

CAVENDISH RESTAURANT

To Begin

Freshly Baked Cheese Pinwheel

First Course

Estate beef carpaccio
With a rocket and parmesan salad

Heritage tomato and burrata salad
With a basil oil (V) - vegan option available

Melon and parma ham
Served with creamy feta and a balsamic dressing

Thai prawn salad

Main Course

Charred chicken breast
Served with a mango and lime salsa, sweet potato
fondant, tenderstem broccoli and a hot honey glaze

Blackened salmon
With wild rice, charred broccoli and a citrus dressing

Watermelon and halloumi skewer
With a super food salad and raspberry dressing (V)

Roast beetroot and asparagus filo tart
Served with a radish salad and a herb oil (VE)

Dessert

Salted caramel torte
Served with a vanilla ice cream (V)

Lime panna cotta
With a pineapple and chilli compote

Dark chocolate and coconut tart
Finished with a passionfruit gel and mango sorbet (VE)

Fresh seasonal strawberries
With whipped cream(V)

Two courses for £40.00 Three courses for £47.50

V - Vegetarian VE - Vegan

Our servers will keep you updated on any changes to the menu and can advise on any food allergies and intolerances. Please inform a member of staff before dining if you have a food allergy or intolerance.