

Stargazing Supper

STARTERS

Soup of the Day
warm crusty sourdough &
salted butter (VE) (GFA)

Crispy Pork Belly
panko crusted pork belly, Asian slaw
& teriyaki sauce

Smoked Salmon & Prawn Salad
dressed mixed leaves, cocktail sauce
& balsamic glaze

MAIN

Slow Cooked Featherblade Steak
red wine gravy, parmesan infused mash & braised carrots

Prosciutto Wrapped Cod
confit new potatoes, shellfish bisque, shrimps, peas & confit cherry tomatoes (GF)

Tomato Risotto
confit cherry tomatoes, sundried tomatoes, baby bocconcini, fried courgette, grated
parmesan & spinach water (VEA) (GFA)

DESSERTS

Bailey's Chocolate Tart
chantilly cream & fresh raspberries

Rhubarb & Ginger Cheesecake
vegan vanilla ice cream (GF) (DF)

Sticky Toffee Pudding
custard and toffee sauce

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

A discretionary service charge of 10% will be applied.