



Blue Door

BISTRO

Winter A La Carte

Starters

Cream of cauliflower soup with pear puree and gorgonzola 7.00

H Forman & Son smoked salmon with traditional garnish 14.00

Ham hock terrine with toasted walnut bread and red onion chutney 12.00

Black pudding Scotch egg with chive mayonnaise 10.00

Salads

Caesar salad with garlic croutons and poached egg 9.00

Quinoa and avocado salad with feta cheese 9.00

Kale and goats' cheese with warm cranberry and almond dressing 9.00

McCarthy salad, chicken, smoked bacon, avocado, beetroot, egg and cheese 16.00

Main courses

Rump of lamb with a herb crust, puy lentils and beetroot sauce 26.00

Chopped steak with vine tomatoes, chunky chips and Café de Paris butter 26.00

Duck cottage pie with autumn vegetables 19.00

Pan fried sea bass with fennel, cabbage, sweet potato mash and white wine cream sauce 20.00

Battered fish and chips with mushy peas and tartare sauce 16.00

Wild mushroom gnocchi with vine tomatoes, ginger and carrot reduction 14.00

Free Wi-Fi throughout the hotel.
Please use your email address to log in



Dishes marked with  are signature dishes of the founder and president of Red Carnation Hotels
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

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you



From the grill

10oz sirloin steak with Portabella mushrooms and béarnaise sauce 30.00

14oz Barnsley lamb chop with vine tomatoes and rosemary butter 22.00

8oz Montague burger with grilled onion and chunky chips 16.00

Dover Sole with creamed spinach and new potatoes  38.00

Side dishes

*Hand cut chunky chips ** Creamed spinach ** Portabella mushrooms
Seasonal vegetables ** Mixed or green salad 4.00*

Dessert

Baked vanilla cheesecake with honeycomb ice cream 7.00 

Apple sticky toffee pudding with clotted cream ice cream 7.00

Bea Tollman's rice pudding with candied nuts and caramel sauce 7.00 

Saffron panna cotta with winter berry compote and rosemary shortbread 7.00

Assorted ice creams and sorbets 7.00

Selection of British cheese with quince jelly and Scottish oatcakes 10.00

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