



## SHARING

Artisan breads   olive oil   balsamic vinegar (V)	3,95
Chickpea houmous   chilli oil   fresh lime   grilled pitta bread (V)	4,95

## STARTERS

Our Chef's freshly made soup   warm bread	5,75
Prawn & crayfish cocktail   Bloody Mary sauce	7,25
Roast butternut squash   pomegranate   orange   pine nuts   feta   mint   salad (V)	6,50
Ham hock terrine   tomato chutney   olive oil & sea salt toasts	6,50
Crispy salt & pepper squid   smoked chilli mayo	6,75
Porcini arancini   parmesan   rosemary & truffle dip	6,50
Herb crusted halloumi fries   sweet chilli & coriander dipping sauce (V)	6,75

## SALADS

Caesar salad – little gem   toasted cheese & garlic croutons   crispy bacon   Grana Padano   Caesar dressing	9,95
Superfood salad – little gem   baby spinach   tomatoes   cucumber   avocado   feta cheese   sun-blushed tomatoes   pomegranate pearls   edamame beans   mixed grains   balsamic vinaigrette or honey & mustard dressing (V)	10,95
Mexican quinoa salad – mixed beans   corn   red onion   avocado   orange   chopped coriander   chilli orange dressing (VE)	10,95
Add to your salad:	
Grilled chicken breast	4,50
Chilled flaked hot smoked salmon	4,50
Grilled halloumi (V)	2,50

## GRILLS

All served with a choice of skin-on-fries, creamed potato, herb buttered potatoes or gratin potatoes (GF)

Rump steak 8oz   grilled tomato   roasted field mushroom   watercress (GF)	17,95
Sirloin steak 8oz   grilled tomato   roasted field mushroom   watercress (GF)	21,95
Rib eye steak 10oz   grilled tomato   roasted field mushroom   watercress (GF)	22,95
Sauces:	
Peppercorn	1,95
Chimichurri	1,95
Garlic & chilli butter	1,25
Grilled chicken breast   choose either rosemary & garlic (GF) or piri piri flavoured   grilled tomato   roasted field mushroom   watercress	14,95
Upgrade to sweet potato fries	0,75
Blackened Cajun salmon   sweetcorn   tomato   chilli & coriander salsa   watercress salad (GF)	15,75
Gourmet beef burger on a toasted sourdough bun   melted Monterey Jack cheese   crispy bacon	15,25

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

Guests on a dinner inclusive package can choose up to a value of £23 per person. A supplement will be charged to your bill for values in excess.



## MAINS

Beer battered cod   skin-on-chips   mushy peas   chunky tartare sauce	14,95
Roast rump of lamb   gratin potato   bacon   lettuce   peas   red wine gravy (GF)	17,25
Pulled beef mushroom & red wine Wellington   creamed potato   roast carrots   broccoli	16,25
Chicken Kiev   slow roasted vine tomatoes   skin-on-chips   watercress	15,50
Keralan cauliflower & red pepper curry   basmati rice   naan bread   pomegranate raita (VE)	13,50
Baked cod   crispy potato   sautéed asparagus & spinach   tomato, caper & basil salsa	16,50
Cauliflower cheese tart   herb buttered potatoes   steamed broccoli   toasted almonds (V)	13,50

## SIDES

Skin-on-chips   sea salt (V)	3,75
Garlic bread   melted mozzarella	3,75
Steamed broccoli   toasted almonds (V)	3,50
Herb buttered potatoes (V)	3,75
Beer battered onion rings (V)	3,75
Sweet potato fries (V)	3,95
Mixed salad   balsamic dressing (V) (GF)	3,50

## DESSERTS

Salted caramel chocolate brownie   vanilla ice cream (V)	6,75
White chocolate crème brûlée   butter shortbread (V)	6,25
Sticky toffee pudding   caramel ice cream (V)	6,75
Baked vanilla cheesecake   strawberry relish   white chocolate spear (GF) (V)	6,50
Selection of ice creams, 3 scoops   vanilla   chocolate   strawberry   caramel   honeycomb & chocolate   raspberry sorbet (GF) (V)	6,50
Glazed lemon tart   raspberry sorbet (V)	6,50
Cheese plate – Tickler mature Cheddar   Long Clawson Stilton   Croxton Manor Brie   crackers   chutney   grapes	7,50

(V) vegetarian (VE) vegan (GF) gluten free

All prices are inclusive of VAT at the current rate.

All items are subject to availability and all weight is approximate uncooked weights.

Any discretionary gratuities will be distributed in full to our team members.