



MAY - JUNE DINNER MENU

Appetisers

MARINATED OLIVES

(298KCAL SERVES 2) V GF

3

A SELECTION OF WARM BREADS

WITH BUTTER (653KCAL SERVES 4) V

2

Starters

ASPARAGUS SOUP

WARM CRUSTY BREAD, CHIVE OIL
(344KCAL) VG RGF

6

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(385KCAL) RGF

8

THAI SPICED FISH CAKES

KIMCHI SLAW, CHILLI JAM, SOY AND SESAME DRESSING
(411KCAL)

8

CHICKEN CAESAR SALAD

CHICKEN BON BONS, BABY GEM, PARMESAN SHAVINGS,
CAESAR DRESSING, PARSLEY EMULSION
(745KCAL)

8

DUO OF MELON AND EXOTIC FRUITS

COCONUT CREAM, PASSION FRUIT SYRUP, MANGO KULFI LOLLIPOP
(411KCAL) VG GF

7

Steaks and Grills

8OZ SIRLOIN STEAK

(953KCAL)

19

8OZ FILLET STEAK

(844KCAL)

27 

SALMON ESCALOPE

(947KCAL)

21 

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

Sauces

PEPPERCORN

(124KCAL) GF

3 

DIANE

(117KCAL) GF

3 

CREAM AND PRAWN

(357KCAL) GF

3 

BONE MARROW GRAVY

(317KCAL) GF

3 

Burger

PLANT BASED BURGER

SMOKED APPLEWOOD CHEESE, TOMATO SALSA,
GUACAMOLE, LETTUCE, TOMATO

(1,016KCAL) VG

SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

15

Mains

CHARGRILLED SIRLOIN STEAK 19

CORNED BEEF HASH CAKE, CARAMELISED ONION PUREE,
RED WINE JUS
(731KCAL) RGF

SLOWLY COOKED PORK BELLY 19

ROSEMARY SCENTED FONDANT POTATOES, ROASTED CAULIFLOWER,
ASPARAGUS, GLAZED APPLES AND PAN JUICES
(874KCAL) GF

BUTTER ROASTED CHICKEN SUPREME 17

RED PEPPER AND CHORIZO ORZOTTO, CONFIT VINE TOMATOES,
SALSA VERDE
(845KCAL)

LEMON AND HERB BATTERED COD LOIN 19

TRIPLE COOKED CHIPS, CHIP SHOP CURRY AIOLI, CRUSHED PEAS,
PICKLED ONION GEL
(864KCAL)

LENTIL AND SWEET POTATO COTTAGE PIE 16

BRAISED RED CABBAGE, BABY CARROTS, THYME GRAVY
(649KCAL) VG GF

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

Sides

TRIPLE COOKED CHIPS
(307KCAL)

3 

TOSSED SALAD
(65KCAL) V RVG GF

3 

ONION RINGS
(203KCAL)

3 

PARMESAN AND TRUFFLE FRIES
(469KCAL) RGF

4 

MASHED POTATOES
(263KCAL) V GF

3 

Desserts

CHOCOLATE CRÈME BRULEE

6

MORELLO CHERRY COMPOTE, CHANTILLY CREAM,
CHOCOLATE CRUMBLE
(890KCAL) v

STICKY TOFFEE PUDDING

6

BUTTERSCOTCH ICE CREAM, RUM SOAKED RAISINS, TOFFEE SAUCE
(850KCAL) v

A SELECTION OF ICE CREAMS

6

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

A SELECTION OF CHEESE

8 

ONION CHUTNEY, CRACKERS, CELERY, GRAPES
(902KCAL) 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