



MENU

### FOR THE TABLE

WARM OVEN BAKED BREAD WITH GARLIC AND

HERB BUTTER V £4.75

BALSAMIC PICKLED BABY ONIONS VE GF £4.25

SMOKED MACKEREL FILLET GFA £9.50

Celeriac rémoulade, gooseberry

chutney and rye bread

**CRISPY FRIED SALT AND PEPPER SQUID £9.50** 

Chilli and coriander mayonnaise

**CRISPY BATTERED FISH** AND THICK CUT CHIPS £19.95

GREEN PITTED GORDAL OLIVES VE GF £4.25

#### STARTERS -

TRUFFLED MUSHROOM TARTARE V £10.50 Toasted sourdough, quails egg, pickled baby onions and coriander

> DUCK LIVER PARFAIT £12.00 Apple and cinnamon granola, apple cider chutney and toasted brioche

> > POTTED BRITISH CRAB GFA £12.00 Tarragon mayonnaise, salmon caviar and toasted sourdough

PEA AND MINT SOUP VEA GFA £8.50 Chive crème fraîche and crispy onions

BRITISH HERITAGE TOMATO AND BURRATA SALAD VEA GF £10.50 Green herb pesto and smoked Maldon sea salt

> CHICKEN AND APRICOT TERRINE £11.00 Baby gem, anchovies, parmesan shavings and Caesar dressing

#### MAINS

TOMATO AND BASIL PENNE PASTA VE £14.50 Melted mozzarella, pomodoro sauce and herb pesto

**GRILLED HALLOUMI AND MIXED** GRAIN SALAD V £14.50 Ginger, sweet chilli, tomato and red pepper salsa

CLASSIC CHEESY MUSHROOM BURGER VEA GFA £15.95 Portobello mushroom, caramelised onion chutney, grilled Cornish brie and fries

**ROASTED CHICKEN BREAST £21.50** Mushroom and parmesan risotto, spring onion and charred broccoli

**BAKED FILLET OF SEA BASS £23.00** Saffron cream mussel sauce, herb gnocchi, leeks and samphire

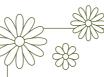
PARSNIP WELLINGTON VE £22.50 Creamy mashed potatoes, braised leeks and curly kale

7oz GRILLED GAMMON CHOP GF £19.50 Fried egg, pineapple, thick cut chips and spiced harissa ketchup

**BEARNAISE SAUCE £2.00** 

FRIES V GFA £4.50

BUTTERED SUGAR SNAP PEAS, LEEKS AND CRISPY ONIONS V £4.50



NOBILO SAUVIGNON BLANC, NEW ZEALAND £34.00 (Bottle) Vibrant and refreshing with hints of pineapple, elderflower and citrus

Dinner Inclusive Package Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £32 per adult from this menu. Additional spend will be charged as a supplement.

ROASTED SCOTTISH SEA TROUT GF £22.50 Crushed herb new potatoes, roasted baby gem, pea and shallot butter sauce

**ROASTED CONFIT DUCK SALAD £19.50** Orzo pasta, sundried tomato, pomegranate and beetroot dressing

THE GREAT BRITISH CHEESEBURGER GFA £19.95 6oz British beef burger, melted cheese, crispy bacon, onion rings, caramelised onion chutney and pickled gherkin, coleslaw and fries

### CLASSICS

Mushy peas, tartare sauce and scorched lemon

CAESAR SALAD GFA £14.50 Baby gem, creamy Caesar dressing, garlic croutons, anchovies and parmesan shavings

ADD CHARGRILLED CHICKEN BREAST GF £5.50 ADD GRILLED HALLOUMI V £4.50 ADD CRISPY SKINNED SEABASS FILLET GF £8.50 CHICKEN TIKKA CURRY GF £17.50 Basmati rice, mini poppadoms and mango chutney

## SIGNATURE GRILLS

8oz DRY AGED FILLET STEAK GF £36.00 The most tender steak, cut from the tenderloin. Served with rocket, gem and parmesan salad and your choice of fries or thick cut chips. Best served rare

10oz 30 DAY DRY AGED RIB EYE GF £34.00 Fantastic marbling gives the rib eye great flavour and a tender texture. Served with rocket, gem and parmesan salad and your choice of fries or thick cut chips. Best served medium rare

# **SAUCES**

PEPPERCORN SAUCE £2.00

**GARLIC AND HERB BUTTER** £2.00

**RED WINE JUS £2.00** 

SIDES

THICK CUT CHIPS V GFA £4.50

BEER BATTERED ONION RINGS V £4.50

CREAMY MASHED POTATOES V GF £4.50

LOADED BBQ FRIES V £5.50

TRUFFLE DRESSED ROCKET, BABY GEM AND PARMESAN SALAD V GF £4.50

# WE RECOMMEND

TRESCOY CHATEAUNEUF DU PAPE, FRANCE VE £52.00 (Bottle) Plums, black cherries and a hint of cocoa and cloves

WHISPERING ANGEL PROVENCE ROSE, FRANCE £45.00 (Bottle) Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish

V Suitable for Vegetarians VE Suitable for Vegans VEA Vegan Alternative Available GFA Gluten Free Alternative Available GF Gluten Free

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.

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