

SANDWICHES

Served daily 12 noon - 6pm

ROAST SANDWICH OF THE DAY (gf*) <i>Today's roast meat served in gravy and served with skinny fries</i>	£12.95
TOASTED CHEESE MELT (v, gf*) <i>Mature cheddar cheese & mustard sauce, gherkins, caramelised onions, served on toasted bloomer bread</i>	£11.95
CLUB SANDWICH (gf*) <i>Double decker sandwich with roast chicken, bacon, tomato & mayonnaise served with skinny fries</i>	£14.50
CLASSIC FISH FINGER SANDWICH (gf*) <i>Haddock goujons, baby gem lettuce, caper mayonnaise, served on toasted bloomer bread with tartare sauce and skinny fries</i>	£13.95
CLASSIC BLT (gf*) <i>Bacon, lettuce and tomato with skinny fries</i>	£14.50
PRAWN MARIE ROSE (gf*) <i>Coldwater prawns with Marie Rose sauce, lettuce and tomato and skinny fries</i>	£12.95
VEGAN CLUB (vg, gf*) <i>Vegan smoked applewood cheese, grilled vegetables, vegan pesto, dressed leaves and skinny fries</i>	£11.95

CLASSIC SANDWICHES

Served daily 12 noon - 6pm

HAM & MUSTARD <i>Gammon ham, English mustard, tortillas chips</i>	£10.95
CHEDDAR PLOUGHMANS (v) <i>Sliced cheddar, Branston pickle, tortillas chips</i>	£10.95
EGG MAYONNAISE (v) <i>Egg mayo, mustard cress, tortillas chips</i>	£10.25

STONEBAKED PIZZA

MARGHERITA PIZZA (v) <i>tomato, basil oil</i>	£13.95
VEGETABLE PIZZA (v) <i>Red onion, mixed peppers, mushrooms</i>	£15.50
MEAT PIZZA <i>Chicken, bacon, ham</i>	£15.95

SALADS

CAESAR SALAD (v*) <i>Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons</i>	£15.95
ADD CHARGRILLED CHICKEN	£4.00
ADD TEMPURA PRAWNS	£4.00

LIGHT BITES

CLASSIC PRAWN COCKTAIL (gf*) <i>Coldwater prawns, Marie Rose, gem lettuce, tomato, red onion, bread and butter</i>	£9.95
SMOKED HADDOCK & SPRING ONION FISHCAKES <i>Tartare sauce</i>	£9.95
MINI LAMB 'HOT POT' (gf) <i>Pickled red cabbage</i>	£11.95
HERITAGE TOMATO & BURRATA SALAD (v) <i>Basil, sweet balsamic syrup</i>	£9.95
SOUP OF THE DAY (vg, gf*) <i>Warm roll</i>	£8.95
CHICKEN LIVER PATE (gf*) <i>Caramalised onion chutney, crostini</i>	£11.95
VEGETABLE SPRING ROLLS (vg) <i>Sweet chili and coriander dressing</i>	£8.95

MAIN COURSES

PAN FRIED CHICKEN SUPREME (gf, df*) <i>Fondant potato, carrot, broccoli, tarragon sauce</i>	£21.95
DUO OF PORK (gf) <i>Pork shoulder steak, crispy belly pork, potato gratin & vegetables</i>	£22.95
SLOW COOKED SHOULDER OF LAMB <i>Lamb belly, sweet potato, red currant jus</i>	£25.00
CHAR-GRILLED BEEF OR CHICKEN BURGER (chicken - gf*) <i>Double patty beef burger or chicken breast in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, skinny fries</i>	£18.95
HAND BATTERED FISH & CHIPS (gf*) <i>Battered haddock, hand cut chips, tartare, lemon</i>	£21.50
MOROCCAN STYLE ROAST (vg, gf, df) <i>Mediterranean vegetables, Moroccan spices, cous cous</i>	£18.95

FROM THE GRILL

GAMMON STEAK (gf*, df) <i>Pineapple, fried egg, roasted tomato, mushroom, skinny fries</i>	£19.95
MIXED GRILL (gf*, df) <i>4oz flat iron steak, half chicken breast, half gammon, pork chipolata, black pudding, roasted tomato, mushroom, skinny fries</i>	£29.95
8OZ SIRLOIN STEAK (gf*, df) <i>Roasted tomato, mushroom, skinny fries</i>	£29.50

NIBBLES

OLIVE SHARING BOARD (vg, gf*) <i>Marinated olives, warm bread, olive oil & balsamic</i>	£9.95
PIPERS CRISPS (gf) <i>Selection of flavours</i>	£1.95

SIDES

HAND CUT CHIPS (vg, gf*) <i>Sea salt</i>	£4.95
SKINNY FRIES (vg, gf*) <i>Sea salt</i>	£4.25
MASHED POTATO (v)	£4.95
HOUSE SALAD (vg) <i>Olive oil, balsamic</i>	£4.95
SEASONAL VEGETABLES (v, df*)	£4.95
HAND BATTERED ONION RINGS (v, gf*)	£4.95
SAUCES <i>Peppercorn, Diane, Bearnaise</i>	£3.95

DESSERTS & COFFEES

DARK CHOCOLATE & CLEMENTINE TORTE (vg, gf) <i>Berry compote</i>	£8.95
STRAWBERRIES & CLOTTED CREAM (gf)	£8.95
CLASSIC LEMON TART <i>Crushed meringue, berry coulis</i>	£8.95
BAKED VANILLA CHEESECAKE <i>Summer berry compote</i>	£8.95
STICKY TOFFEE PUDDING (gf) <i>Butterscotch sauce, vanilla ice cream</i>	£8.95
TRIO OF ICE CREAM <i>Chocolate, vanilla, strawberry</i>	£7.50
RASPBERRY & WHITE CHOCOLATE PANNA COTTA (gf)	£8.95
AMERICANO	£4.00
CAPPUCINO, LATTE or FLAT WHITE	£4.50
ESPRESSO	£4.00
DOUBLE ESPRESSO	£4.50
MACHIATO	£4.20
POT OF TEA - ask for our selection	£3.80
ADD SHOT OF SYRUP	£0.50
LIQUEUR COFFEES	£8.95

(vg) Vegan (v) Vegetarian (df) dairy free

(vg*) Vegan alternative available (gf*) gluten free available (df*) dairy free available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.

Guests on a dinner inclusive package have an allowance of £30pp to spend.

A 10% discretionary service charge will be added to your bill

WINE MENU

CHAMPAGNE, SPARKLING & PROSECCO

	125ml	Half Bottle	Bottle
TAITTINGER BRUT RESERVE, FRANCE <i>A high proportion of Chardonnay and a minimum of three years in the cellar, where it reaches the peak of aromatic maturity. The nose, very open and expressive, delivers aromas of fruit and brioche, peach, white flower and vanilla pod</i>		£39.50	£75
TAITTINGER PRESTIGE ROSE, FRANCE <i>The intense and brilliant body is bright pink in colour, the bubbles are fine and mousse persistent. The full nose is expressive, fresh and young. Aromas of red fruits, freshly crushed wild raspberry, cherry and blackcurrant</i>		£44.50	£85
PONTEBELLO PROSECCO, ITALY <i>Showcases aromas of fresh green apples, pear, and citrus, complemented by floral hints. On the palate, it's crisp and lively, with balanced acidity and a touch of sweetness that makes it incredibly approachable.</i>	£7.00		£35

WHITE WINE

	175ml	250ml	Bottle
BELVINO, PINOT GRIGIO, ITALY <i>Light in style with distinct flavours. Nutty almond blends with apple and pear, hints of citrus and nectarine.</i>	£7.95	£10.50	£29
BERRI ESTATE CHARDONNAY, SOUTH EASTERN AUSTRALIA <i>Buttery green apples with a hint of pineapple and vanilla</i>	£7.95	£10.50	£29
CULLINAN VIEW, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA <i>A dry, ripe tropical-fruits style of Sauvignon Blanc which will appeal to those who prefer a softer, more rounded version of this popular grape variety.</i>	£7.95	£10.50	£29
LEEFIELD STATION, SAUVIGNON BLANC, MARLBOROUGH, NZ <i>A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit gives way to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.</i>	£9.75	£12.50	£36
DON JACOBO, RIOJA VIURA ORGANICO, SPAIN <i>Made entirely from Viura grapes, cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness. Mildly acidic with hints of grapefruit and citrus.</i>			£39

ROSE WINE

	175ml	250ml	Bottle
BELVINO, PINOT GRIGIO ROSATO, ITALY <i>A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes from the Venetian wine region. The wine is cool-fermented in stainless steel after a brief maceration on the skins to extract sufficient colour.</i>	£7.95	£10.50	£29
WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA <i>Medium-sweet rose made using Zinfandel grapes from warm Californian vineyards</i>	£7.95	£10.50	£29

RED WINE

	175ml	250ml	Bottle
SHORT MILE BAY, MERLOT, AUSTRALIA <i>Juicy Merlot with a soft, smooth palate showing ripe plum, mulberry and blackberry; a spicy vanilla note follows, acquired during a brief period of oak ageing.</i>	£7.95	£10.50	£29
TEKENA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE <i>Light-bodied yet juicy Cabernet Sauvignon with a plum and bramble character</i>	£7.95	£10.50	£29
VINA REAL, RIOJA, SPAIN <i>Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.</i>	£9.75	£12.50	£36
THE GUV'NOR, TEMPRANILLO <i>Made from Tempranillo grapes picked from their favourite vineyards across Spain, it's a crowd-pleasing wine designed to be shared with good food – and even better company. It's bold. It's fruity. It's a modern Spanish red that goes with everything, especially spicy barbecue meats or anything chargrilled.</i>			£32
FAMILIA ZUCCARDI BRAZOS, MALBEC, MENDOZA, ARGENTINA <i>Enticing aromas of cherry and plum with a background of warming spice. Well structured with freshness to the finish</i>			£39

HOUSE WINE

	175ml	250ml	Bottle
FOOTSTEPS, PINOT GRIGIO, AUSTRALIA <i>Light, fruity, unoaked wine is made using this popular grape variety sourced from Veneto in northern Italy. Dry but with plenty of green apple fruit and a good mouth-feel.</i>	£7.95	£8.95	£25.00
FOOTSTEPS, SHIRAZ, AUSTRALIA <i>A rich, vibrant, red berry fruit-driven style.</i>	£7.95	£8.95	£35.00
FOOTSTEPS, ZINFANDEL ROSE, CALIFORNIA USA <i>Cool-fermented to preserve the fruit and freshness this wine has a delicious grapey off-dry palate. Great summer drinking!</i>	£7.95	£8.95	£25.00