



Five 'til nine
restaurant - bar & lounges - in-room dining

Distinguished Dining

NIBBLES & SHARES

Rufflets marinated Gordal olives	£3.95
Artisan bread	£3.95
<i>Sicilian virgin olive oil and balsamic vinegar</i>	

STARTERS

Slow-cooked pork belly, apple and walnut salsa, maple glaze, crispy sage (GF)	£12.00
Cream of spiced parsnip soup , root vegetable crisps (GF)	£8.00
Confit duck leg terrine, coffee crumble, quince gel, port reduction	£12.50
Home-cured salmon , caper berries, saffron & garlic emulsion, dill oil (GF)	£12.50
Heritage beetroot and goat's cheese salad, orange, fennel, rocket pesto (V) (GF)	£10.00

MAINS

Venison loin , beetroot purée, beetroot fondant, baby turnip, blackberry, red wine jus (GF)	£27.50
Individual Beef Wellington , pomme purée, truffle jus, fine beans	£42.50
Pan-fried salmon royal fillet , saffron potato, crushed peas, mussel beurre blanc (GF)	£24.50
Traditional slow-roast turkey , chestnut stuffing, pan-fried sprouts, roast carrots, roast potatoes, gravy (GF*)	£25.00
Roast king oyster mushroom , braised barley risotto, truffle granola (V) (Vg*)	£18.00

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.