



DINE • STAY • SAVE MENU

STARTERS

Farmhouse Country Soup, artisan seeded roll, salted butter (V, NG)
Please see our daily chef's specials

Spiced Chickpea & Sweet Potato Cakes, Sweetcorn & shallot salsa, cornichons (V, VG)

Chapel & Swan Smoked Salmon, candied beetroot, mustard crème fraîche, toasted rye

MAINS

Free-Range Chicken Supreme, stuffed with portobello mushroom & gruyère, spinach, apricot & pine nut
couscous, red wine jus

Roasted Cod Supreme, mussels, chives, chilli, gnocchi, winter tomatoes & merlot sauce

Winter Vegetable Cottage Pie, swede, carrots, squash, mashed top, braised red cabbage (V, VG, NG)

DESSERTS

Rich Chocolate Delice, Maldon salted praline, chocolate sorbet

Clementine, Cranberry & Coconut Cream Tart, nut crust, Grand Marnier syrup (V, VG, NG)

Vanilla & Honeycomb Cheesecake, gin & tonic blackberries

SIDES

Traditional Cut Chips or
Seasoned Fries (V, NG) 4.00
Add truffle & parmesan 1.50

Steamed Broccoli 5.50
crushed chilli, toasted pine nuts

Baked Garlic, Cream & Cheddar
Potato Gratin (V, NG) 6.00

Rocket, Red Onion, Parmesan
Salad (V, NG) 4.50
vinaigrette dressing

COCKTAILS

Clover Club 9.50
*Highclere Castle Gin, Raspberry,
Citrus, Pasteurised Egg White*

Passionfruit Martini 10.00
*Absolut Vodka, Passionfruit,
Pineapple, Vanilla, Prosecco Shot*

Old Fashioned 9.50
*Bulleit Bourbon, Demerara Sugar,
Orange Bitters, Aromatic Bitters*

COFFEES

*Freshly ground 100% arabica
whole beans from Paddy & Scott's.*

Espresso 2.40
Double Espresso 3.20
Americano 3.00
Cappuccino 3.20
Latte 3.20
Hot Chocolate 3.40

Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free.

V - vegetarian, NG - Non-gluten-containing ingredients. DINE-STAY-SAVE-A-FEB22