- M E N U -

STARTERS

Chef's soup White bloomer, butter (gf) (Ve)	£,7.5	Pan fried scallops Pea puree, bacon crumb (gf)	£,9.95
Duck liver patè Caramelised onion chutney, toast	£,8.25	Goats cheese and beetroot Tart Rocket salad, balsamic	£,7.95
Classic prawn cocktail Gem lettuce, Marie Rose, lemon, brown bread	£,8.5	Risotto Butternut squash puree, roasted butternut (gf) (Ve) (df)	£8.25 / £,19

MAINS

FROM THE GRILL 80z Ribeye steak Rocket, Parmesan salad, fries (gf) £,28 £,1.75 each Add roasted tomato or roasted mushrooms Peppercorn, blue cheese, truffle hollandaise (gf) £,3.5 each 6oz beef burger £,16 Cajun chicken burger £,16 Moving Mountain plant based burger (Ve) £,16 All burgers come with gem lettuce, tomato, gherkin, red onion, burger slaw, burger sauce & fries, toasted bun £,1.75 each Add American cheese, bacon

	SALADS —	
Classic caesar Sal Lettuce, Parmesan, cro ADD Chicken ADD Bacon		£8.25 / £,16 £2.5 £2.5
Mature cheddar p Branston', piccalilli, a crusty roll, pickled onio	pple, tomato, gem lettuce,	£,14.5
Add Sausage rol Pâté Ham	7	£.1.5 £2.5 £.2.5

Pie of the day Mash, buttered green vegetables, jus	£,20
Lamb rump Dauphinoise potato, carrot puree, braised red cabbage, jus	£,25
Curry of the day Coconut rice, poppadum	£,18
Mushroom and Spinach Wellington Roasted potatoes, buttered green veg, white onion, garlic sauce	£,20

Chicken Supreme Hasselback potato, green beans, jus (gf)	£,22
Local Ale Battered Haddock Fries, peas	£,17
Fish Of The Day Sauteed new potatoes tenderstem broccoli, prawn butter (gf)	£,21

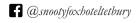
PUDDINGS

Sticky toffee pudding Banana, salted toffee sauce, salted caramel ice cream,	Orange & cinnamon crème brûlée Orange shortbread (gf without shortbread)		£,8
caramel swirls (gf)	£,8	Dolcetti ice cream & sorbet 2 scoops	<i>f.4.5</i>
Peanut butter brownie Raspberry sauce, vanilla ice cream (gf)	£,8.25	Strawberry clotted cream, honeycomh, chocolate, funky hanana, salted caramel, vanillaVegan vanilla (gf)(Ve), cookies & cream (contains gluten),	~
Lemon and treacle tart Clotted Cream	£,8.25	Sorbets —lemon, 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	1 2 5 m l	200ml	75cl
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
19 Crimes 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	250ml	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
La Cour Des Dames Mourvedre, France. Fruits and acacia aroma, liquorice hint.	7.90	9.10	29.00
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
Chateu Beauchene Chateauneuf-du-Pape, France. Black cherries, vanilla, cedar.			51.00
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.	5.90	7.70	23.00
La Promenade Cote du Provence Rose, France. Light pink in colour.	7.10	9.40	28.00

