

# RESTAURANT

MENU

## FOR THE TABLE

GREEN PITTED GORDAL OLIVES **[VE]** **[GF]** £4.25

WARM OVEN BAKED BREAD WITH GARLIC AND HERB BUTTER **[V]** £4.75

BALSAMIC PICKLED BABY ONIONS **[VE]** **[GF]** £4.25

## STARTERS

PEA AND MINT SOUP **[VEA]** **[GFA]** £8.50  
Chive crème fraîche and crispy onions

TRUFFLED MUSHROOM TARTARE **[V]** £10.50  
Toasted sourdough, quails egg, pickled baby onions and coriander

SMOKED MACKEREL FILLET **[GFA]** £9.50  
Celeriac rémoulade, gooseberry chutney and rye bread

BRITISH HERITAGE TOMATO AND BURRATA SALAD **[VEA]** **[GF]** £10.50  
Green herb pesto and smoked Maldon sea salt

DUCK LIVER PARFAIT £12.00  
Apple and cinnamon granola, apple cider chutney and toasted brioche

CRISPY FRIED SALT AND PEPPER SQUID £9.50  
Chilli and coriander mayonnaise

CHICKEN AND APRICOT TERRINE £11.00  
Baby gem, anchovies, parmesan shavings and Caesar dressing

POTTED BRITISH CRAB **[GFA]** £12.00  
Tarragon mayonnaise, salmon caviar and toasted sourdough

## MAINS

ROASTED SCOTTISH SEA TROUT **[GF]** £22.50  
Crushed herb new potatoes, roasted baby gem, pea and shallot butter sauce

TOMATO AND BASIL PENNE PASTA **[VE]** £14.50  
Melted mozzarella, pomodoro sauce and herb pesto

ROASTED CHICKEN BREAST £21.50  
Mushroom and parmesan risotto, spring onion and charred broccoli

ROASTED CONFIT DUCK SALAD £19.50  
Orzo pasta, sundried tomato, pomegranate and beetroot dressing

GRILLED HALLOUMI AND MIXED GRAIN SALAD **[V]** £14.50  
Ginger, sweet chilli, tomato and red pepper salsa

BAKED FILLET OF SEA BASS £23.00  
Saffron cream mussel sauce, herb gnocchi, leeks and samphire

THE GREAT BRITISH CHEESEBURGER **[GFA]** £19.95  
6oz British beef burger, melted cheese, crispy bacon, onion rings, caramelised onion chutney and pickled gherkin, coleslaw and fries

CLASSIC CHEESY MUSHROOM BURGER **[VEA]** **[GFA]** £15.95  
Portobello mushroom, caramelised onion chutney, grilled Cornish brie and fries

PARSNIP WELLINGTON **[VE]** £22.50  
Creamy mashed potatoes, braised leeks and curly kale

### Dinner Inclusive Package

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £32 per adult from this menu. Additional spend will be charged as a supplement.

## CLASSICS

CRISPY BATTERED FISH AND THICK CUT CHIPS £19.95  
Mushy peas, tartare sauce and scorched lemon

CAESAR SALAD **[GFA]** £14.50  
Baby gem, creamy Caesar dressing, garlic croutons, anchovies and parmesan shavings

CHICKEN TIKKA CURRY **[GF]** £17.50  
Basmati rice, mini poppadoms and mango chutney

ADD CHARGRILLED CHICKEN BREAST **[GF]** £5.50

ADD GRILLED HALLOUMI **[V]** £4.50

ADD CRISPY SKINNED SEABASS FILLET **[GF]** £8.50

## SIGNATURE GRILLS

7oz GRILLED GAMMON CHOP **[GF]** £19.50  
Fried egg, pineapple, thick cut chips and spiced harissa ketchup

8oz DRY AGED FILLET STEAK **[GF]** £36.00  
The most tender steak, cut from the tenderloin. Served with rocket, gem and parmesan salad and your choice of fries or thick cut chips. Best served rare

10oz 30 DAY DRY AGED RIB EYE **[GF]** £34.00  
Fantastic marbling gives the rib eye great flavour and a tender texture. Served with rocket, gem and parmesan salad and your choice of fries or thick cut chips. Best served medium rare

## SAUCES

BEARNAISE SAUCE £2.00

PEPPERCORN SAUCE £2.00

GARLIC AND HERB BUTTER £2.00

RED WINE JUS £2.00

## SIDES

FRIES **[V]** **[GFA]** £4.50

THICK CUT CHIPS **[V]** **[GFA]** £4.50

LOADED BBQ FRIES **[V]** £5.50

BUTTERED SUGAR SNAP PEAS, LEEKS AND CRISPY ONIONS **[V]** £4.50

BEER BATTERED ONION RINGS **[V]** £4.50

TRUFFLE DRESSED ROCKET, BABY GEM AND PARMESAN SALAD **[V]** **[GF]** £4.50

CREAMY MASHED POTATOES **[V]** **[GF]** £4.50

## WE RECOMMEND

NOBILO SAUVIGNON BLANC, NEW ZEALAND £34.00 (Bottle)  
Vibrant and refreshing with hints of pineapple, elderflower and citrus

TRESCOY CHATEAUNEUF DU PAPE, FRANCE **[VE]** £52.00 (Bottle)  
Plums, black cherries and a hint of cocoa and cloves

WHISPERING ANGEL PROVENCE ROSE, FRANCE £45.00 (Bottle)  
Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish

**[V]** Suitable for Vegetarians **[VE]** Suitable for Vegans **[VEA]** Vegan Alternative Available **[GFA]** Gluten Free Alternative Available **[GF]** Gluten Free

Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

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