



JANUARY - FEBRUARY 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

LIGHTLY SPICED PARSNIP SOUP

ONION BHABI CROUTONS AND CRUSTY BREAD
(355KCAL) RVG RGF

6

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(385KCAL) RGF

8

GLAZED FETA CHEESE

ROASTED CHERRY TOMATO AND PIMENTO BRUSCHETTA,
TOMATO AND OLIVE AIOLI, ROCKET SALAD
(707KCAL) V RGF

8

YORKSHIRE FISHCAKE

MINTED PEA PUREE, PICKLED RED ONION SALAD, BALSAMIC SYRUP
(460KCAL)

8

PRESSED CHICKEN AND BLACK PUDDING TERRINE

BEETROOT PICCALILLI, BEETROOT PUREE, TOASTED SOURDOUGH
(486KCAL)

8

DUO OF MELON AND CITRUS FRUITS

ELDERFLOWER SORBET, LEMON GEL,
SEVILLE ORANGE GIN AND TONIC SYRUP
(273KCAL) GF VG

7

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
(1,362KCAL)

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

PLANT BASED BURGER

15

SMOKED APPLEWOOD CHEESE, TOMATO SALSA,
GUACAMOLE, LETTUCE, TOMATO
(1,016KCAL) VG

SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

Mains

CHARGRILLED SIRLOIN STEAK

19

BEEF DRIPPING PARMENTIER POTATOES,
CARAMELISED RED ONION COMPOTE, THYME JUS
(724KCAL) GF

ROASTED RUMP OF LAMB

21 

PARMESAN RISOTTO, RATATOUILLE VEGETABLE TIAN,
PROVENÇALE SAUCE, BASIL OIL
(724KCAL) GF

SLOWLY BRAISED BRISKET OF BEEF

19

ROOT VEGETABLE MASH, CAULIFLOWER CHEESE FRITTER,
YORKSHIRE PUDDING, REAL ALE JUS
(919KCAL)

BUTTER ROASTED CHICKEN BREAST

17

CELERIAC FONDANT, SMOKED BACON AND LEEK HASH BROWN,
GRAIN MUSTARD CREAM
(737KCAL) RGF

FILLET OF SEABASS

19

PRAWN AND CRAB TAGLIATELLE WITH SPINACH,
PEAS AND A HINT OF CHILLI, LEMON AND DILL CRÈME FRAICHE
(847KCAL)

RED THAI TOFU CURRY

16

CAULIFLOWER, AUBERGINE AND ORIENTAL VEGETABLES
SCENTED WITH LEMON GRASS, COCONUT AND CORIANDER,
FRAGRANT JASMINE RICE
(376KCAL) VG GF

WILD MUSHROOM AND BUTTERNUT

16

SQUASH BOURGUIGNON

HERB DUMPLINGS, CREAMY CHEDDAR MASHED POTATOES
(877KCAL) V

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

Sides

TRIPLE COOKED CHIPS
(307KCAL)

3 

TOSSED SALAD
(64KCAL) V RVG GF

3 

ONION RINGS
(203KCAL)

3 

PARMESAN AND TRUFFLE FRIES
(468KCAL)

4 

MASHED POTATOES
(267KCAL) V GF

3 

Desserts

WARM CHERRY BAKEWELL TART

AMARETTI AND CHERRY ICE CREAM, LEMON CURD
(788KCAL) v

6

CHOCOLATE CHIP COOKIE AND BISCOFF CHEESECAKE

TOASTED MARSHMALLOWS, SPICED CARAMEL SAUCE
(800KCAL)

6

STEAMED TREACLE SPONGE PUDDING

VANILLA CRÈME ANGLAISE AND CLOTTED CREAM
(907KCAL) v

6

A SELECTION OF ICE CREAMS

(449KCAL) v RGF

6

A SELECTION OF CHEESE

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

8 

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

DINE IN STYLE



DRINK*

+



3 COURSES*

+



£5 BET*

MON - THU

£27

FRI & SAT

£33

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