



DELME

RESTAURANT

MONDAY – SATURDAY 6 – 9PM

2 COURSES 19.5

3 COURSES 23.5

STARTER

Smoked mackerel terrine, horseradish cream (GF)	7
Pork rilette, burnt apple puree, pickled apple DF (GF)	6.5
Parsnip soup, parsnip crisp VE (GF)	5.5

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MAIN

Whole boneless seabass, fennel salad, caper dressing DF GF	15.5
Guinea fowl breast, pea puree, madeira jus GF	16.5
Stuffed courgette, ratatouille, smoked tomato sauce VE GF	13.5

SIDES

Sugar snap peas, lime chilli butter GF	3.5
Chantenay carrots, cumin honey butter GF	3.5
Sweet potato fries	3.5

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DESSERT

Sticky toffee pudding, salted caramel	5.5
Coconut and blackberry panna cotta VE	6
Cheese board	6.5

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Tea and coffee selection	2.7
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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 (GF) Gluten Free Option DF Dairy Free