

- MENU -

STARTERS

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

MAINS

FROM THE GRILL

8oz Ribeye steak <i>Rocket, Parmesan salad, fries (gf)</i>	£28
<i>Add roasted tomato or roasted mushrooms</i>	£1.75 each
<i>Peppercorn, blue cheese, truffle hollandaise (gf)</i>	£3.5 each
6oz beef burger	£16
Cajun chicken burger	£16
Moving Mountain plant based burger (Ve)	£16
<i>All burgers come with gem lettuce, tomato, gherkin, red onion, burger slam, burger sauce & fries, toasted bun</i>	
<i>Add American cheese, bacon</i>	£1.75 each

SALADS

Classic caesar Salad <i>Lettuce, Parmesan, croutons, dressing</i>	£8.25 / £16
<i>ADD Chicken</i>	£2.5
<i>ADD Bacon</i>	£2.5
Mature cheddar ploughman's <i>'Branston', piccalilli, apple, tomato, gem lettuce, crusty roll, pickled onion</i>	£14.5
<i>Add Sausage roll</i>	£1.5
<i>Pâté</i>	£2.5
<i>Ham</i>	£2.5

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

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

PUDDINGS

Sticky toffee pudding <i>Banana, salted toffee sauce, salted caramel ice cream, caramel swirls (gf)</i>	£8	Orange & cinnamon crème brûlée <i>Orange shortbread (gf without shortbread)</i>	£8
Peanut butter brownie <i>Raspberry sauce, vanilla ice cream (gf)</i>	£8.25	Dolcetti ice cream & sorbet <i>Strawberry clotted cream, honeycomb, chocolate, funky banana, salted caramel, vanilla</i>	2 scoops £4.5
Lemon and treacle tart <i>Clotted Cream</i>	£8.25	<i>Vegan vanilla (gf)(Ve), cookies & cream (contains gluten),</i>	
		<i>Sorbets -lemon, orange, blackcurrant, mango, strawberry guava (Ve) (gf)</i>	

(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	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
19 Crimes 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
La Cour Des Dames Mourvedre, France. <i>Fruits and acacia aroma, liquorice hint.</i>	7.90	9.10	29.00
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
Chateau Beauchene Chateauneuf-du-Pape, France. <i>Black cherries, vanilla, cedar.</i>			51.00
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

