

# ALL DAY DINING

## STARTERS

SOUP TOMATO AND ROASTED PEPPERS 7  
served with warm bread

HALLOUMI FRIES 7  
sweet chilli sauce

FIRE CHICKEN WINGS 8  
blue cheese dip

HUMMUS AND NAAN BREAD 7  
olive oil, paprika

SMOKED SALMON 8  
crème fraîche, capers, red onion, sourdough

CRISPY CALAMARI 10  
garlic aioli, lemon

DUCK PATE 9  
chutney, cornichons, toasted brioche

PRAWN COCKTAIL 9  
marie rose sauce, bread, butter

## MAINS

18 HOUR BRAISED FEATHERBLADE OF BEEF 18  
served with braised roasties, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding filled with  
ham hock and gravy

HONEY ROAST GAMMON 17  
served with braised roasties, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding filled with  
ham hock and gravy

HALF ROAST CHICKEN 19  
served with braised roasties, seasonal vegetables,  
cauliflower cheese, Yorkshire pudding filled with  
ham hock and gravy

SLOW ROAST LAMB SHANK 34  
creamy mash, seasonal vegetables, gravy and crispy kale

VEGETARIAN WELLINGTON 17  
served with braised roasties, roasted carrots, broccoli,  
cauliflower cheese, Yorkshire pudding and vegan gravy

## BURGERS

BEEF BURGER  
gem lettuce, tomato, burger sauce, bacon, cheese  
served with skin on fries, coleslaw

GRILLED CHICKEN BURGER  
gem lettuce, tomato, burger sauce, cheese, bacon  
served with skin on fries, coleslaw

HALLOUMI BURGER  
gem lettuce, tomato, hummus  
served with skin on fries, coleslaw

## MAINS FROM THE KITCHEN

FISH AND CHIPS 19  
tartare sauce, mushy peas

SEA BASS 22  
lemon hollandaise, creamy mash,  
seasonal vegetables

SEAFOOD PASTA 23  
lobster bisque

## DESSERTS

NEW YORK CHEESECAKE 9  
forest fruits

CHOCOLATE FUDGE CAKE 9  
vanilla ice cream

APPLE CRUMBLE 9  
custard sauce

PANACOTA 9  
strawberry coulis, fresh strawberry

STICKY TOFFEE PUDDING 9  
vanilla ice cream

CHOCOLATE CHURROS 9  
chocolate sauce, vanilla ice cream

## SIDES

GRAVY 2 | ROASTIES 5 | TENDERSTEM BROCCOLI 4 | HONEY GLAZED CARROTS 4 | SKIN ON FRIES 4 | YORKIE 3  
CAULIFLOWER CHEESE 4

Please inform a member of our team if you have any allergies or dietary requirements.

(V) Vegetarian (VE) Vegan Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. We proudly source our premium meats from select local butchers and our fresh seafood from along the regional coastline. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 10% will be added to your bill.