

- FESTIVE DINNER MENU -

STARTERS

Parsnip & Apple Soup <i>Crusty roll, root vegetable crisps (gf) (Ve)</i>	£7.5	Classic prawn cocktail <i>Gem lettuce, Marie Rose, lemon, brown bread</i>	£8.5
Duck liver paté <i>Caramelised apple & onion chutney, toast</i>	£8.25	Risotto <i>Butternut squash puree, roasted butternut (gf) (Ve) (df)</i>	£8.25 / £19

MAINS

FROM THE GRILL

8oz Ribeye steak <i>Fries, watercress, sbaloot salad (gf)</i>	£28
<i>Add roasted tomato or Roasted mushrooms</i>	£1.75 each
<i>Peppercorn, red wine jus, hollandaise (gf)</i>	£3.5 each
6oz beef burger <i>Brioche style bun, red onion, lettuce, tomato, dill pickle, our own burger sauce, fries</i>	£16
Cajun chicken burger <i>Brioche style bun, guacamole, caramelised onion, fries</i>	£16
Moving Mountain meat free burger <i>Brioche style bun, red onion, lettuce, tomato, dill pickle, our own burger sauce, fries (Ve)</i>	£16
<i>Add unsmoked bacon or mature cheddar</i>	£1.75 each

SALADS

Classic Caesar Salad <i>Lettuce, Parmesan, anchovies, croutons, dressing</i>	£8.25 / £16
<i>ADD Chicken</i>	£2.5
<i>ADD Bacon</i>	£2.5
Mature Cheddar Ploughman's <i>'Branston' pickle, apple, tomato, gem lettuce, sourdough roll, pickled onion</i>	£14.5
<i>Add Sausage Roll</i>	£1.5
<i>Pâté</i>	£2.5
<i>Ham</i>	£2.5
<i>Pork Pie</i>	£2.5

Pie of the day <i>Mash, buttered green vegetables, jus</i>	£20	Fish & chips <i>Tartare sauce, lemon</i>	£17
Chicken supreme <i>Hasselback potato, tenderstem broccoli, jus (gf)</i>	£22	Pan fried hake <i>Sautéed new potato, tenderstem broccoli, prawn butter (gf)</i>	£21
Mushroom & spinach wellington <i>Roasted potatoes, buttered kale, white onion & garlic sauce (v)</i>	£20	Roast turkey breast <i>Pigs in blankets, chestnut stuffing, all the trimmings</i>	£22

PUDDINGS

Christmas pudding <i>Brandy custard</i>	£8	Winter berry strudel <i>Crème Anglaise</i>	£8.25
Banana sticky toffee pudding <i>Salted toffee sauce, salted caramel ice cream, caramel swirls (gf)</i>	£8	Orange & cinnamon crème brûlée <i>Orange shortbread (gf without shortbread)</i>	£8
Artisan cheese board <i>Mature cheddar, stilton, brie, crackers, grapes, apple, caramelised apple & onion chutney</i>	£12	Peanut butter brownie <i>Salted caramel ice cream, peanut butter sauce (gf)</i>	£8.25
		Dolcetti ice cream & sorbet 2 scoops	£4.5
		<i>Strawberry Clotted Cream, Salted Caramel, Honeycomb, Chocolate, Vanilla, Funky Banana, Vegan Vanilla, Cookies & Cream (contains Gluten)</i>	
		<i>Sorbets – Raspberry, Orange, Blackcurrant, Mango, Strawberry Guava (Ve, GF)</i>	

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

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

