



DINNER, BED & BREAKFAST MENU

STARTERS

SOUP OF THE DAY (V)

CAPRESE SALAD Heritage Tomatoes, Pea Puree, Black Olives, Micro Herbs, Herb Oil, Buffalo Mozzarella (V)

CRAB CAKE Mixed Salad, Avocado, Buttermilk Dressing

BEEF CARPACCIO Crispy Capers, Crispy Shallots, Horseradish Dressing, Mixed Micro Herbs

MAINS

WHOLE SCAMPI Burnt Lemon, Tartare Sauce, Fries (DF)

PAN SEARED SALMON Cauliflower Puree, Chickpea Cassoulet, Herb Oil, Crispy Leeks

BUTTERMILK CHICKEN BURGER Cajun Slaw, Baby Gem, Tomatoes, Siracha Mayo, Onion Rings, Fries

8oz RUMP STEAK Sautéed Mushrooms, Grilled Tomato, Chips **+£5.00 Supplement**

CAULIFLOWER STEAK Pea Risotto, Kale, Chimichurri, Pomegranate Seeds (VE)

PAN SEARED CHICKEN BREAST Wild Mushroom Risotto, Pesto, Rocket (GF)

CHEFS PIE OF THE DAY Seasonal Vegetables

DESSERTS

BAILEYS PANNA COTTA Mixed Berries, Shortbread

CHOCOLATE MOUSSE Poached Pear, Caramel Sauce

CHOCOLATE ORANGE BREAD & BUTTER PUDDING Custard, Strawberries

SORBET SELECTION Mango & Passionfruit, Raspberry

HEACHAM MANOR CHEESEBOARD Brie, Blue Cheese, Wensleydale, Applewood Cheddar, Grapes, Red Onion Chutney, Celery, Crackers **+£3.00 Supplement**

VE ◀ Vegan [V ◀ Vegetarian [GF ◀ Gluten Free [N ◀ Contains Nuts

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.