

# **Gabriels Restaurant**

## **Home from Home**

turkey and ham pie, grain mustard sauce Served with seasonal vegetables and new potatoes	£10.50
Spaghetti carbanara A classic Spaghetti with lots of herbs, bacon and creamy sauce	£10.50
Oven baked cod & herb crust Served with seasonal vegetables and new potatoes & a cream sauce	£10.50
Vegetable mousaka (V) Served with a crisp salad	£10.50
seared tuna on nicoise salad, black olive tapenade	£11.75

## **Classics & Grills**

Handmade beef burger, tomato and onion relish, cheddar, smoked bacon, chips and salad	£11.50
Vegetarian burger, tomato and onion relish, cheddar, chips and dressed salad (V)	£10.50
grilled gammon steak, fried egg, chunky chips, crisp salad	£14.95
Chicken, smoked bacon, tomato, fig jam and rocket club sandwich, chips and dressed salad	£10.95
Classic Caesar salad (V) With chicken or salmon	£7.95 £9.95

## **Side dishes**

Chunky chips (V)	£2.75
Garlic bread (V)	£2.75
Rocket, aged Parmesan, sun kissed tomato salad (V)	£3.75
Seasonal vegetables and potatoes (V)	£3.75

## **Sweets**

	£4.50
Dark chocolate mouse Served with cream and crushed berries	£4.50
lemon crème brulee sesame seed tuille	£4.50
black cherry and almond tart Served with vanilla bean ice cream	£4.50
Selection of Ice cream Please ask a member of the team for today's selection	£4.50

Dinner inclusive guests have an allowance of £27.50 to spend on food. Any additional amount will be charged to your room account.  
A suggested discretionary 10% service charge will be added to your bill.  
We aim to ensure that all our produce is in season and selected from local farms and suppliers.  
Some of these dishes may contain traces of nuts or other allergens. (v) Denotes vegetarian menu item. If you have any special dietary requirements, please inform one of our waiting staff.  
All prices are inclusive of VAT at the current rate. Details and prices are subject to change.

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### **While you wait**

Rustic Bread with balsamic vinegar and olive oil	£2.95
Mixed olives	£1.95
Toasted pitta bread with hummus	£1.95

### **Starters**

Tian of smoked salmon with soft herb cheese and a horseradish dressing	£6.75
Warm chicken and chorizo salad served on a bed of rocket tossed in a garlic oil	£6.95
Spinach and onion soup topped with saffron butter (V)	£4.50
Aubergine and goats cheese timbale on a bed of frieze leaf salad (V)	£6.95
Garden pea and leek tart on a bed of herb salad (V)	£6.25

### **Mains**

Confit of duck leg with a black pudding mash & smoked red onion jam	£16.95
Breast of chicken with a squash puree and thyme and pancetta jus	£16.25
Fillet of pork with a banana and chilli chutney and red wine jus	£16.95
Seared gilt head bream with a watercress mash and basil pesto	£16.25
Mediterranean vegetable strudel with an olive beurre blanc (V)	£13.95
All main courses are served with potatoes and seasonal vegetables	

### **Sweets**

dark chocolate torte crushed berries, blackcurrant coulis	£4.50
lemon crème brulee sesame seed tuille	£4.50
black cherry and almond tart vanilla bean ice cream	£4.50
selection of ice cream and sorbet	£4.50
Local English and French cheeses Served with a selection of crackers and a red onion chutney	£5.95

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