

*For guests on a Dinner, Bed & Breakfast*

*Rate Only.*



# DINNER MENU

*Available Monday-Thursday | 5:30pm - 9:00pm*

*Served in our Conservatory Restaurant.*

*Your package includes a dinner allocation of two courses per guest,  
normal charges will apply for a third course.*



## STARTERS

*Soup Of The Day, Always Vegan, Our Bread (GFA, VE)*

*Diglis Caprese Salad, Tomato, Avocado & Burrata (GF, V)*

*Feta, Watermelon, Mint & Cucumber (GF, VEA)*

## MAINS

*Rigatoni, Roast Tomato & Sweet Pepper Cream, Wilted Rocket (VE)*

*Chilled Poached Salmon, Dill Butter Sauce, Warm Lemon Potato Salad (GF)*

*Roast Chicken, Crushed Potato Cake, Lemon Spinach, Herb Dressing (GF)*

*The Diglis Fish and Chips - Beer Battered Haddock, Diglis Chips, Crushed  
Peas, Lemon, Tartar Sauce*

## DESSERTS

*Summer Berry Mess (GF)*

*Diglis Ice Cream Sundae, Brownie, Chocolate Sauce (GF)*

*Cheshire Cheese, Whisky Cake, Chutney*

N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.