



MARCH - APRIL DINNER MENU

Appetisers

MARINATED OLIVES

(298KCAL SERVES 2) V GF

3 

A SELECTION OF WARM BREADS

WITH BUTTER (652KCAL SERVES 4) V

2 

Starters

LEEK AND POTATO SOUP

SOURDOUGH ROLL

(317KCAL) VG RGF

6

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER

(385KCAL) RGF

8

CHARRED HALLOUMI

WATERMELON, MARINATED TOMATOES, CANDIED SUNFLOWER SEEDS,
CHIPOTLE AND MINT DRESSED ROCKET

(434KCAL) V GF

8

SLOW BRAISED SHIN OF BEEF FRITTER

YORKSHIRE PUDDING, RED ONION COMPOTE, HENDERSON'S GRAVY

(700KCAL)

8

CURRIED CAULIFLOWER AND LENTIL PASTY

KORMA CREAM, MANGO SYRUP, CORIANDER OIL

(734KCAL) VG

7

Steaks and Grills

8OZ SIRLOIN STEAK

(953KCAL)

19

8OZ FILLET STEAK

(844KCAL)

27 

SALMON ESCALOPE

(943KCAL)

21 

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

Sauces

PEPPERCORN
(76KCAL) GF

3 

DIANE
(70KCAL) GF

3 

CREAM AND PRAWN
(321KCAL) GF

3 

BONE MARROW GRAVY
(329KCAL) GF

3 

Burgers

PLANT BASED BURGER

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

SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

15

Mains

CHARGRILLED SIRLOIN STEAK 19
STROGANOFF MUSHROOMS, ROASTED GARLIC SPINACH,
POTATO FONDANT
(658KCAL) GF

CIDER BRAISED PORK RIBEYE 19
CREAMY CHAMP POTATOES, BALSAMIC GLAZED PEAR,
ROASTED HERITAGE CARROT, PAN JUICES
(971KCAL) GF

SUPREME OF CHICKEN 17
STUFFED WITH SUN BLUSH TOMATOES AND OLIVES,
LEMON AND BASIL CREAMED GNOCCHI, RED PEPPER RELISH
(677KCAL) RGF


GRILLED FILLET OF HAKE 19
CRUSHED POTATOES, WILTED BABY GEM, PANCETTA,
PEAS, PEARL ONIONS, CRÈME FRAICHE
(560KCAL) GF

**MOROCCAN SPICED SWEET POTATO,
CHICKPEA AND APRICOT FILO STRUDEL** 16
FRAGRANT ALMOND COUS COUS, TAHINI DRESSING
(977KCAL) VG


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


Sides

TRIPLE COOKED CHIPS 3 
(307KCAL)

ONION RINGS 3 
(203KCAL)

MASHED POTATOES 3 
(263KCAL) V GF

TOSSED SALAD 3 
(64KCAL) V RVG GF

PARMESAN AND TRUFFLE FRIES 4 
(468KCAL)

Desserts

CARROT AND WALNUT PUDDING

6

ORANGE MASCARPONE CREAM, MAPLE SCENTED CUSTARD
(899KCAL) v

DARK CHOCOLATE AND COCONUT BROWNIE

6

RUM AND RAISIN ICE CREAM, TOFFEE SAUCE
(774KCAL) v

A SELECTION OF ICE CREAMS

6

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES
(449KCAL) v RGF

A SELECTION OF CHEESE

8 

FRUIT CHUTNEY, CRACKERS, CELERY, GRAPES
(907KCAL) 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 ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN.

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY