



# Restaurant Menu





# For The Table

WARM OVEN-BAKED POTATO BREAD ROLL WITH SEA SALT BUTTER (V) 4.75  
GREEN PITTED GORDAL OLIVES (VE)(GF) 4.50                      BALSAMIC PICKLED ONIONS (VE)(GF) 4.50

## Starters

CAULIFLOWER CHEESE SOUP (V)(GFA) 8.95  
Creamy cauliflower cheese soup topped with a caramelised cheese and mustard glaze, served with warm potato bread and sea salt butter.

We recommend...  
DUCK LIVER PARFAIT 12.75  
Duck liver parfait set in a terrine, served with watercress salad, rhubarb chutney and toasted sunflower seed bread.

CRISPY TEMPURA TOFU (VE) 9.50  
Tofu seasoned with salt and pepper, spring onion and served with chilli jam.

STICKY BBQ PORK BELLY (GF) 12.50  
Tender pork belly glazed in a sticky BBQ sauce, served with kimchi and a honey-soy miso dressing.

CORONATION CHICKPEA (VE)(GF) 10.95  
A warm spiced chickpea salad served with beetroot hummus, crispy kale and a drizzle of coriander oil.

We recommend...  
GRILLED MACKEREL 11.95  
Cured mackerel served with beetroot, horseradish cream, watercress salad, pomegranate dressing and toasted rye bread.

GRILLED GOATS CHEESE (V) 10.95  
Creamy grilled goats cheese on a bed of giant couscous, watercress, toasted walnuts, poached pear, herb pesto, and a drizzle of balsamic glaze.

SALT & PEPPER SQUID 10.75  
Crispy salt and pepper squid, served with a chilli and coriander mayonnaise.

## Grills

100Z RIBEYE STEAK (GFA) 37.00  
A premium cut of Angus beef, aged for 30 days to enhance its rich marbling and flavour. Best enjoyed medium-rare. Served with a baby gem salad, your choice of French fries or thick cut chips, and a sauce of your choice.

8OZ FILLET STEAK (GFA) 39.00  
The finest and most tender cut from the tenderloin, aged for a minimum of 21 days to ensure maximum flavour. Best enjoyed rare. Served with a baby gem salad, your choice of French fries or thick cut chips, and a sauce of your choice.

HORSESHOE GAMMON STEAK (GFA) 21.50  
Grilled gammon with thick cut chips, pineapple, a fried egg and grain mustard mayonnaise.

STEAKS ARE SERVED WITH YOUR CHOICE OF SAUCE:  
BÉARNAISE SAUCE (V)(GF)    PEPPERCORN SAUCE (V)(GF)    RED WINE BEEF JUS (GF)  
ADD AN ADDITIONAL SAUCE TO ANY DISH FOR 2.00

## Mains

We recommend...  
CRAB & CRAYFISH THERMIDOR 27.50  
Grilled crab and crayfish on a bed of sautéed greens, served with a rich cheese sauce and potato croquettes.

WEST COUNTRY CHEDDAR RAVIOLI (V) 18.50  
Ravioli with cracked black pepper, parmesan cream sauce and balsamic onions.

STUFFED CHICKEN BREAST (GF) 24.50  
Chicken with smoked bacon and garlic served with creamed potato, tenderstem broccoli and thyme jus.

We recommend...  
DUCK BREAST (GF) 26.50  
Roast duck breast served with braised red cabbage, crispy kale, boulangère potato and ginger jus.

ROAST PUMPKIN GNOCCHI (VE) 19.50  
Gnocchi with pumpkin, chard, spring onion, plant-based feta, pumpkin seeds and red pesto.

FILLET OF SALMON (GF) 23.50  
Oven baked salmon fillet, crushed herb peas, Yorkshire Hasselback potato and chive hollandaise.

STEAK & ALE PIE (GF) 19.95  
Braised beef and ale pie with creamy mashed potato, charred tenderstem broccoli and thyme infused gravy.

MEXICAN BEAN BURGER (VE) 18.50  
A Mexican bean and roasted red pepper burger with tomato salsa, guacamole, plant-based cheese sauce and jalapeños.

CHICKEN TIKKA CURRY 19.50  
A fragrant chicken tikka curry served with basmati rice, wholemeal grilled chapati, a crispy onion bhaji and a side of sweet mango chutney.

THE GREAT BRITISH CHEESEBURGER (GFA) 21.95  
A 6oz British beef burger topped with crispy bacon, nacho cheese sauce and layered fresh little gem lettuce, sliced tomato, pickled gherkins and caramelised onion chutney. Finished with crispy onion rings. Served with a side of coleslaw and French fries.

FISH & CHIPS (GFA) 21.95  
Crispy battered fish served with thick cut chips, mushy peas, tartare sauce, curry sauce and a scorched lemon.

## Sides

CRISPY POTATO CROQUETTES & PARMESAN (V)(GFA) 5.50                      BATTERED ONION RINGS (V) 4.50                      BABY GEM SALAD (V)(GF) 5.00  
THICK CUT CHIPS (V)(GFA) 4.50                      BUTTERED GREENS (V)(GF) 4.50                      With radish, parmesan and ranch dressing.  
FRENCH FRIES (V)(GFA) 4.50                      Sugar snap peas, courgette, tenderstem broccoli and spinach.

## We Recommend

NOBILO SAUVIGNON BLANC, NEW ZEALAND 37.50 (BOTTLE)                      TRESCOY CHATEAUNEUF DU PAPE, FRANCE (VE) 52.00 (BOTTLE)                      WHISPERING ANGEL PROVENCE ROSE, FRANCE 49.00 (BOTTLE)  
Vibrant and refreshing with hints of pineapple, elderflower and citrus.                      Plums, black cherries and a hint of cocoa and cloves.                      Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

### DINNER INCLUSIVE PACKAGE

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to 35.00 per adult from this menu. Additional spend will be charged as a supplement.

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE  
All steaks and burger weights listed are based on raw, pre-cooked weight.. 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.