-FESTIVE DINNER MENU-

STARTERS

Parsnip &	Apple Soup	
Crusty roll,	root vegetable crisps (gf) (Ve)	

£,7.5

£,8.25

Classic prawn cocktail

Gem lettuce, Marie Rose, lemon, brown bread

£,8.5

Duck liver patè

Caramelised apple & onion chutney, toast

Butternut squash puree, roasted butternut (gf) (Ve) (df) £,8.25 / £,19

MAINS

FROM THE GRILL

8oz Ribeye steak

Fries, watercress, shallot salad (gf) Add roasted tomato or Roasted mushrooms Peppercorn, red wine jus, hollandaise (gf)

f.1.75 each £3.5 each

6oz beef burger

Brioche style bun, red onion, lettuce, tomato, dill pickle, our own burger sauce, fries £.16

Cajun chicken burger

Brioche style bun, guacamole, caramelised onion, fries

£,16

Moving Mountain meat free burger

Brioche style bun, red onion, lettuce, tomato, dill pickle, £,16 our own burger sauce, fries (Ve)

Add unsmoked bacon or mature cheddar £.1.75 each SALADS

Classic Caesar Salad

Lettuce, Parmesan, anchovies, croutons, dressing £8.25 / £16 ADD Chicken £,2.5 ADD Bacon

Mature Cheddar Ploughman's

Branston' pickle, apple, tomato, gem lettuce, sourdough roll, pickled onion

£,14.5

Add Sausage Roll

Pâté Ham Pork Pie

£,2.5

Pie of the day

Mash, buttered green vegetables, jus

£,20

Chicken supreme

Hasselback potato, tenderstem broccoli, jus (gf)

£,22

Mushroom & spinach wellington

Roasted potatoes, buttered kale, white onion & garlic sauce (v)

Fish & chips

Tartare sauce, lemon

£,17

Pan fried hake

Sautéed new potato, tenderstem broccoli, prawn butter (gf)

£,21

£22

Roast turkey breast

Pigs in blankets, chestnut stuffing, all the trimmings

PUDDINGS

Christmas pudding

Brandy custard

£,8

£12

Banana sticky toffee pudding

Salted toffee sauce, salted caramel ice cream, caramel swirls (gf)

Artisan cheese board

Mature cheddar, stilton, brie, crackers, grapes, apple, caramelised apple & onion chutney

Winter berry strudel

Créme Anglais

€,8.25

Peanut butter brownie

Orange & cinnamon crème brûlée

Orange shortbread (gf without shortbread)

£,8 £,8.25

Salted caramel ice cream, peanut butter sauce (gf)

£4.5 2 scoops

Dolcetti ice cream & sorbet

Strawberry Clotted Cream, Salted Caramel, Honeycomb,

Chocolate, Vanilla, Funky Banana, Vegan Vanilla,

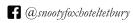
Cookies & Cream (contains Gluten)

Sorbets – Raspberry, Orange, Blackcurrant, Mango,

Strawberry Guava (Ve, GF)

(Dinner inclusive resident guests have a £,25 allowance towards their meal, excluding drinks)

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables









-WINES-

CHAMPAGNE	125ml	200ml	75 c l
Joseph Perrier Brut NV, France. Soft and delicate with great complexity.	9.00		50.00
Veuve Cliquot Yellow Label NV, France. Full-bodied and richly flavoured.			65.00
Bollinger, France. Made from first-run juice, a full-bodied Champagne.			87.00
Veuve Cliquot Rose NV, France.			80.00
SPARKLING	1 2 5 m l	200ml	75cl
Chio Prosecco, Italy. Fresh and light with balanced acidity and body.	7.00		27.00
Freixenet Prossecco, Spain.			9.00
WHITE	175ml	250ml	75cl
Oyster Catcher Sauvignon Blanc, Chile. Fresh pear with twist of gooseberry.	5.90	7.70	23.00
Ancora Pinot Grigio, Italy. Pear and citrus notes.	5.80	7.60	22.00
Last Stand Chardonnay, Australia. Ripe tropical fruit aromas.	6.50	8.40	26.00
Cawston Crossing Chenin Blanc, South Africa. Flavours of guava, apple and pear.	5.90	7.70	24.00
Rongopai Sauvignon Blanc, New Zealand. Good structure with a long spicy finish.	8.20	10.95	32.50
Macon Villages, France. Full buttery wine with nutty notes.			29.00
Ropiteau Chablis, France. Elegant dry wine with well-balanced acidity.			33.00
Chateau Thauvenay Sancerre, France. Lemons & fine herbal notes.			39.00
Schieferkopf Riesling Alsace, France. Golden colour citrus acidity and spice.			25.00
RED	175ml	250m1	75cl
Solar Viejo Tempranillo, Spain. Aromas of cherries, plums and sloe's.	6.90	7.90	25.00
Oyster Catcher Merlot, Chile. Aroma of cedar and plums.	6.20	7.80	24.50
Tall Horse Shiraz, South Africa. Wildberry flavours and oak spice.	6.80	8.80	26.00
Solar Viejo Rioja Reserva, Spain. Ripe fruit flavours, well, structured tannins.	7.80	10.40	31.00
IL Caggio Montepulciano D'abruzzo, Italy. Black and red fruit flavour, spice twist.	7.20	8.90	27.00
Finca Flichman Malbec, Argentina. Rich and full bodied, great value for money.	5.90	7.70	24.00
Tall Horse Pinotage, South Africa. Soft and medium bodied with silky tannins.			25.00
La Cour Des Dames Mourvedre, France. Fruits and acacia aroma, liquorice hint.			28.00
Gabbiano Chianti Classico, Italy. Cherry blossom, red and black fruit, cinnamon.			31.00
Casa Ferrierinha Esteva, Portugal. Warm notes of cedar and tobacco.			28.00
ROSE	175ml	250ml	75cl
Canyon Road White Zinfandel, USA. Floral summer orchard aromas.		7.70	23.00
La Promenade Cote du Provence Rose, France. Light pink in colour.	7.10	9.40	28.00
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