



PAVILION RESTAURANT

Our Executive Chef has created these dishes to showcase the best of local and British produce. We try to use locally sourced meat and vegetable produce along with our fishes that are ethically sourced from dayboats operating off the south coast.

For those on accommodation and packages you may transfer to this menu using £25 of allocation for any dishes.

A la Carte Menu

Starters

Spinach & Garlic Soup | Mushroom Tortellini £9.00

(Gluten (Wheat))

Scallop | Fried Quail Egg | Smoked Haddock Velouté | Samphire £14.00

(Crustations, Egg, Fish, Milk, Sulphur Dioxide)

Pigeon Terrine | Baby Beets | Pickles | Wild Berry Gel £11.00

(Sulphur Dioxide)

House Cured Sea Trout | Wasabi Mayonnaise | Pickled Cucumber £12.50

(Fish, Mustard, Sulphur Dioxide)

Carrot Panna Cotta | Pickled Fennel | Radish Salad £10.00

(Sulphur Dioxide)

Mains

Parma Ham Wrapped Venison | Fondant Potato | Blackberries | Cavolo Nero

Quail Scotch Egg | Carrot Puree | Red Wine Jus £29.00

(Sulphur Dioxide, Egg, Gluten (Wheat))

Roast Guinea Fowl Breast | Wild Mushrooms | Garlic & Spinach | Pomme Puree | Jus £28.00

(Sulphur Dioxide, Milk)

Duck | Potato Terrine | Confit Leg Bon Bon | Tenderstem | Roast Apricot Puree | Jus £28.00

(Gluten (Wheat), Sulphur Dioxide, Milk)

Halibut | Champagne & Caviar Velouté | Potato Rosti | Fennel Compote | Carrot Puree £27.50

(Fish, Sulphur Dioxide, Dairy)

Garden Herb Polenta | Roast Baby Vegetables | Pea Salsa | Chive Vinaigrette £18.00

(Sulphur Dioxide)



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Side Dishes

Fries £5.00

Chunky Chips £5.00

Onion Rings £5.00

(Gluten (Wheat), Dairy)

Seasonal Vegetables £5.00

Buttermilk Mashed Potatoes £5.00

(Dairy)

Charred Tenderstem | Brown Butter £5.00

(Dairy, Nuts)

Grilled Hispi Cabbage | Miso Butter | Crispy Onions £5.00

(Soya, Dairy, Gluten (Wheat))

Caeser Salad | Smoked Pancetta | Vintage Parmesan £5.00

(Egg, Dairy, Mustard, Sulphur Dioxide)

Desserts

Caramel & Mango Mille-Feuille, Mango Gel £9.00

(Gluten (Wheat), Lupin, Milk)

Spotted Dick | Crème Anglaise £9.00

(Gluten (Wheat), Egg, Milk)

Passion Fruit Crème Brûlée | Orange Sable £9.50

(Gluten (Wheat), Milk)

Duo of Chocolate Mousse | Chocolate Soil | Black Berry Gel | Candid Hazelnut £11.50

(Gluten (Wheat), Egg, Milk, Nuts)

Selection of Cheese and Biscuits | Chutney

(Dairy, Gluten (Wheat))

3 Cheeses £9.00 - 5 Cheeses £12.00

Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as all the dishes can be made to this requirement.



PAVILION RESTAURANT

Vegetarian and Vegan Menu

Starters

Kitchen Soup of the Day (V/VE) £7.50

Crushed Avocado | Granary Toast | Balsamic Syrup | Poached Egg (V) £9.50
(Gluten (Wheat), Egg)

Spinach & Chickpea Falafel | Hummus (V/VE) £9.50
(Dairy)

Baked Whole Camembert | Flat Bread & Crudités (V) £15.00
(Dairy)

Mains

Sweet Potato & Cauliflower Curry | Onion Bhaji | Flatbread | Steamed Rice | Mango Chutney (V/VE)
£16.50
(Gluten (Wheat))

Quinoa Superfood Bowl | Roasted Sweet Potato | Corn | Pomegranate | Artichokes | Beetroot Dressing
(V/VE) £14.50

Plant Based Eco Burger | Vegan Cheese | Seeded Bun | Dill Pickle | Relish | Lettuce | Tomato | Fries |
Coleslaw (V/VE) £16.50
(Soya, Sesame, Gluten (Wheat))

The Green One | Apple | Spinach | Cucumber | Avocado | Roasted Walnuts (Ve) £13.50
(Nuts)

Sweet Potato Pizza | Corn | Artichokes | Vegan Cheddar (V/VE) £16.50
(Gluten (Wheat), Soya)

Garden Herb Polenta | Roast Baby Vegetables | Pea Salsa | Chive Vinaigrette £18.00
(Sulphur Dioxide)

Dessert

Vegan Chocolate Brownie | Vegan Vanilla Ice Cream (V/VE) £9.00

Vegan Caramel Tart | Vegan Vanilla Ice Cream (V/VE) £9.50

Sliced Fresh Fruit | Raspberry Sorbet (V/VE) £9.00

Selection of Local Cheese | Chutney | Biscuits (V) £9.00
(Dairy, Gluten (Wheat))

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(V) suitable for vegetarians (VE) suitable for vegans