



## 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

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## ROASTED RUMP OF LAMB

21 

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

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## SLOWLY BRAISED BRISKET OF BEEF

19

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

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## BUTTER ROASTED CHICKEN BREAST

17

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

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## FILLET OF SEABASS

19

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

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## RED THAI TOFU CURRY

16

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

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## 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\*

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