



Summer à la carte menu

Starters

Cream of aubergine soup with toasted cumin	5.90
Bea's chicken noodle soup 	7.50
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
Grilled goat's cheese and beetroot salad with gooseberry dressing	8.50
Bea's Caesar salad with Parmesan cheese, croûtons and anchovies 	8.00
Chopped salad with vinaigrette 	6.50

Main courses

Rack of lamb with a herb crust, dauphinoise potatoes and basil jus	31.50
Bea Tollman's chopped steak with Café de Paris butter and chunky chips 	22.50
Corn-fed chicken breast with chanterelle mushrooms and watercress purée	18.50
Pan-fried sea bass with champ potatoes, globe artichokes and vine tomatoes	22.00
Battered fish and chips with mushy peas and tartare sauce	15.50
Prawn stroganoff with basmati rice 	19.00
Pasta primavera 	13.50



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

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
Tuna loin steak with Niçoise salad	17.50
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
Strawberry meringue sorbet with roasted mango and pineapple	7.00
Earl Grey crème brûlée with shortbread biscuit	7.00
Chocolate finger with coffee cream and pistachio	7.00
Assorted ice creams and sorbets	6.00
Selection of British cheese with quince jelly and Scottish oatcakes	9.50



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