



Noon 'til five
restaurant - bar & lounges - 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

Heritage beetroot and goat's cheese salad, orange, fennel, rocket pesto (V) (GF)	£10.00
Home-cured salmon, caper berries, saffron & garlic emulsion, dill oil (GF)	£12.50
Cream of spiced parsnip soup, root vegetable crisps (GF)	£8.00
Slow-cooked pork belly, apple and walnut salsa, maple glaze, crispy sage (GF)	£12.00
Soup of the day	£6.50

MAINS

Rufflets Posh Pies	
Boeuf Bourguignon Pie <i>(served with mash)</i>	£16.50
Fish Pie (GF)	£15.45

Rufflets Glorious Fish & Chips	£15.50
<i>With chunky homemade tartare sauce</i>	
Traditional Slow-Roast Turkey	£25.00
<i>Chestnut stuffing, pan-fried sprouts, roast carrots, roast potatoes, gravy (GF*)</i>	
Roast King Oyster Mushroom	£18.00
<i>Braised barley risotto, truffle granola (V) (Vg*)</i>	

Highland Wagyu Beef Burger and Chips <i>(baby gem, beef tomato, Bois Boudran tomato relish)</i>	£16.95
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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*

Please note, due to prevailing supply chain issues we reserve the right to amend or replace menu items at short notice.