



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
(838KCAL SERVES 4) V

3 

A SELECTION OF WARM BREADS

WITH BUTTER (647KCAL SERVES 4) V

2 

Starters

CARROT AND CORIANDER SOUP

HERB OIL, TOASTED BREAD
(332KCAL) RVG RGF

6

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(234KCAL) RGF

8

HAM HOCK AND PISTACHIO TERRINE

PORK CROQUETTE, CELERIAC REMOULADE, SWEETCORN RELISH,
CIABATTA CROUTES
(528KCAL) RGF

9

SEARED SEABASS, CRAB AND POTATO CAKE

BUTTERED KALE, VERMOUTH CREAM SAUCE
(776KCAL) RGF

9

CRISPY TOFU

STIR FRIED ORIENTAL VEGETABLES WITH VERMICELLI NOODLES,
GLAZED PAK CHOI, FRAGRANT LEMONGRASS AND TERIYAKI DASHI
(642KCAL) VG

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
(205KCAL) GF

2 

DIANE
(322KCAL) GF

2 

CREAM AND PRAWN
(385KCAL) GF

2 

Burgers

WAGYU BEEF BURGER

17

PRETZEL BUN, SMOKED PANCETTA, JACK CHEESE, LETTUCE, TOMATO
(1,367KCAL)

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

SLOWLY BRAISED BEEF BRISKET

19

POMME ANNA TERRINE, SWEDE PUREE,
ROASTED PARSNIPS AND BEETROOT, CONFIT LEEKS,
RED WINE JUS
(772KCAL) GF

ROASTED CHICKEN SUPREME

19

SAUTÉED MEDITERRANEAN VEGETABLES WITH PEARL COUS COUS,
GREEN BEANS, BASIL PESTO AND PARMESAN SHAVINGS
(601KCAL) RGF

LOIN OF HAKE BAKED IN PANCETTA

19

GREEN PEA AND CHICKPEA HOUMOUS,
HERITAGE CHERRY TOMATOES, SAUTÉED ASPARAGUS,
FISH CRACKLING, GARLIC SCENTED PITA BREAD RGF
(761KCAL)

PAN ROASTED DUCK BREAST

21 

CARROT AND HONEY PUREE, FONDANT POTATO,
MINI PULLED DUCK AND PLUM PIE, PURPLE CARROTS,
CHERRY JUS
(623KCAL) RGF

PLANT BASED KOFTA

16

PILAU RICE, MANGO CHUTNEY, MINTED TOMATO SALSA,
COCONUT MILK EMULSION, CRISP TORTILLAS VG
(1010KCAL)

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

Sides

TRIPLE COOKED CHIPS
(307KCAL)

3 

TOSSED SALAD
(95KCAL) V RVG GF

3 

ONION RINGS
(211KCAL)

3 

PARMESAN AND TRUFFLE FRIES
(468KCAL)

4 

Desserts

WARM CHOCOLATE CAKE

6

DARK CHOCOLATE MOUSSE, CHOCOLATE SOIL,
HONEYCOMB ICE CREAM, WHITE CHOCOLATE SAUCE (1373KCAL) v

BAKED APPLE AND CUSTARD TART

6

OAT CRUMBLE, CUSTARD FROSTING, CLOTTED CREAM ICE CREAM
(861KCAL) v

A SELECTION OF ICE CREAMS

6

(607KCAL) v RGF

A SELECTION OF CHEESE

8 

FRUIT CHUTNEY, CRACKERS, CELERY, GRAPES
(641KCAL) 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