

Tamarisk Menu

*'Good food takes time to prepare when fresh,
your patience would be appreciated' – Head Chef*

Menu served 6.30pm – 9.15pm all week

Allergies

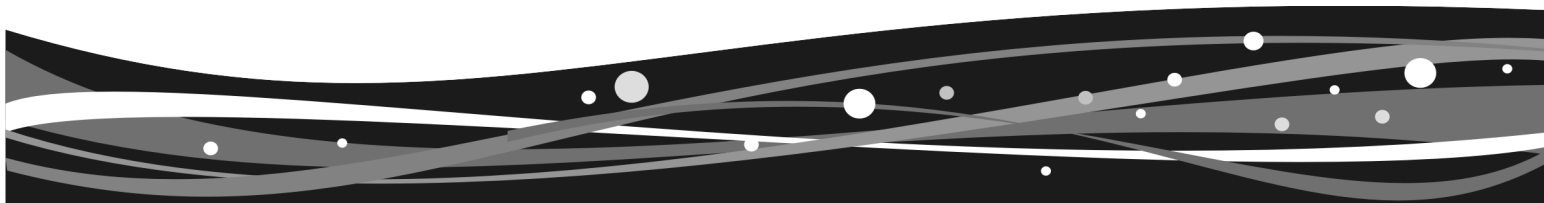
**If you have a food allergy, intolerance or sensitivity,
please speak to your server about the ingredients
before you order**

Local and Sustainable Produce

We try in most cases to use locally grown vegetables, fresh ingredients sourced with the environment in mind. The majority of our food produce is sourced within 10 miles of the hotel

Fresh & Homemade

We are extremely proud of the culinary skills shown by our team of chefs. All items are freshly prepared on site & Homemade



Appetisers

All Appetisers are freshly prepared on site & homemade

Ham Hock & Brioche – £7.00

With Homemade Piccalilli

Cauliflower & Sorrel Soup (GF) – £6.50

Served with Home Baked Bread

Smoked Duck & Orange Salad– £7.00

Confit Duck Leg Terrine, Garlic Croutons, Sun Blushed Tomatoes

Jack Daniels Cured Salmon – £7.50

Compressed Cucumber, Lobster Crisp & Chive Oil

Goats Cheese Panna cotta –£7.00

With Pickled & Roasted Beetroot, Hazelnut Tuille, Chive Oil

Panzanella Salad (V)–7.00

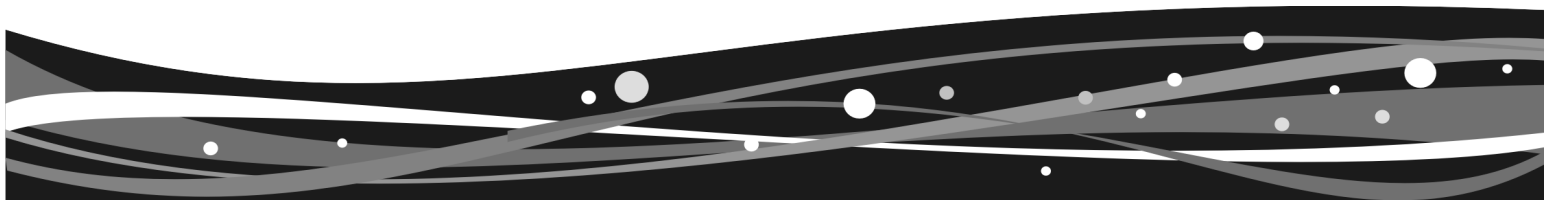
Tomatoes, Red Onions, Red Peppers, Capers, Red Wine Vinegar
Anchovies, Ciabatta & Basil

GF= Gluten Free V = Vegetarian

Junior Menu Available

Under 12's eat FREE from the Children's Menu, when accompanied by a full paying adult having a main meal from our a la carte menu (Bistro dishes excluded)

Your server will provide you with our dedicated Children's Menu, and two courses from this menu are free when accompanied by a full paying adult.



Main Meals & Grills

All Main courses are freshly prepared on site

Loin of Lamb –£22.00

Wrapped in a Chicken Mousse & Prosciutto, Pea Fricassee and Pomme Anna

£5 supplement for dinner inclusive guests

Poached Chicken Breast (GF) –£18.00

Crispy Skin, Dauphine Potatoes,
Roasted Shallot & Celeriac Puree

Grilled Lemon Sole – £19.00

Beef Tomato, Aubergine Puree
Chargrilled Mediterranean Vegetables, Sauce Vierge

Roasted Cod (GF) –£19.00

Sautéed Portobello Mushroom, Pomme Puree, Wilted Spinach, Red Wine Sauce

Feta, Spinach and Pine Nut Tart (V) –£16.50

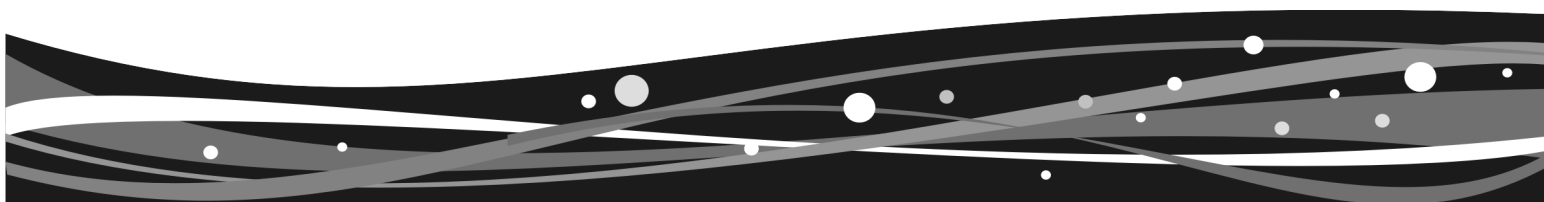
Sauté Potatoes, Roasted Peppers & Pesto Dressing

Sirloin Steak–£23.00

Pont-Neuf Potatoes, Slow Roasted Plum Tomato, Red Onion Marmalade

Wild Mushrooms

£5 supplement for dinner inclusive guests



Homemade Desserts

Baked Alaska (V) – £6.50

With Honeycomb Ice Cream

Glazed Lemon Tart (V) – £7.00

With Raspberry Sorbet

Orange Panna Cotta– £7.00

Honey Roasted Plums

Dark Chocolate Torte (GF) (V) – £7.00

With Poppy Seed Meringue & Cherry Compote

Selection of Cheeses (V) – £7.50

Tomato Chutney, Celery & Savoury Biscuits

Pineapple Parfait (V)– £7.00

Served with Pineapple Compote & Dried Pineapple Tuille

Wine Selection

Please select from our extensive list featuring Wines and Champagnes by the bottle from France, Germany, Italy, Australia, South Africa, California, Chile and Argentina

Wines by the Glass – Jean Julian – Dry White, Medium White or Red

175ml £5.50 250ml £6.50

Speciality Coffees – Irish, Caribbean, Highland, Calypso or Parisian £7.50

Beverages

• Tea – Regular, Decaffeinated or Earl Grey – Pot £2.75

• Coffee Regular or decaffeinated – £2.75 per person

Double Espresso, Cappuccino, Latte, Americano – £3.50 per person

