



Seasons
RESTAURANT
Summer Evening Menu

Starters

Seasons Soup 6

Warm bread (gf)(v)(vg*)*

Ruby Red Goats Cheese 8

Whipped goats cheese, beetroot, salted caramel walnuts, summer vegetable salad, rocket (gf)(v)(vg)(n)

Smoked Haddock Fishcake 9

Poached egg, pickled fennel, wholegrain mustard sauce (gf)*

Duo of Duck 10

Duck liver pate, smoked duck breast, fresh orange, toasted brioche (gf)*

Chicken & Wild Mushroom Arancini 10

Basil pesto (gf)(n)

Classic Prawn Cocktail 9

Marie Rose sauce, fresh lemon, buttered bread (gf)*

Mains

Chicken Supreme 22

Butternut squash puree, potato & butternut squash terrine, tenderstem broccoli, toasted pine nuts, jus (gf)(n)

Curried Monkfish Wellington 26

Saag aloo, coriander

Seabass 22

Ribboned carrot, courgette & sun-dried tomato salad, dill potatoes, basil pesto (gf)(n)

Dressed Crab 24

Saffron mayonnaise, summer green salad, buttered jersey royal potatoes (gf)*

Beetroot & Chickpea Falafel 17

Cous-cous salad, flatbread, mint yogurt (gf)(v)(vg)*

Lamb Rump 25

Pea puree, Henderson's braised shallot, fresh garden peas, fondant potato, herb oil, jus (gf)

Trio of Pork 24

Pork croquette, crispy pork belly, pork tenderloin, apple & carrot puree, kale, jus (gf)

(gf) gluten free (gf*) gluten free option (v) vegetarian (v*) vegetarian option (vg) vegan (vg*) vegan option (n) contains nuts (n*) may contain nuts.

Please note that we are not a nut free kitchen, but we do try our best to prevent any cross contamination

Please inform your server of any allergies/dietary requirements, as dishes may be altered to suit, or alternatives may be available



Summer Evening Menu

Grill

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms or Scotland (depending on the time of year)

6oz Fillet 34 **8oz Fillet 38** **10oz Sirloin 30** **10oz Rib Eye 32**

Served with a choice of fat chips, skin on fries, new potatoes or truffle and parmesan fries (supp 1.50) vine plum tomato, portobello mushroom, onion rings, watercress (gf)*

6oz Steak Burger 19

Black bomber cheddar cheese, baby gem lettuce, tomato, gherkins, mixed salad, onion rings, fries (gf)*

(Wednesday & Thursday evenings, supplement charges on all grill items may apply)

Sauces 2.50

Diane(gf)(v) Peppercorn(gf)(v) Yorkshire Blue Cheese(gf)(v)

Sides 4

Fat Chips (v)

Skin on Fries (gf)(v)*

Roasted New Potatoes (gf)(v)(vg)*

Onion Rings (gf)(v)*

Mixed Seasonal Greens (gf)(v)(vg)*

House Salad (gf)(v)(vg)

Truffle and Parmesan Fries 5.50 (gf)*

Desserts 8.50

Blackberry Cheesecake

Fresh blackberries, blackberry puree (v)

Vanilla Brulée

Shortbread biscuit, summer fruits (gf)(v)*

Strawberry Knickerbocker Glory Mess

Vanilla ice cream, strawberry ice cream, fresh strawberries (gf)(v)*

Lemon & Raspberry

Lemon drizzle cake, lemon mousse, raspberries, stem ginger, white chocolate (v)

Chocolate Fudge Cake

Cherry compote, white chocolate mousse (v)

Four Cheese Selection Board 14.50

Ask your server for today's selection Crackers, Grandma's Chutney, apple, grapes, celery, fruit loaf (gf)(v)*

(gf) gluten free (gf*) gluten free option (v) vegetarian (v*) vegetarian option (vg) vegan (vg*) vegan option (n) contains nuts (n*) may contain nuts.

Please note that we are not a nut free kitchen, but we do try our best to prevent any cross contamination

Please inform your server of any allergies/dietary requirements, as dishes may be altered to suit, or alternatives may be available