



*Chef de Cuisine*  
Tony Brazendale

Daily (excluding Tuesday) in La Chaire Restaurant  
7.00pm – 9.00pm (Friday & Saturday 9.30pm)

*A discretionary 10% service charge will be added.*

*to start*

**SMOKED HAM HOCK**

creamed white beans, carrot, swede, kale

£9.50

**CHICKEN LIVER & FOIE GRAS PARFAIT**

orange, chicken butter, brioche

£12.00 (*Half Board Supp £2.50*)

**CURRIED JERSEY SCALLOPS**

parsnip, crispy onion

£13.50 (*Half Board Supp £4.00*)

**SEARED SALMON**

Jerusalem artichoke, leek, apple, truffle

£12.00 (*Half Board Supp £2.50*)

**SMOKED HADDOCK RISOTTO**

crispy quail egg, wild garlic

£9.50

**MUSHROOM VELOUTÉ**

sweetcorn, wild garlic

£9.00

*the main course*

**BEEF FILLET & CHEEK**

lyonnaise potato, celeriac, madeira sauce, truffle

£34.00 (*Half Board Supp £8:00*)

**PORK LOIN & BRAISED COLLAR**

cabbage & bacon, potato puree, black pudding, apple

£28.00 (*Half Board Supp £2.00*)

**SLOW COOKED CHICKEN BREAST & LEG**

Roasted vegetables, potato, chicken sauce

£25.00

**ROASTED TURBOT**

crab macaroni, peas, pancetta

£32.00 (*Half Board Supp £6.00*)

**ROASTED COD**

curried mussels, spinach, whipped rice, crispy egg

£26.00

**GOAT'S CHEESE & RED PEPPER RAVIOLI**

aubergine, tomato, coriander

£21.00

*to finish*

**CHOCOLATE & BANANA BREAD**

yoghurt, cinnamon, honey

£9.50

**LEMON TART**

raspberry ripple ice cream

£9.50

**RHUBARB SET CREAM**

Custard, pistachio, white chocolate

£10.00

**WHITE CHOCOLATE FONDANT**

passion fruit, ginger

£10.00

**SELECTION OF HOUSE MADE ICE CREAMS AND SORBETS**

Chocolate snap, fresh berries

£8.50

**SELECTION OF CHEESE**

4 cheeses - £10.50