

FINE DINING MENU

6PM-9PM

NIBBLES

WHILE YOU WAIT - ALL £5.00

BREAD SELECTION (V)

Flavoured butter

MIXED MARINATED OLIVES (VE, F)

HONEY & MUSTARD CHIPOLATAS

HUMMUS & FOCACCIA (V)

PRAWN COCKTAIL (F) £8.50

Iceberg lettuce, cherry tomato, avocado,
Marie rose

CHICKEN LIVER PARFAIT £7.00 (F*)

Onion jam, pear gel, brioche

SPICED CAULIFLOWER FLORETS (VE, F) £7.00

Coconut yoghurt, toasted almonds

GOATS CHEESE (V, F) £7.50*

Creamy curd, beetroot, walnuts, balsamic

SOUP OF THE DAY £6.95 (F*)

Artisan bread

HAM HOCK PRESSING (F) £8.00*

Pickled vegetables, boiled egg, grapes, Yorkshire
cheese. piccalilli

VEGETARIAN MEZZE PLATTER TO SHARE £13.00* (F*)

Olives, hummus, falafel bites, grilled halloumi,
marinated char-grilled vegetables, focaccia with
olive oil & balsamic

STARTERS

MAINS

BRAISED BEEF SHIN (F) £19.95*

Olive oil mashed potato, hispi cabbage, banana shallot, carrots, red wine
reduction

CHICKEN SUPREME (F) £17.50

Butter fondant potato, tender stem broccoli, squash puree, wild
mushrooms

MISO GLAZED SEABASS £20.00**

Pak choi, sticky rice, honey soy dressing, toasted sesame seeds

FISH & CHIPS £17.50

Chunky chips, mushy peas, lemon, tartare sauce

ASPARAGUS & PEA RISOTTO (V, F) £14.50

Parmesan, minted gremolata

STEAK SMASH BURGER £16.00

2x 3oz burgers, smoked Applewood cheese, gherkin, lettuce & tomato,
salted fries

Add bacon for £3.00*

VEGETABLE & CHICKPEA CURRY (VE) (F*) £15.00

Steamed rice, naan bread, kachumbari salad

HARISSA LAMB MEATBALLS £16.00

Orzo, roasted cherry tomatoes, olives, feta

PEPPERED PORK TENDERLOIN (F) £19.95*

Buttered kale, dauphinoise potato, glazed carrots

FROM THE GRILL

SERVED WITH CHUNKY CHIPS, CONFIT TOMATO &
ROCKET. COOKED HOW YOU LIKE IT

10oz BEEF SIRLOIN (F) £27.50***

7oz BEEF BISTRO RUMP (F) £22.50**

8oz GAMMON STEAK & FRIED EGG (F) £17.00

SIDES

CHUNKY CHIPS (V, F*) £4.50

SEASONAL GREENS (VE, F) £4.50

BATTERED ONION RINGS (V) £4.50

HOUSE SALAD (V, F) £4.50

GARLIC BREAD (V) £4.50

ADD CHEESE 50P

PEPPER SAUCE (F) £3.00

BLUE CHEESE SAUCE (F) £3.00

DESSERTS

VANILLA CHEESECAKE £6.95

Rhubarb, orange & ginger

STICKY TOFFEE PUDDING

(V) £6.95

Toffee sauce, vanilla pod ice cream

CHEESE BOARD (V) £9.50*

Four British cheeses, crackers,
grapes, seasonal chutney

ETON MESS (V) (F*) £6.95

Whipped cream, meringue, berries,
shortbread

HOT CHOCOLATE FONDANT

(V, F) £8.50*

Vanilla ice cream

CHOCOLATE & COCONUT TART (VE, F) £8.50*

Raspberries fruit coulis, candied nuts

BEVERAGES

SELECTION OF TEA £3.50

English Breakfast. Darjeeling. Earl Grey. Green. Mint. Decaf

SELECTION OF COFFEE £4.00

Americano. Cappuccino. Flat White. Latte

ESPRESSO £3.50

LIQUOR COFFEE FROM £9.00

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. FOR GUESTS ON AN INCLUSIVE TWO COURSE DINING PACKAGE, THE FOLLOWING SUPPLEMENTS APPLY: *£3 **£7.50 ***£10

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ARE CONCERNED ABOUT FOOD ALLERGIES, E.G. NUTS, YOU ARE INVITED TO ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE.
VEGETARIAN (V) GLUTEN FREE (F) *ADAPTABLE VEGAN (VE)