

*Restaurant*  
Menu

# For the Table

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| <b>Warm Rosemary &amp; Sea Salt Focaccia (V)</b><br>Balsamic vinegar, olive oil, salted butter. | 5.50 |
| <b>Green Gordal Olives (VE) (GF)</b>  | 4.50 |
| <b>Balsamic Pickled Baby Onions (VE) (GF)</b>   | 4.50 |

## Starters

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| <b>Pea &amp; Mint Soup (V) (GFA)</b><br>Crème fraîche, warm focaccia bread.   | 8.95  |
| <b>Pan Fried Scallops (GF)</b><br>Romesco, confit red pepper, smoked paprika oil, sunflower seeds.                                    | 14.50 |
| <b>Duck Liver Parfait</b><br>White onion & tomato chutney, apple & cinnamon granola, toasted sunflower seeds, brioche.                | 12.75 |
| <b>Miso Garlic Oyster Mushrooms on Toast (V)</b><br>Creamed oyster mushrooms, brioche, crispy tarragon.                               | 11.50 |
| <b>Crispy Soft Shell Crab</b><br>Vietnamese dressed salad, soy mayonnaise.  | 12.95 |
| <b>Stilton Panna Cotta (V)</b><br>Toasted walnuts, poached pear, red sorrel, herb dressing, rye croutons.                             | 11.95 |
| <b>Ham Hock, Carrot &amp; Mustard Terrine (GFA)</b><br>Apricot & ginger chutney, radish & watercress salad, toasted rye.              | 10.50 |
| <b>Tomato &amp; Basil Mousse (VE) (GF)</b><br>Balsamic onions, nasturtium, olive crumb, confit cherry tomato, tomato sherry dressing. | 11.75 |

## Signature Grills

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### Steaks are served with your choice of sauce:

Béarnaise Sauce (V) (GF) | Peppercorn Sauce (V) (GF) | Red Wine Beef Jus (GF)

### Add an additional sauce to any dish for 2.00

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| <b>8oz Fillet Steak (GFA)</b><br>21-day aged fillet. Best enjoyed rare. Baby gem & parmesan salad, choice of fries or thick cut chips.   | 42.00 |
| <b>8oz Sirloin Steak (GFA)</b><br>30-day aged Black Angus. Best enjoyed medium rare. Baby gem & parmesan salad, choice of fries or thick cut chips.  | 35.00 |
| <b>The Great British Cheeseburger (GFA)</b><br>6oz British beef burger, smoked bacon, nacho cheese sauce, baby gem lettuce, tomato, gherkins, onion chutney, onion rings, fries, coleslaw. | 22.00 |
| <b>Chargrilled Gammon Steak (GFA)</b><br>Thick cut chips, grilled pineapple, fried egg, spiced tomato ketchup.   | 23.00 |

# Main Courses

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| <b>Roasted Lamb Rump (GF)</b><br>Potato dauphinoise, creamed leeks, charred spring onion, rosemary jus.                     | <b>28.95</b> |
| <b>Guinea Fowl Breast (GF)</b><br>Creamed potato, tenderstem broccoli, sugar snaps, tomato & tarragon sauce.                | <b>27.95</b> |
| <b>Grilled Fillet of Hake (GF)</b><br>Tenderstem broccoli, buttered new potatoes, prawn & caper butter.                     | <b>26.50</b> |
| <b>Chicken, Ham &amp; Leek Pie (GF)</b><br>Creamed mash, charred tenderstem broccoli, carrot, thyme gravy.                  | <b>21.50</b> |
| <b>Red Pepper Spaghetti Bolognese (VE)</b><br>Confit artichoke hearts, sour cream, toasted hazelnuts.                       | <b>17.95</b> |
| <b>Fillet of Salmon (GF)</b><br>Crushed herb peas, hasselback potato, chive hollandaise.                                    | <b>23.50</b> |
| <b>Slow Roasted Tomato &amp; Garlic Ravioli (V)</b><br>Sundried tomatoes, burrata, sunflower seeds, tomato sherry dressing. | <b>18.50</b> |
| <b>Crispy Fish &amp; Chips (GFA)</b><br>Thick cut chips, mushy peas, tartare sauce, curry sauce, charred lemon.             | <b>22.50</b> |

# Sides

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| <b>Thick Cut Chips (V) (GFA)</b>                          | <b>4.50</b> | <b>Battered Onion Rings (V)</b>                                     | <b>5.00</b> |
| <b>Parmesan French Fries (GFA)</b><br>Truffle mayonnaise. | <b>5.50</b> | <b>Charred Spring Greens (V) (GF)</b><br>Lemon, smoked salt butter. | <b>5.00</b> |
| <b>Sea Salt Roasted New Potatoes (V) (GF)</b>             | <b>5.00</b> | <b>Honey Roasted Chantenay Carrots (V) (GF)</b>                     | <b>5.00</b> |

# We Recommend

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| <b>La Lancelotta Gavi, Italy (VE)</b>           | <b>38.00 / Bottle</b> |
| <b>Josselin Chablis, France</b>                 | <b>49.00 / Bottle</b> |
| <b>Trescoy Chateauneuf du Pape, France (VE)</b> | <b>52.00 / Bottle</b> |
| <b>Boneshaker Zinfandel, USA (VE)</b>           | <b>42.00 / Bottle</b> |
| <b>Cabana Rosé, USA</b>                         | <b>30.00 / Bottle</b> |

**ALLERGENS** (V) Suitable for vegetarians (VE) Suitable for vegans (VEA) Vegan Alternative Available  
(GF) Gluten free (GFA) Gluten free alternative available

All burger weights listed are based on raw, pre-cooked weight. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

#### DINNER INCLUSIVE PACKAGE

Guests on a dinner inclusive package, from 5:30pm, may enjoy a food spend of up to 35.00 per adult from this menu. Additional spend will be charged as a supplement.



THE QHOTELS  
COLLECTION