



Spring à la carte menu

Starters

Cream of cauliflower soup with cheese twists	5.90
Bea's chicken noodle soup 	7.50
Chicken liver pâté with toasted brioche 	8.50
Irish and Scottish smoked salmon with traditional garnish	10.50
Dorset crab salad with gazpacho sauce and pea shoot salad	9.50
Arbroath smokie fish cake with poached egg and chive butter sauce	9.50
Chilled asparagus with baby spinach leaves and candied pecans	9.50
Chopped salad with vinaigrette 	6.50

Main courses

Rack of lamb with a herb crust, dauphinoise potatoes and a basil jus	28.50
Bea Tollman's chopped steak with Café de Paris butter and chunky chips 	22.50
Roast duck breast with pea and morel mushroom risotto	18.50
Seared sea trout with champ potatoes and tomato and red onion salsa	19.00
Battered fish and chips with mushy peas and tartare sauce	14.50
Prawn stroganoff with basmati rice 	19.00
Pasta primavera 	13.50

Dishes marked with a  are signature dishes of the founder and president of Red Carnation Hotels, Mrs. Beatrice Tollman



From the grill

10oz Rib eye steak with garlic Portabella mushroom and chunky chips	24.50
Barnsley lamb chop with vine tomatoes and chunky chips	19.50
6oz Wagyu beef burger with truffle and Parmesan chunky chips	19.50
Spring chicken with lemon and rosemary and horseradish mash	16.50
Dover sole with new potatoes and creamed spinach 	38.00

Side dishes 4.00

Hand cut chunky chips
Creamed spinach
Portabella mushrooms
Seasonal vegetables
Mixed or green salad

Desserts

Vanilla cheesecake with honeycomb ice cream 	7.00
Bea Tollman's rice pudding with salted caramel sauce and candied mixed nuts 	7.00
Panna cotta with rhubarb compote	7.00
Chocolate and macadamia nut brownie with vanilla ice cream	7.00
Assorted ice creams and sorbets	6.00
Selection of British cheese with quince jelly and Scottish oatcakes	9.50

V.A.T included at the current standard rate

All prices are subject to a discretionary 12.5% service charge

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies