

À La Carte Menu

Snacks

- Gordal Olives with a touch of Chilli and Garlic - 7.00 (sul)*
Hummus, Smoked Chilli Oil, and Sourdough Crackers - 8.00 (g,ses)
Tomato Arancini, Basil Pesto & Parmesan - 10.00 (d,g,egg,sul)
Freshly Baked Bread served warm with West Country Butter - 7.50 (d,g)
Sea Salt and Rosemary Focaccia, Basil Pesto, Aged Parmesan - 7.50 (d,g,nut)
Crispy Salt & Pepper Squid with Lemon & Aioli - 9.00 (f,m,e,g,mo)
Mini Chorizo with Hot Honey - 6.50 (m,sul,g)

Small Plates

- Soup of the Day served with Fresh Bread & West Country Butter - 9.50 (d,g,sul,cel)*
Confit Duck Bao Bun, Crispy Chilli Oil - 10 (g,soy,ses,sul,e,cel)
Free Range Scotch Duck Egg, Nduja Sausage, Mustard, Bitter Leaf Salad - 10 (g,e,d,cel,m)
Prawn Cocktail, Luxury Prawns, Gem Lettuce, Bloody Mary Dressing - 12.00 (e,cr,f,sul,cel)
Crispy Chicken Bites, Sriracha Mayonnaise, Lime - 9.75 (e,g,m ses,sul)
Duck Liver Parfait, Rhubarb & Ginger, Candied Pumpkin Seeds, Toasted Brioche - 11.00 (d,sul,e,g)
Indonesian Vegetable Spring Rolls, Dipping Sauce - 9.50 (g,soy,ses)
Open Sourdough Sandwich, Mussel Escabeche, Fennel, Confit Lemon - 12.00 (g,d,moll,sul)

Choose a selection of 3 Snacks or Small Plates for £24.50

Large Plates

- Thai Coconut Broth, St Austell Bay Mussels, Fresh Prawns, Shiitake Mushrooms, Coriander - 21.50 (sul,cel,f,cr,m)*
Cumberland Coil Sausage, Mashed Potato, Pickled Mustard Seeds, Gherkin - 22.50 (d,cel,sul,m)
Creedy Carver Duck Leg, Cassis Dressing, Beetroot, Pine Nuts, Rosti Potato - 23.50 (n,sul,d)
Boned & Rolled Pork Belly, Amaretti Crumb, Apple Compote - 24.50 (cel,d,g,n,sul)
The Ultimate Beef Burger, Smoked Bacon, Monterey Jack Cheese, All Butter Brioche Bun, Skinny Fries - 23.00 (d,e,g)
Dry Aged Pork Tomahawk, Mustard, Capers, Mashed Potato - 24.50 (cel,d,g,m,sul)
Caesar Salad, Chicken Breast, Cos Lettuce, Caesar Dressing, Croutons, with or without Anchovies - 22.50 (f,e,g,sul,m)

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, cr crustacean, e egg, m mustard, moll molluscs, soy soya, n nuts

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Alcoholic beverages are only available to people aged 18 or over. The Hotel operates a challenge 25 policy.

Mibrasa Charcoal Grill Menu

Cooking over fire is a practice that is sincere, honest, and above all allows us to let the quality of the ingredients to speak for themselves.

Our meat is sourced from local artisan butchers then dry aged, further enhancing the flavour.

*Our Steaks are served with a Beef Fat Onion, Roast Celeriac
& Triple Cooked Chunky Chips*

255 gms / 9 oz Thick Cut Rump Steak - 34.00

255 gms / 9 oz Sirloin Steak - 39.00

200 gms / 7 oz Centre Cut Fillet - 37.50

Tomahawk 1 kg / 36 oz Perfect to Share - 90.00 (pre order only)

T- Bone 1 kg / 36 oz Perfect to Share - 90.00 (pre order only)

Seafood Plates

Roast Cornish Monk Tail, Café de Paris Butter - 34.50 (cel,d,f,g,m,sul,cru)

Salmon Fishcake, Soft Poached Egg, Watercress Sauce, Skinny Fries - 23.50 (g,d,e,f,cel,sul)

Whole Grilled Lemon Sole, Shrimps, Brown Butter, Skinny Fries - 34.50 (d,f,cr)

*Butter Poached Cod, Leeks, Mussels, Saffron, Bouillabaisse Sauce - 34.50
(d,moll,f,sul,cel,cr)*

Please ask your server for availability of our Seafood Special of the Day!

Choose a Side

Potato Rosti & Truffle Mayonnaise - 5.50 (d,e,m)

Skinny Fries - 6.00

Chunky Chips - 6.00

Buttered New Potatoes - 6.00 (d)

Truffle Parmesan Fries - 8.00

Mac 'n Cheese - 7.50 (g,d,m)

Orange & Honey Glazed Carrots - 6.00 (d)

Seasonal Greens - 6.00 (d)

Seasonal Salad - 6.00 (sul)

Caesar Salad, with or without Anchovies - 7.00 (e,f,g,sul,m)

Heritage Tomato Salad - 5.00 (sul)

Choose a Sauce

Bearnaise - 4.00 (d,sul,e)

Brandy & Peppercorn - 4.00 (d,sul,cel)

Chimichurri - 4.00 (sul)

Beef Fat Dripping Gravy - 4.00 (sul,cel)

Café de Paris Butter - 4.00 (d,m,sul,f)

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, cr crustacean, e egg, m mustard, moll molluscs, soy soya, n nuts

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Vegetarian Menu

Starters

Seasonal Soup of the Day, Bread & Butter - 9.00 (g,d,c)

Parmesan Custard, Tomato, Black Olive Crumb, Basil (d,e,g) - 9.00 (g,d,sul)

Main Courses

*Beetroot Tart Thin, Scorched Driftwood Goats' Cheese and Aged Balsamic - 24.00
(d,eg,sul)*

*Wye Valley Asparagus, Soft Poached Hens Egg, Pink Fir Potatoes, Brown Butter,
Candied Pumpkin seeds and Herb Emulsion - 24.00 (d,e,g)*

Desserts

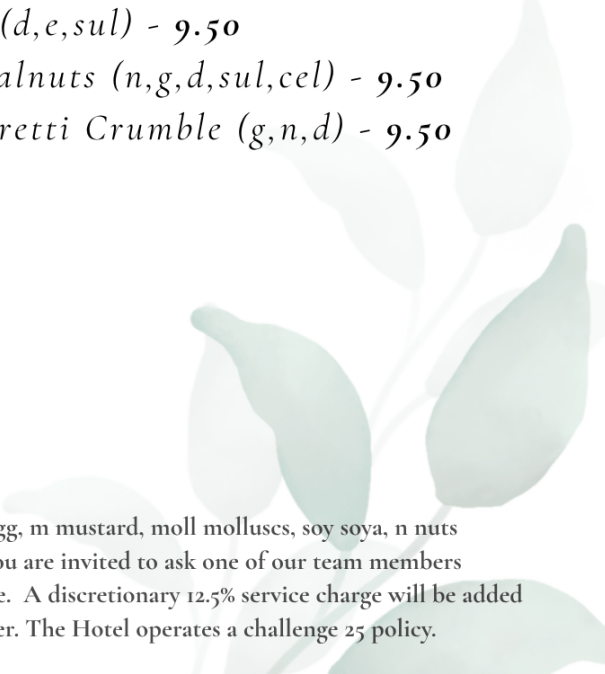
Rhubarb & Ginger Crème Brûlée (d,e,sul) - 9.50

Cashel Blue Cheese, Treacle Tart, Candied Walnuts (n,g,d,sul,cel) - 9.50

Tonka Bean Rice Pudding, Roasted Pear, Amaretti Crumble (g,n,d) - 9.50

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, cr crustacean, e egg, m mustard, moll molluscs, soy soya, n nuts

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Dessert Menu

Desserts All £9.50 Cheese Board £12.00

Rhubarb & Ginger Crème Brulee (d,e,sul)

Chocolate & Coffee Cremeux, Cocoa Nibs, Chocolate & Hazelnut Ice Cream (n,d,e,g)

Tonka Bean Rice Pudding, Roasted Pear, Amaretti Crumble (g,n,d)

Sticky Toffee Pudding, Vanilla Ice Cream (g,d,sul,e)

Selection Of Our Favourite Cheeses, Crackers, Chutney (d,sul,cel,n,g)

Ice Creams £6.75

Selection of 3 scoops

Maple & Walnut (d,n)

Madagascan Vanilla (d)

Chocolate & Hazelnut (d,n)

Double Chocolate (d,soya)

Salted Caramel (d)

Sorbets £6.75

Selection of 3 scoops

Mango

Spiced Orange

Raspberry

Passion Fruit

Rhubarb

Strawberry

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, e egg, m mustard, moll molluscs, soy soya, n nuts

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