

(V) Vegetarian; (VG) Vegan;
(GF) Gluten Free; (DF) Dairy Free

Starters -

Soup of the day (V)

Served with bread and butter

Thai spiced sweet corn fritters (V)

Sweet chilli sauce

Pan-seared Orkney scallops - SUPPLEMENT 7

Fried quails egg, mint, pea purée and coral tuile

Goat cheese and spring vegetable tart (V)

Asparagus, sunblush tomato, pod peas, rocket leaves and balsamic reduction

Chicken yakitori skewers (DF)

Sesame coated, pickled ginger and wasabi soya

Avacado or chicken Caesar salad

Boiled egg, anchovies, croutons, shaved

Desserts -

Tiramisu torte

Black forest cheesecake

Raspberry couli drizzel

Mango charlotte

Exotic fruit coulis

Selection of British cheeses - SUPPLEMENT 7

With chutney and crackers

Ice creams & sorbets -

Ice cream 3 scoops

Vanilla/ Strawberry/ Chocolate /Butterscotch

Sorbet 3 scoops (VG)

Raspberry/ Blackcurrant/ Lemon/ Mango

Mains

Penne arrabbiata (V)

Roasted vegetables & shaved parmesan

French trimmed grilled chicken supreme (GF)

Creamy mash, Savoy cabbage and tarragon mushroom cream sauce

Pan-seared cod (GF)

Crushed jersey royal, peas bonne femme and white wine sauce

Slow-cooked New Zealand lamb shank (GF)

-SUPPLEMENT 14

Mash, pickled red onion and lamb jus

Mandeville cheeseburger

Minced beef patty, sliced cheddar, burger relish, beef tomato, gherkins, baby gem lettuce, crispy onion ring and chunky chips

Fish and chips

Beer battered baby haddock fillet, thick cut chips, mushy peas, lemon and tartar sauce

Ribeye steak / fillet steak 200gms

- SUPPLEMENT 16/18

Served with house salad and thick cut chips (Béarnaise, peppercorn sauce, or red wine jus)

Sides

Buttered mashed potato -6 / Tenderstem broccoli -7

Wilted spinach -7 / Asparagus -7 /

Seasonal vegetables -6

Thick cut chips -5 / House salad -6