

STARTERS

SMOKED HADDOCK & SPRING ONION FISHCAKES <i>Tartare sauce</i>	£9.95	LAMB 'HOT POT' (gf) <i>Pickled red cabbage</i>	£11.95
HERITAGE TOMATO & BURRATTA SALAD (v, gf) <i>Basil, sweet balsamic syrup</i>	£9.95	CHEF'S HOMEMADE SOUP (vg, gf*) <i>Warm roll</i>	£8.95
HOT SMOKED SALMON & MASCARPONE MOUSSE (gf) <i>Potato salad, horseradish cream</i>	£11.95	PEA & MINT FALAFEL (vg, gf) <i>Rocket, caper & lemon dressing</i>	£9.50
CLASSIC PRAWN COCKTAIL (gf*) <i>Coldwater prawns, Marie Rose, gem lettuce, tomato, red onion, bread & butter</i>	£9.95	CHICKEN LIVER PATE (gf*) <i>Caramelised red onion chutney, crostini</i>	£11.95
VEGETABLE SPRING ROLLS (vg) <i>Sweet chili and coriander dressing</i>	£8.95	OLIVE SHARING BOARD (vg, gf*) <i>Marinated olives, warm bread, olive oil & balsamic</i>	£9.95

MAIN COURSES

PAN FRIED CHICKEN SUPREME (gf, df*) <i>Fondant potato, carrot, broccoli, tarragon sauce</i>	£21.95	SEARED SEA BASS (gf, df*) <i>Lemon, dill and caper dressing, pea & asparagus risotto</i>	£22.95
BRAISED BEEF (gf) <i>Slow cooked angel steak, creamy mash, roasted root vegetables, red wine gravy</i>	£22.95	MOROCCAN STYLE ROAST (vg, gf, df) <i>Mediterranean vegetables, Moroccan spices & cous cous</i>	£18.95
SLOW COOKED SHOULDER OF LAMB <i>lamb belly, sweet potato, red currant jus</i>	£25.00	CHAR-GRILLED BEEF BURGER <i>Double patty beef burger in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, skinny fries</i>	£18.95
DUO OF PORK (gf) <i>Pork shoulder steak, crispy belly pork, potato gratin & vegetables</i>	£22.95	CHICKEN BURGER (gf*) <i>Grilled chicken breast in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, skinny fries</i>	£18.95
CAESAR SALAD (v*) <i>Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons</i>	£15.95	CHERRY TOMATO & MASCARPONE RISOTTO (v, vg*, gf) <i>Parmesan crisp, sweet balsamic syrup</i>	£18.00
ADD CHARGRILLED CHICKEN TO YOUR CAESAR SALAD	£4.00	HAND BATTERED FISH & CHIPS (gf*) <i>Battered haddock, hand cut chips, mushy peas, tartare, lemon</i>	£21.50
ADD TEMPURA PRAWNS TO YOUR CAESAR SALAD	£4.00		

FROM THE GRILL

8oz SIRLOIN STEAK (gf*, df) <i>Roasted tomato, mushroom, skinny fries</i>	£29.50	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
GAMMON STEAK (gf*df) <i>Pineapple, fried egg, roasted tomato, mushroom, skinny fries</i>	£19.95		

SIDES

HOUSE SALAD (vg) <i>Olive oil, balsamic</i>	£4.95
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
HAND BATTERED ONION RINGS (v, gf*)	£4.95
SAUCE <i>Peppercorn, béarnaise, Diane</i>	£3.95

DESSERTS

BAKED VANILLA CHEESECAKE <i>Summer berry compote</i>	£8.95
CLASSIC LEMON TART <i>Crushed meringue, berry coulis</i>	£8.95
DARK CHOCOLATE & CLEMENTINE TORTE (vg, gf) <i>Berry compote</i>	£8.95
STRAWBERRIES & CLOTTED CREAM (gf)	£8.95
TRIO OF ICE CREAMS & SORBETS	£7.50
RASPBERRY, WHITE CHOCOLATE PANNA COTTA (gf)	£8.95
CREME BRULEE (gf*) <i>shortbread</i>	£8.95
STICKY TOFFEE PUDDING (gf) <i>Butterscotch sauce, vanilla ice cream</i>	£8.95

(vg) Vegan (v) Vegetarian (vg**) Vegan alternative available (gf**) gluten free alternative 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 £30 per person

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