



Monday to Saturday, noon 'til five  
bar & lounges - restaurant - terraces - in-room dining

## Curated Comfort

### NIBBLES & SHARES

Rufflets Marinated Gordal Olives	£3.95
Artisan Bread	£3.95
<i>Sicilian virgin olive oil and balsamic vinegar</i>	

### STARTERS

Smoked Salmon Delmonico (GF)	£11.50 / £15.50
<i>Rye bread, cornichons, capers, parsley, shallots, egg</i>	
Skagen Toast	£11.95 / £15.95
<i>Since 1958, Sweden's favourite shrimp 'salad' - juicy shellfish spooned over butter-fried sourdough toast</i>	
Mozzarella Arancini (V)	£8.75
<i>From Sicily with spicy love and a chilli sauce</i>	
Charcuterie Plate	£8.00 / £14.00
<i>Barnett's artisan bread, olives, house chutney</i>	
Soup of the Day	£6.50

### MAINS

Rufflets Posh Pies	
Boeuf Bourguignon Pie ( <i>served with mash</i> )	£16.50
Fish Pie	£15.45
Rufflets Glorious Fish & Chips	£15.50
<i>With chunky homemade tartare sauce</i>	

Highland Wagyu Beef Burger and Chips ( <i>baby gem, beef tomato, Bois Boudran tomato relish</i> )	£16.95
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Butternut Squash Risotto (V)	£19.95
<i>Roast squash, toasted pumpkin seeds</i>	
Stone Bass (GF)	£25.00
<i>Cucumber and lilliput caper cream sauce, caviar, pomme purée</i>	
Guinea Fowl Supreme	£20.50
<i>Braised red cabbage, parsnip purée, sautéed potato, red wine jus</i>	

### SIDES

Roast carrots with honey mustard (GF)	Herb potatoes (GF)	All £3.95
French beans with toasted almonds (GF)	Long stem broccoli with shallots and hazelnuts (GF)	
Spiced chips with chipotle ketchup (GF)		

*A discretionary 10% service charge will be added to your bill*

*V - vegetarian, Vg - vegan, Vg\* - vegan with amendments, GF - gluten free, GF\* - gluten free with amendments*