



SEPTEMBER - NOVEMBER DINNER MENU

Appetisers

MARINATED OLIVES

(298KCAL SERVES 2) V GF

3 

A SELECTION OF WARM BREADS

WITH OLIVE OIL, HOUMOUS AND SUN BLUSH TOMATOES
(841KCAL SERVES 4) V

3 

A SELECTION OF WARM BREADS

WITH BUTTER (652KCAL SERVES 4) V

2 

Starters

LEEK AND POTATO SOUP

CRUSTY CIABATTA
(205KCAL) VG RGF

6

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(380KCAL) RGF

8

GOAT'S CHEESE CRÈME BRÛLÉE

RED ONION CHUTNEY, GOLDEN BEETROOT SALAD,
SOURDOUGH TOAST
(749KCAL) V RGF

8

LIGHTLY SPICED PORK AND NDUJA MEATBALLS

RICH TOMATO SAUCE, LINGUINI PASTA, HERB OIL
(669KCAL)

8

BUTTERNUT SQUASH AND WILD MUSHROOM RISOTTO

GARLIC ROASTED COURGETTE RIBBONS, DRESSED ROCKET
(508KCAL) GF RVG

7

KING PRAWN AND PEPPER SKEWER

TIAN OF WATERMELON AND MANGO, PICKLED GINGER,
SOY AND HONEY REDUCTION
(317KCAL) GF

8

Steaks and Grills

8OZ SIRLOIN STEAK
(953KCAL)

19

10OZ RIBEYE STEAK
(902KCAL)

23 

8OZ FILLET STEAK
(844KCAL)

27 

CHICKEN BREAST
(763KCAL)

17

SALMON ESCALOPE
(943KCAL)

21 

ALL GRILLS SERVED WITH TRIPLE COOKED CHIPS, GRILLED TOMATO,
FLAT CAP MUSHROOM AND ONION RINGS RGF

Sauces

PEPPERCORN
(76KCAL) GF

2 

DIANE
(70KCAL) GF

2 

CREAM AND PRAWN
(321KCAL) GF

2 

Burgers

WAGYU BEEF BURGER

17

PRETZEL BUN, SMOKED PANCETTA, JACK CHEESE, LETTUCE, TOMATO
(1,568KCAL)

SERVED WITH SWEET POTATO FRIES, ONION RINGS, DILL PICKLE AND RELISH

PLANT BASED BURGER

15

SMOKED APPLEWOOD CHEESE, TOMATO SALSA,
GUACAMOLE, LETTUCE, TOMATO
(1,002KCAL) VG

SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

Mains

CHARGRILLED SIRLOIN STEAK

19

CREAMY DAUPHINOISE POTATOES,
MUSTARD ROASTED CELERIAC, RED WINE JUS
(768KCAL) GF

PAN ROASTED DUCK BREAST

21

SWEET POTATO FONDANT, BRAISED RED CABBAGE,
CHERRY AND PORT REDUCTION
(646KCAL) GF

PANKO BREADED CHICKEN SUPREME

17

STIR-FRIED VEGETABLES, KATSU CURRY SAUCE,
CORIANDER JASMINE RICE, SESAME CUCUMBER SALAD
(908KCAL)

BRAISED MOROCCAN STYLE LAMB SHANK

19

FRAGRANT APRICOT COUSCOUS, DUKKHA ROASTED BABY CARROTS,
POMEGRANATE AND MINT YOGHURT
(932KCAL) RGF

PAUPIETTE OF PLAICE

18

SALMON AND DILL MOUSSE, SMOKED SALMON CREAMED GNOCCHI,
CHARRED TENDER STEM BROCCOLI
(758KCAL) RGF

ROASTED MEDITERRANEAN VEGETABLE AND FETA CHEESE WELLINGTON

16

BLISTERED CHERRY TOMATOES, BASIL CREAM
(916KCAL) V

PLANT BASED ROOT VEGETABLE COTTAGE PIE

16

CAULIFLOWER CHEESE, CARROT AND FENNEL PURÉE, THYME GRAVY
(839KCAL) VG

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

Sides

TRIPLE COOKED CHIPS
(307KCAL)

3

ONION RINGS
(203KCAL)

3

TOSSED SALAD
(64KCAL) V RVG GF

3

MASHED POTATOES
(263KCAL) V GF

3

PARMESAN AND TRUFFLE FRIES
(468KCAL)

4

Desserts

CHOCOLATE PARFAIT

6

PEANUT BUTTER MASCARPONE CREAM, NUT BRITTLE,
SALTED CARAMEL SAUCE
(886KCAL) v

STICKY TOFFEE PUDDING

6

TOFFEE SAUCE, BUTTERSCOTCH AND BANANA ICE CREAM
(764KCAL) v

COCONUT AND PASSION FRUIT PANNA COTTA

6

ROASTED PINEAPPLE SALSA, COCONUT BISCUITS
(872KCAL) RGF

A SELECTION OF ICE CREAMS

6

(449KCAL) v RGF

A SELECTION OF CHEESE

8 

FRUIT CHUTNEY, CRACKERS, CELERY, GRAPES
(888KCAL) RGF

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

DINE IN STYLE



DRINK*

+



3 COURSES*

+



£5 BET*

SUN - THU

£29

FRI & SAT

£35

Supplements apply on a selection of dishes indicated by 

v VEGETARIAN vg VEGAN gf GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE BEFORE ORDERING. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY