

The Ostler Restaurant Menu

Rose of Melon

Berry compote

Cajun Chicken & Chorizo Salad

Lemon crème Fraiche

Steamed Mussels

White Wine & Parsley Cream Sauce

Warm Parcel of Tomato & Mozzarella

Wrapped in Pancetta, Red Pepper Confit

Fish Hors D'Oeuvres

Salmon & Prawn, Smoked Mackerel & Crayfish Tails

Poached Pear

Goats Cheese & Walnut Dressing

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Soup of the Day

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Crispy Roast Duck served off the bone

With fresh plum & Ginger Sauce

Herb roast leg of lamb

With rosti potato, red cabbage, Rosemary jus

Pan Seared Medallions of Beef

Red Wine Sauce, Glazed Button Mushrooms & Lardons of Ham

Baked Supreme of Chicken with Feta Cheese & Spinach

Wrapped in bacon, creamed tarragon & wild mushroom

Grilled Escalope of Salmon

Topped with herb crust, Braised pak choi, Chive cream sauce with peeled prawns

Tagliatelle with Spinach & Wild Mushrooms

Thyme roasted vegetables, Creamed basil sauce & sun blushed tomato.

All main courses are served with Chef's selection of seasonal vegetables and potatoes.

We are pleased to offer five courses for £25.00:

Choose a starter from the TDH menu, followed by soup, then a main course from the TDH menu, followed by a dessert from the sweet menu, and freshly brewed coffee and after dinner mints.

Monday to Thursday evenings enjoy two courses for £15:

Choose a starter and a main course from the above, or a main course from the above and a dessert from the sweet menu.

For those guests whose accommodation tariff is inclusive of dinner, A la Carte dishes may be chosen and a supplement charge will be made.

Gratuities are not included and are at the discretion of our customers.

Our menus do not include genetically modified produce. Some dishes may contain nuts or traces of nuts