



RESTAURANT MENU

## STARTERS

**Chilled Cherry Tomato and Clementine Gazpacho** - tomato jelly, roasted cherry tomatoes, croutons, herb oil **£7**  
(G, C, SD) | Suitable for Vegans | Gluten Free Option Available

**Chicken and Pork Terrine** - tarragon mayonnaise, pickled mushroom, baby leaves, ciabatta croutons **£7**  
(E, G, M, SD) | Gluten Free Option Available

**Chorizo and Halloumi Croquettes** - roast red pepper aioli, crisp Parma ham **£8**  
(G, E, D, M, SD)

**Rollmop Herring** - pickled herring, avocado puree, mango salsa, orange segments **£8**  
(F, D, SD) | Gluten Free

**Salmon, Crab and Crayfish Cannelloni** - leek velouté, charred baby leek **£9**  
(F, D, SF, E, C, G)

**Giant Cous Cous and Fennel Salad** - griddled fennel, clementines, griddled sourdough **£7**  
(G) | Suitable for Vegans

## MAIN PLATES

**Buttermilk Cajun Chicken Burger** - caramelised red onion chutney, chorizo mayonnaise, Baby Gem lettuce, pretzel bun, triple cooked hand cut chips, beer battered onion rings, Dower House coleslaw **£16**  
(G, D, E, SS, SD)

**Cured Beef Pichana** - pomme purée, horseradish emulsion, Koffman cabbage, Madeira mushroom reduction **£24**  
(D, E, SD, C) | Gluten Free

**Orzo Pasta** - roasted Mediterranean vegetables, Provençale sauce **£15**  
(G) | Suitable for Vegans

**Pan Fried Cod Loin** - saffron potatoes, chorizo and cannellini bean fricassée, Swiss chard and saffron velouté **£20**  
(F, G, D, SD) | Gluten Free

**Locally Reared Sirloin Steak** - Café de Paris butter, sautéed mushrooms, grilled beef tomato, beer battered onion rings, triple cooked hand cut chips **£26**  
(M, G, F, D, SD)

**Sauces** - Stilton, Peppercorn or Diane Sauce **£3.50 each**

**Beer Battered Haddock** - triple cooked hand cut chips, mushy peas, tartare sauce **£15**  
(G, D, E, F, SD)

**Slow Roasted Pork Belly** - roasted asparagus, baby heritage carrots, beetroot, rosemary and garlic dauphinoise, cider jus **£19**  
(D, C, SD) | Gluten Free

**Vegetable Thai Green Curry** - basmati rice, naan bread **£14**  
(G) | (Upgrade to chicken for £16)

**Duo of Lamb** - pea salsa verde, wild herb oil, roasted pearl onions, minted Parisienne potatoes **£24**  
(F, M, SD) | Gluten Free

**Vegan Spanish Stew** - chilli marinated tofu, crusty sourdough **£15**  
(S, G, SD, C) | Gluten Free Option Available | Suitable for Vegans

**Dower House Beef Burger** - locally cured bacon, mature cheddar cheese, beef tomato, Baby Gem lettuce, tomato relish, pretzel bun, triple cooked hand cut chips, beer battered onion rings, Dower House coleslaw **£18**  
(G, D, E, SS, SD)

**Garlic and Thyme Roasted Chicken Caesar Salad** - Little Gem lettuce, anchovies, pancetta lardons, parmesan, croutons, Caesar dressing **£13**  
(D, E, G, F, M)

## SIDE DISHES

**Triple Cooked Hand Cut Chips** (S, may contain G) **£3**   **New Potatoes** (D) **£3**   **Vegetables** (D) **£3**   **Dower House Coleslaw** (E) **£3**   **Beer Battered Onion Rings** (G) **£3**



Please advise your waiting staff of any allergens and our chefs will accommodate as much as possible to adapt dishes to your needs

Please be aware that our hand cut chips are fried in soya based vegetable oil

DIETARY KEY - (G) Gluten, (D) Dairy, (C) Celery, (SF) Shellfish, (E) Eggs, (F) Fish, (L) Lupin, (Mo) Molluscs, (M) Mustard, (N) Nuts, (P) Peanuts, (SS) Sesame Seeds, (S) Soya, (SD) Sulphur Dioxide

For those staying on a Dinner, Bed & Breakfast tariff this includes three courses. There is a supplement of £8 for steak. Sauces and sides are priced as per the menu.