Estd.

## Others rate

HOTEL

## DINNER INCLUSIVE MENU

Whole marinated Italian Olives $(\mathrm{V}, \mathrm{VG}) 6.00$

Artisan Bread Rolls, salted butter, balsamic, olive oil (V, VG) 4.00

## STARTERS

"Mulberry" Soup (VG, GF)
Seasonal soup, Baked Artisan bread
Heritage Beetroot (V, GF)
Salt baked heritage beetroot, Walnut pesto, Ricotta, Poached Pear Salad
Cornish Mackerel (GF)
Mackerel Escabeche, Saffron pickled Shallot, Fennel \& Carrots, Coriander
Ham Hock 3.00 (GFA)
Smoked Ham Hock Terrine, House made Piccalilli, Toasted Country Bread
Smoked Salmon 6.00 (GFA)
John Ross Smoked Salmon, Caperberries, Lemon pickled shallot, Oat bread
Winter Cabbage (V, GF)
Parma Ham, Chardonnay Pickled Winter Ćabbage \& parmesan Salad

## MAINS

Winter Truffle (VG)
Wild Mushroom, Black Winter truffle Pappardelle, Vegan Parmesan
Duck
Confit Gressingham Duck Leg Cassoulet, Toulouse Sausage, Smoked Bacon
Beef 6.00 (GF)
Braised Beef Cheek, Smoked Mash Potato, Roast Root Vegetables, Braising juices
Stone Bass 3.00 (GF)
Roasted Stone Bass, Swiss Potato Rosti, Glazed Sand Carrot, Spinach, Shellfish Velouté
Haddock
Beer battered Haddock Fillet, Chunky Chips, Tartar Sauce, Mushy Peas
Ribeye 20.00 (GF)
10 oz Ribeye Steak, Field Mushroom, Roma Tomato, Chunky Chips, Peppercorn Sauce

## SIDES

All 5.00
Creamy Mash / Buttered New Potatoes / Spinach / Seasonal Greens Rocket Parmesan / Mixed Leaves / Chunky Chips

## DESSERTS

Chocolate
Dark chocolate Mousse, Raspberry, Burnt white Chocolate crumb Toffee
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice cream
Cambridge Cream (GFA)
Cardamom Cambridge Burnt Cream, Shortbread
Bread \& Butter
Bread \& Butter Pudding, English Custard
Cheese 7.00 (GFA)
English Artisan Cheeses, Grapes, Fig Chutney, Biscuits
Ice Cream

