
VELLORE RESTAURANT

NIBBLES

Sourdough bread, balsamic, olive oil, whipped butter (V)	£4.50
Honey roasted chipolatas, wholegrain mustard dip	£5
Spiced Kalamata olives chilli and lemon (VE, GF, D)	£3
Sundried tomato, mozzarella arancini (V)	£4

SMALL PLATES

Watercress soup, sourdough bread (V)	£7
Pressed ham hock terrine, tomato chutney, honey mustard dressing, sourdough bread	£9
Calamari stew, chorizo, chilli, chickpea (GF)	£9
Salt baked beetroot, apple, hazelnut, English leaves, lemon dressing (VE, GF)	£8/£16
Wye Valley asparagus, fried truffle duck egg, watercress, shaved Parmesan (V, GF)	£8/£16

SHARING

Charcuterie board, olives, breads, chutney (D)	£18
Oven baked camembert, rustic bread for dipping, garlic rosemary oil (V)	£16

MARKET FISH

South coast rope grown mussels, Somerset cider cream sauce, Guinness bread	£8/£16
Salmon & crab fish cake, pickled fennel, rapeseed mayo, watercress	£8/£16
Half grilled Cornish lobster, French fries, garlic butter sauce 250g (GF)	£45
Pan fried hake fillet, baby potatoes, asparagus, caper butter sauce, toasted almonds (GF)	£19
Mackerel fillet, heritage tomato salad, watercress, lemon dressing (GF)	£16

GRILL & ROAST

Chicken supreme, parmesan polenta, broccoli, sundried tomato, red wine sauce	£16
Rack of lamb, garlic creamed potato, pea, courgette, tomato, black olive sauce	£28
21 day-aged Rib of beef to share 800g (GF) <i>Triple cooked chips, cherry tomatoes on the vine, smoked onion puree</i> <i>Choice of sauce: peppercorn (GF), chimichurri (GF,V), garlic butter (GF,V)</i>	£65
21 day-aged Sirloin steak 220g (GF) <i>Triple cooked chips, cherry tomatoes on the vine, smoked onion puree</i> <i>Choice of sauce: peppercorn (GF), chimichurri (GF, V), garlic butter (GF, V)</i>	£30
Asparagus and pea risotto, rocket and vegan cheese (GF, V)	£16

All details are correct at time of going to print, however may be subject to change from time to time. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts, with our white fish all being wild. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our steaks matured for a minimum of 21 days. Our chicken is free range. Pork is the best of British – Our pork sausages are Red tractor certified and our bacon is British and dry cured. Last but not least, game: our wild venison and game comes only from Scottish estates and is not farmed. It's our dedication to serving only the highest quality food that makes us different.

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SIDES

Halloumi fries	£5
Triple cooked chips	£5
Butter minted baby potatoes	£5
Seasonal greens	£5
House salad	£5

DESSERTS

Knickerbocker glory	£8
Glazed lemon tart, meringue, lemon curd, raspberry sorbet (V)	£9
Salted caramel chocolate cheesecake, pistachio ice cream	£9
Vanilla panna cotta, poached Champagne strawberries (GF)	£9
Selection of Bath cheese, chutney, grapes, celery, crackers	£13
Vegan chocolate and orange tart, vegan chocolate ice cream (VE)	£8
Selection of ice creams & sorbets (V)	£7

(V) Vegetarian, (VE) Vegan, (D) Dairy Free, (GF) Gluten Free

**Guests on a dinner inclusive package have an allowance of £30 towards dinner
A discretionary 12.5% service charge will be added to your final bill**

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