



DINNER MENU

STARTERS

ROASTED TOMATO, GARLIC AND OREGANO SOUP <i>v, ve*, gf*</i> <i>smoked cheddar and truffle croute</i>	12.00	CUMBRIAN LONGHORN FILLET OF BEEF SKEWER <i>df, gf</i> <i>damson and tamari glaze, romaine, soused kohlrabi, seaweed, red chilli</i>	16.00
KING OYSTER MUSHROOM <i>v</i> <i>dolcelatte, creamed & crispy leeks and brioche</i>	12.00	LOBSTER, CRAB, AND PRAWN TORTELLINI <i>shellfish velouté, lobster claw, samphire</i>	17.00
PANDAN QUAIL, TEA-STAINED EGG <i>df</i> <i>soy and ginger broth, Chinese cabbage and bean sprouts</i>	14.00	HAND-DIVED ORKNEY SCALLOP <i>n</i> <i>pulled 'Masaman' beef, prawn toast, cashews and Pak choi</i>	18.00
FRANK BENSON'S MORECAMBE BAY SHRIMPS <i>gf*</i> <i>mace buttered crumpet, pickled cucumber, bearnaise, winter herbs</i>	16.00		

MAINS

SALT CHAMBER PORK FILLET AND CRISPY BELLY <i>gf*</i> <i>Stornoway black pudding, roast swede, toffee apple puree, curly kale, white wine jus</i>	29.50
PAN ROASTED LOIN OF COD <i>gf</i> <i>Shetland mussels, fondant potato, shellfish velouté, tender stem broccoli</i>	28.00
ROAST FILLET OF HALIBUT <i>gf</i> <i>brown shrimp butter, confit new potatoes, baby spinach, crème fraiche</i>	36.00
CREEDY CARVER DUCK BREAST <i>gf</i> <i>confit leg, duck fat potatoes, local honey, chard, pickled blackberries, red wine jus</i>	29.50
TREACLE AND THYME ROASTED CELERIAC <i>ve, gf</i> <i>charred gem, baby carrot, black garlic, lemon and Dijon vinaigrette, fresh winter truffle</i>	24.00
CORN FED CHICKEN <i>gf</i> <i>stroganoff sauce, pearl onions, king oyster mushroom, fondant potato, curly kale</i>	26.00
PANEER TIKKA <i>v, gf</i> <i>spinach madras, coconut rice, popadom and raita</i>	25.00
THE W TOURNEDOS ROSSINI <i>5 ounce fillet steak, wilted spinach, croute, duck terrine, shoestring potato, beer battered onion ring, autumn truffle, madeira jus</i>	38.00

SIDES £6.50 EACH

WINTER GREENS <i>ve*, gf</i> <i>bearnaise butter</i>
SKIN ON FRIES <i>ve, gf</i> <i>kombu salt</i>
WILTED SPINACH <i>v, gf</i> <i>nutmeg cream</i>
DUCK FAT ROASTED POTATOES <i>gf, df</i>
CAESAR SALAD <i>gf*</i>
BEER BATTERED ONION RINGS <i>ve</i>
CONFIT NEW POTATOES <i>ve, gf</i> <i>truffle and lemon thyme vinegar</i>

DESSERT

THE W 'CROQUEMBOUCHE' <i>v</i> <i>choux, salted caramel, white chocolate, frozen raspberries</i>	13.00	THE W CHEESE BOARD <i>gf*</i> <i>local cheeses, grapes, cranberry shot and onion chutney, sourdough crackers</i>	16.00
INDIAN DOUGHNUT <i>v, n</i> <i>rosewater syrup, pistachio, coffee ice cream and Chantilly</i>	11.00	TRIO OF ICE CREAM <i>v, ve*, gf</i> <i>vanilla, strawberry, chocolate</i>	8.00
WHIPPED CHOCOLATE GANACHE <i>v, n</i> <i>honeycomb, shortbread, cobnuts, aerated milk chocolate</i>	13.00	TRIO OF SORBET <i>ve, gf</i> <i>lemon, raspberry, mango</i>	8.00
STEAMED MAPLE SPONGE <i>v</i> <i>clotted cream, marmalade, vanilla anglaise</i>	11.00		

DINNER INCLUSIVE RESIDENTS

Residents on dinner inclusive special offers are entitled to £39.00 allowance towards food per adult. Any additional spend will be charged accordingly and shown as a supplement on your bill.

PRICES ARE INCLUSIVE OF VAT CHARGED AT THE CURRENT RATE

We will add an optional 10% service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out, just let us know.

Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts and gluten in our kitchen; therefore, any of our dishes could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free.

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf*) - gluten free adaptable (ve) - vegan (ve*) - vegan adaptable (df) - dairy free