



## MAY - JUNE DINNER MENU

### Appetisers

#### MARINATED OLIVES

(298KCAL SERVES 2) V GF

3 

#### A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES  
(842KCAL SERVES 4) V

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

#### CREAMY GARLIC MUSHROOMS

SOURDOUGH TOAST, TRUFFLED BUTTERNUT SQUASH PUREE,  
SOFTLY POACHED EGG  
(559KCAL) V 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

**10OZ RIBEYE STEAK**  
(987KCAL)

23 

**8OZ FILLET STEAK**  
(844KCAL)

27 

**CHICKEN BREAST**  
(763KCAL)

17

**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 

# Burgers

**WAGYU BEEF BURGER**

17

ON A PRETZEL BUN WITH SMOKED PANCETTA,  
JACK CHEESE, LETTUCE, TOMATO  
(1,448KCAL)

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

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

## **TANDOORI SPICED LAMB RUMP** 21

CARROT PAKORA, PILAU RICE, SPINACH AND PANEER CURRY,  
POPPADOM SHARD, MINT AND CORIANDER CHUTNEY  
(944KCAL) 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)

## **MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE** 16

SUN BLUSH TOMATO, OLIVE AND ROCKET SALAD, GARLIC CROUTES  
(716KCAL) V

## **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 

POTATO DAUPHINOISE  
(505KCAL) GF

4 

# Desserts

## CHOCOLATE CRÈME BRULEE

6

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

## GLAZED LEMON TART

6

RASPBERRY SORBET, RASPBERRY GEL, MERINGUE SHARD  
(531KCAL) 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\*

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 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