



1870
THE
FENWICK
HOTEL

DBB 2 COURSE
MENU



Warm Welcome from the Team at The Fenwick Hotel

Good evening, and welcome to The Fenwick Hotel. We're delighted you've chosen to spend your evening with us and hope you're enjoying your stay so far.

Our chefs have carefully prepared this Dinner, Bed & Breakfast menu using quality, locally sourced ingredients wherever possible, and we hope you'll find something you'll love. Whether you're joining us for a relaxing meal after a busy day or celebrating a special occasion, our team is here to ensure you have a memorable dining experience.

If you have any dietary requirements, allergies, or if there's anything we can do to make your visit even more enjoyable, please let a member of our team know—we're always happy to help.

Thank you for choosing The Fenwick Hotel. We hope you enjoy your meal, have a wonderful evening, and that the rest of your stay with us is a relaxing and enjoyable one. From all of the team at The Fenwick Hotel, thank you for staying with us.

STARTERS

TEMPURA (GF)

Lightly battered tempura served with a miso, soy and ginger dipping sauce, finished with fresh chilli and coriander.

Chicken or Vegetable

DUO OF SEASONAL MELON

Served with fresh berries, raspberry coulis and raspberry sorbet.

SOUP OF THE DAY

Served with a crispy petit pain roll and whipped blackthorn sea salt butter.

MAINS

LASAGNE

Layers of slow-cooked beef ragù, creamy béchamel and cheddar glaze, served with toasted garlic focaccia.

INDIAN SPICED SWEET POTATO, CHICKPEA & SPINACH CURRY (GFA)

Served with fragrant coriander and cumin rice, almond yoghurt and homemade flatbread.

CHICKEN SCHNITZEL

Crispy panko breaded chicken served with celeriac slaw, rocket and shaved Parmesan salad, finished with garlic and thyme butter.



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