

Seasons View @ THE FOUR SEASONS

DAILY KITCHEN MENU

THURSDAY TO SATURDAY (5.00pm to last orders 8.00pm)

STARTERS

Scallops	Vine tomato, lobster sauce, crispy bacon <i>Gluten Free</i>	£16-00
Soup	Toasted sourdough <i>Vegan, Dairy, Gluten Free Option</i>	£10-00
Vegetables	Tempura battered, sweet chilli dip <i>Vegetarian, Vegan Option</i>	£10-00
Prawns	Jumbo king prawns, spicy seafood dressing, iceberg lettuce <i>Gluten Free, Dairy Free Option</i>	£12-00
Scotch Eggs	Black Pudding, crispy bacon and whisky sauce	£14-00
Beetroot	Ruby tower, cheese, walnuts, served warm in honey dressing <i>Gluten Free, Vegetarian</i>	£13-00
Seafood pate	Trout, salmon, crab pate, oatcakes <i>Gluten Free Option</i>	£9-00
Bread	Whisky laced focaccia, honey mustard drizzle, olives or heather honey butter	£6-00

Daily Special - Please ask your guest assistant

SIDES

Steak Garnish	Mushrooms, tomatoes, pepper sauce	£5-00
Potato	Baked with butter	£5-00
	Hand cut chips	£5-00
	Creamy mash	£5-00
	Skinny fries, truffle & parmesan <i>Gluten Free, Dairy Free Options</i>	£6-00
Salad	Seasonal side salad <i>Vegan, Dairy Free, Gluten Free</i>	£5-00
Vegetables	Seasonal mixed <i>Vegan, Dairy Free, Gluten Free</i>	£6-00
Bread	Whisky laced focaccia, honey mustard drizzle, olives or heather honey butter <i>Vegetarian, Dairy Free Option</i>	£6-00
Pasta	Mini macaroni cheese <i>Vegetarian, Dairy Free Option</i>	£7-50

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MAINS

Fish 'n chips	<i>Skinny fries and garden peas</i> <i>Gluten Free, Dairy Free Option</i>	£23-00
Steak	<i>6oz Fillet, herb butter and sea salt</i> <i>Gluten Free</i>	£33-00
Burgers	<i>Wagyu – burger relish</i> <i>Pulled Pork – BBQ sauce</i> <i>Vegetarian – burger relish</i> <i>Served with slaw, hand cut chips, salad garnish</i> <i>Gluten Free Options</i>	£23-00 £20-00 £17-00
Bloody Mary pasta	<i>Tomato sauce, vodka, Worcester sauce, lemon juice</i> <i>Vegan, Dairy Free</i>	£23-00
Chicken	<i>Foraged wild garlic sauce, fondant potatoes, seasonal vegetables</i> <i>Gluten Free</i>	£27-00
Catch of the day	<i>Baked “en papillote” herb crumb, buttered prawns, new potatoes, seasonal vegetables</i> <i>Gluten Free</i>	£27-00
Daily roast	<i>Yorkshire pudding, roast potatoes and vegetables</i> <i>Gluten Free, Dairy Free Option</i>	£27-00
Beef Bourguignonne	<i>Slow cooked in red wine, creamy mash, seasonal vegetables</i> <i>Gluten Free, Dairy Free Option</i>	£29-00

Daily Special - Please ask your guest assistant

DESSERTS

Bread & Butter Pudding	<i>Chocolate, orange, crème anglaise</i>	£8-00
Lemon Meringue Pie	<i>Warm, dairy cream</i>	£9-00
Tipsy Laird	<i>Strawberries, sponge, custard, dairy cream, Drambuie</i>	£8-50
Cheesecake	<i>Baked, fruit coulis</i>	£8-00
Banoffee	<i>Banana, toffee sauce, dairy cream</i>	£8-00
Raspberry Roulade	<i>Raspberry, white chocolate, fresh berries, dairy cream</i>	£9-00