

DELME RESTAURANT

MONDAY – SATURDAY 6 – 9PM

STARTER

Goat's cheese fritters, honey, courgette salad V	6.99
Pan-fried duck breast, creamed cabbage, chestnuts, caramelised pear	7.90
Salmon fish cakes, rocket, capers, lime dressing DF	6.99
Ham hock, chicken terrine, piccalilli, toasted brioche DF	6.99
Soup of the day, parmesan, garlic crostini V	4.50

MAIN

Grilled Moroccan trout, chermoula, crushed chive potatoes, pan seared green beans GF DF	12.50
Chicken breast stuffed with spinach and ricotta, fondant potato, baby carrots, tender stem broccoli GF	14.50
Confit duck leg, citrus and honey buttered potatoes, demi-glaze and pan seared seasonal veg GF	14.50
Butter roasted rib-eye steak, prosciutto wrapped asparagus, peppercorn or garlic herb sauce GF	21.00
Spinach and cheese tortellini, creamy mushroom sauce, heady porcini mushrooms V	10.90

SALAD

Chicken Caesar salad	12.50
Niçoise salad GF DF	10.50

SIDES

Parmesan green beans V	3.80
Hand cut chips VVE	3.80
Sweet potato fries VVE GF DF	3.80
Garlic sautéed spinach VVE GF	3.80
Seared seasonal veg VVE GF	3.80
Mixed-leaf salad VVE GF DF	3.80

DESSERT

Vanilla and gingerbread cheesecake, strawberry coulis topped with caramelised hazelnuts V	5.80
Warm chocolate brownie, salted caramel ice cream, chocolate tuile V	5.80
Vanilla panna cotta with blueberry compote V GF	5.50
Warm pecan caramel tart, citrus ice cream, honey glaze V	5.50
Cheese and biscuits V	5.50
Coffee, selection of teas	2.70



Allergen information for each dish is available on request, please ask a member of team who will be delighted to help.

V Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free