



PAVILION RESTAURANT

TDH & Inclusive Dinner Menu

(Main Course Only £20, Two Course £28, Three Course £36)

Welcome to the Pavilion Restaurant.

As part of an inclusive dinner package (two or three courses), please choose from the menu below.

Inclusive diners can choose starter, main course and/or dessert.

STARTERS

Roasted Tomato & Basil Soup (VE)

Ham Hock Terrine | Piccalilli | Salad
(Mustard)

Mushroom Arancini | Mushroom Ketchup
(Dairy, Gluten)

Hot Smoked Salmon | Pickled Fennel Salad
(Fish)

MAINS

Venison & Red Wine Sausages | Chive Mash | Crispy Onions | Onion Gravy
(Dairy, Gluten)

Coq Au Vin | Dauphinoise Potatoes | Green Beans
(Gluten, Dairy)

Breaded Fishcake | Pea Puree | Confit Lemon | Salad
(Fish, Gluten, Dairy)

Roasted Cauliflower Curry | Braised Rice | Naan Bread | Poppadom | Mango Chutney
(Gluten, Dairy)

8oz Sirloin Steak | Grilled Mushroom | Tomato | Chips | Salad (£20 Supplement)
(Dairy, Gluten)

DESSERTS

Eton Mess
(Dairy, Eggs)

Lemon Meringue Pie
(Dairy, Egg, Gluten)

Sliced Fresh Fruit | Lemon Sorbet

Coastal Cheddar | Brie | Plum & Apple Chutney | Biscuits
(Dairy, Gluten)



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Side Dishes

Fries £5.00

Chunky Chips £5.00

Onion Rings £5.00
(Gluten, Dairy)

Seasonal Vegetables £5.00

Buttermilk Mashed Potatoes £5.00
(Dairy)

Charred Tenderstem Broccoli | Brown Butter £5.00
(Dairy, Nuts)

Grilled Hispi Cabbage | Miso Butter | Crispy Onions £5.00
(Soya, Dairy, Gluten)

Caesar Salad | Smoked Pancetta | Vintage Parmesan £5.00
(Egg, Dairy, Mustard, Sulphur Dioxide)

Selection of Cheese | Biscuits | Chutney
(Dairy, Gluten)

3 Cheeses £9.00 - 5 Cheeses £12.00

*Please inform the staff of any **allergies or dietary requirements**.
Most dishes can be adjusted to be **gluten-free** upon request.*