilla ice cream, butterscotch sauce

Iced rhubarb parfait £8.00

Ginger biscuit crumb & pistachio

Chocolate & orange Délice £8.50

Orange gel, chocolate crumb

Manor Farm Creamery ice creams (3 scoops) £7.25

*Served with biscuit crumbs, gel & chocolate shavings
Gold Medal vanilla, Belgian chocolate, Honeycomb,
White chocolate, Stem ginger, Strawberry, Salted caramel*

Manor Farm Creamery sorbets (3 scoops) £7.25 DF GF

*Served with biscuit crumbs, gel & chocolate shavings
Lemon, raspberry, mango*

English cheese selection £10.00

*Bosworth Ash goat's cheese, Cropwell Bishop Stilton
Wookey Hole Cave-aged Cheddar, Sharpham Elmhirst
Apple & grape chutney, celery, artisan crackers*

*(Should you require your cheese at room temperature please allow thirty minutes,
or better still, order at the same time as your starters and mains)*

Hot Beverages

*All our beverages come with petits fours
(Vegan option ~ pâte de fruit & served with soya milk **VE**)*

Café du Monde coffee £4.20

Café Latte, Cappuccino, Americano, Double Espresso, Macchiato, Café Mocha

Café du Monde Cafetière/Decaffeinated Cafetière £4.20

Eilles loose-leaf teas £4.20

*English Breakfast, Decaffeinated English Breakfast, Green Tea, Earl Grey, Assam, Darjeeling
Peppermint, Camomile, Lemon & Ginger*

Liqueur Coffees £7.50

*Jamaican (Tia Maria), Scottish (Famous Grouse), Italian (Disaronno)
Irish Latte (Baileys & Vanilla), French (Janneau), Clyde Americano (Honey & Drambuie)*