



BHG

DINNER MENU

BOUTIQUE HOTEL GROUP

To start

OLIVES

warm nocellara olives with lemon dressing

SOUP OF THE DAY

tomato and red pepper with a crusty roll

CHICKEN LIVER PARFAIT

with red onion marmalade, toasted brioche
and roasted fig

SALAD

summer greens with beetroot quinoa, honey and
lavender roasted feta cheese and watercress

CRAB CAKES

with tomato gazpacho and charred corn
(£3.00 supplement)

Main course

CONFIT DUCK LEG

with Toulouse sausage cassoulet and garlic
French beans

PAN FRIED HAKE

with mussel veloute, new season potatoes
and samphire

8 OZ DRY AGED SIRLOIN STEAK

with rosemary and sea salt hand cut chips, roasted
field mushroom and vine tomato with béarnaise
sauce (£8.95 supplement)

VEGAN CHILI SIN CARNE

with rice, home made tortilla chips and
guacamole

To finish

STICKY TOFFEE PUDDING

with butterscotch sauce, vanilla ice cream

STRAWBERRIES

with set cream and meringue

CHOCOLATE BROWNIE

salted caramel sauce, vanilla ice cream

CHEESE BOARD

selection of british cheeses with home made
chutney, crackers, grapes and celery
(£3.00 supplement)

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.