



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



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)	6,75
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.

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.