

Dine in elegance and comfort at Ibbetson's fine dining restaurant. Our two AA Rosette restaurant serves modern British cuisine in timeless surroundings. The menu, which changes seasonally and uses fresh, locally sourced ingredients, has been created to reflect British traditions, whilst also giving it a modern touch.

Starters

Warm goats cheese crottin
with a pear puree, poached pear,
walnut dressing pear sorbet
£12.50

Salad of duck livers with plum, caramelised red onion,
brioche and aged fig balsamic
£11.95

Chicken and wild mushroom consommé, with a goats
cheese and tarragon tortellini, truffle oil
£12.95

Fillet of salmon "goujon" with a
garden pea and mint puree and tartare sauce
£11.50

Prawn and crayfish wonton
with a thai salad of bok choy, mouli, ginger and sweet
chilli sauce
£11.00

Main Courses

Trio of pork, Wellington, faggot, belly,
apple sauce creamed cabbage sautéed potato, baby
chantenay carrots, grain mustard sauce
£24.50

Pan fried scallops wrapped in
pancetta with a risotto of tiger prawn, asparagus
and saffron, herb dressing
£27.50

Fillet of scotch beef with a wild mushroom gratin, foie gras
roulade, beetroot gnocchi and spinach
£27.50

Open ravioli of char-grilled vegetables,
baby mozzarella red pepper coulis and aged balsamic
£18.50

Fillet of turbot with spicy lobster croquettes,
tian of crab, pink grapefruit and avocado
£21.00

Desserts

Warm dark chocolate fondant
with salted caramel & cocoa nib ice cream
£10.50

White chocolate and ginger mousse,
with rhubarb puree, rhubarb biscuit
£10.50

Lemon meringue tart,
with strawberry & gin sorbet, lemon jelly
£10.50

Poppyseed parfait with kiwi sauce,
fresh cherries & grapefruit tuille
£10.50

Selection of ice creams and sorbets
£7.95

Selection of English & continental cheeses
with celery, apple and biscuits
£10.50

Please note a discretionary 10% service charge will be added to all bills
Please note menu is subject to availability and seasonal changes