

Sample - Thursday Dinner Menu

Our Thursday Dinner Menu is a set menu, with dishes prepared and ordered in advance to ensure everything is freshly made on the day.

We'll send you the menu 14 days before your arrival, giving you 7 days to choose your dishes and let us know your preferences.

Please don't hesitate to get in touch, to discuss food allergies or any dietary requirements.

We look forward to preparing a delicious, freshly made meal for you!

Marinated olives

Warm bread with balsamic and olive oil

Humous and warm bread

Sticky honey and mustard mini sausages

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Steak & Red Wine Pie

Tender beef slow-cooked in a rich red wine gravy, encased in golden shortcrust pastry and topped with a crisp, flaky puff pastry lid. Served with tenderstem broccoli and crispy salt & pepper sauté potatoes.

8oz Fillet Steak with Garlic Butter

Prime 8oz fillet steak, cooked to your liking and finished with a rich, melting garlic butter sauce. Served with tenderstem broccoli and golden salt & pepper sauté potatoes.

Herb-Crusted Salmon Steak

Succulent salmon with a fragrant herb crust, served with tenderstem broccoli and sweet roasted vine tomatoes.

Satay Chicken Skewers

Juicy chicken skewers coated in a fragrant satay sauce, served with a creamy peanut dip, crisp salted cucumber and fluffy rice.

Beetroot & Goat's Cheese Tart

Golden puff pastry topped with marinated beetroot, sweet red wine onions and creamy goat's cheese, served with a fresh, peppery rocket salad.

Spinach Ravioli

Delicate spinach-filled ravioli tossed in a rich pepper, garlic and white wine sauce.

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Cornish Velvet Cheesecake

A luxuriously smooth and creamy cheesecake with a delicate texture and an indulgent finish.

Blackberry & Apple Pie

A comforting classic filled with juicy blackberries and sweet, tender apples, served with your choice of rich clotted cream or ice cream.

Warm Chocolate Chip Brownie

A rich, fudgy chocolate brownie, baked to perfection with generous chocolate chips for the ultimate indulgent treat, served with your choice of rich clotted cream or ice cream.

Please note, we offer a roast on Sunday afternoon's at 4, as such the kitchen is closed in the evening