

Tomato and Fennel Soup	£5.95
Smoked Salmon Bruschetta Pear and Celeriac Remoulade, Lemon and Caper Salsa	£6.95
Pressing of Confit Duck Leg Baby Beetroot, Orange, Pistachio	£7.95
Tomato, Basil, Buffalo Mozzarella Salad	£7.50
Prawn and Crab Cakes Citrus Mayo, Peach and Chilli Dressing	£7.50
ELEMENTS MAINS	
Pork Fillet Rosti Potato, Buttered Green Beans, Apricot Puree, Madeira	£16.25 Jus
Breast of Chicken Sauteed Wild Mushroom, Spinach and Peas, Dauphinoise Potato, Pea and Garlic Veloute	£16.55
Roast Salmon Lemon and Spring Onion Crushed Potato, Stem Broccoli, Dill Butter, Pickled Cucumber	£18.95
Rump of Lamb Asparagus, Butternut Squash and Porcini Pearl Barley, Rosemary Jus	£21.25
Sirloin Steak (* 2.00) Buttered New Potatoes, Cherry Vine Tomato, Watercress, Lemon and Thyme Butter	£21.95
Vegetable and Stilton Pie Smoked Garlic Mash, Vegetable Gravy	£14.95

Basil Baked Yogurt Strawberry Sorbet, Strawberry Compote, Mering	£6.95 ue
Chocolate Mousse Caramel Sauce, Vanilla Biscuits	£6.95
Lemon Cheesecake Blueberry Sorbet, Violet Jelly	£6.50
Almond and Orange Cake Cherry Compote, Almond Ice Cream	£6.95
A Selection of Fine Cheeses (*£2.00) Apple and Date Chutney, Savoury Biscuits	£8.50
Coffees and Liquors	
Freshly Filtered Coffee	£3.20
Espresso	£2.95
Cappuccino	£2.95
Latte	£2.95
All served with Minted Chocolates	

£6.95

Liquor Coffee of Your Choice

ELEMENTS SIDES £3.50

Buttered New Potatoes

Hand Cut Triple Cooked Chips

Buttered Vegetables

Rocket and Parmesan

Julienne Fries

For guests on a rate including Dinner, these items will incur a supplement as identified.

Please advise us if you have any special dietary requirements and we will be pleased to assist