



Restaurant Menu

For the Table

WARM OVEN-BAKED POTATO BREAD WITH SEA SALT BUTTER (V) £4.25

GREEN PITTED GORDAL OLIVES (VE)(GF) 4.25

BALSAMIC PICKLED ONIONS (VE)(GF) 4.25

Starters

DUCK LIVER PARFAIT (GFA)

Smooth duck liver parfait with apple and cinnamon granola, apple cider chutney and toasted brioche.

12.75

ROASTED RED PEPPER AND TOMATO SOUP (VEA)(GFA)

A comforting roasted red pepper and tomato soup, garnished with a swirl of herb pesto

Served with a warm potato bread and sea salt butter.

8.95

SMOKED MACKEREL FILLET (GFA)

Smoked mackerel served with a creamy celeriac remoulade, gooseberry chutney and a slice of rye bread.

10.25

GRILLED GOAT'S CHEESE SALAD (V)

Creamy grilled goat's cheese on a bed of giant couscous, watercress, toasted walnuts, poached pear, herb pesto and a drizzle of balsamic glaze.

10.50

SALT AND PEPPER SQUID

Crispy salt and pepper squid, served with a chilli and coriander mayonnaise.

10.25

Mains

OYSTER MUSHROOM RAGÙ (VEA)

Pappardelle pasta tossed in a tomato and tarragon sauce, oyster mushrooms, crispy onions and Italian hard cheese.

16.50

FILLET OF SEABASS

Seared fillet of seabass with potato gnocchi, sauteed spinach, crispy cauliflower shoots and a saffron mussel sauce.

24.50

GOATS CHEESE, PEA AND MINT RISOTTO (V)(GF)

Creamy risotto with goat's cheese, peas and mint, topped with a cheese crisp and garnished with truffle oil and pea shoots.

16.50

THE GREAT BRITISH CHEESEBURGER (GFA)

A 6oz British beef burger topped with crispy bacon, nacho cheese sauce and layered fresh little gem lettuce, sliced tomato, pickled gherkins and caramelised onion chutney. Finished with crispy onion rings. Served with a side of coleslaw and French fries.

19.95

CHEESY MUSHROOM BURGER (VEA)(GFA)

Portobello mushroom topped with Barber's vintage mature cheddar and sweet caramelised onion chutney.

Served on a soft bun with a side of French fries.

16.95

We Recommend

NOBILO SAUVIGNON BLANC, NEW ZEALAND 36.00 (BOTTLE)

Vibrant and refreshing with hints of pineapple, elderflower and citrus.

TRESCOY CHATEAUNEUF DU PAPE, FRANCE (VE) 52.00 (BOTTLE)

Plums, black cherries and a hint of cocoa and cloves.

WHISPERING ANGEL PROVENCE ROSE, FRANCE 55.00 (BOTTLE)

Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

DINNER INCLUSIVE PACKAGE

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £32 per adult from this menu. Additional spend will be charged as a supplement.

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE

All steaks and burger weights listed are based on raw, pre-cooked weight. Allergen details: All produce is prepared in an area where allergens are present.

For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

Classics

CRISPY FISH AND CHIPS (GFA)

Golden battered haddock served with thick cut chips, mushy peas, tartare sauce and a scorched lemon.

19.95

LAMB AND ROSEMARY PIE (GF)

A hearty lamb and rosemary pie accompanied by creamy mashed potatoes, charred tenderstem broccoli and a rich thyme infused gravy.

19.95

CHICKEN TIKKA CURRY (GF)

A fragrant chicken tikka curry served with basmati rice, mini poppadoms and a side of sweet mango chutney and cucumber raita.

18.95

CLASSIC CAESAR SALAD

A timeless Caesar salad with crisp little gem lettuce, anchovies, garlic croutons and shaved Italian hard cheese, all tossed in a creamy Caesar dressing. Enhance your salad with:

14.50

CRISPY SKINNED SEABASS

8.50

CHARGRILLED CHICKEN BREAST

5.50

GRILLED HALLOUMI CHEESE

4.50

Grills

100Z RIBEYE STEAK (GFA)

A premium cut of beef, aged for 30 days to enhance its rich marbling and great flavour. Best enjoyed medium-rare. Accompanied by truffle dressed leaves with hard cheese with your choice of French fries or thick cut chips.

36.00

BUTTERFLIED CHICKEN BREAST (GFA)

Succulent chicken breast in a zesty lemon herb peri peri sauce. Served with truffle dressed leaves with hard cheese, alongside corn on the cob, coleslaw, and French fries.

22.50

COMPLEMENT YOUR MEAL WITH ONE OF OUR DELICIOUS SAUCES FOR JUST 2.00:

BÉARNAISE SAUCE (V) PEPPERCORN SAUCE (V)(GF) GARLIC AND HERB BUTTER (V) RED WINE JUS (VE)(GF)

Sides

LOADED BBQ FRIES (V) 5.50

THICK CUT CHIPS (V)(GFA) 4.50

FRENCH FRIES (V)(GFA) 4.50

BATTERED ONION RINGS (V) 4.50

TRUFFLE DRESSED LEAVES WITH

HARD CHEESE (V)(GF) 4.50

CAULIFLOWER CHEESE GRATIN (V) 4.50

HONEY AND THYME ROASTED ROOT

VEGETABLES (V)(GF) 4.50

Desserts

CHOCOLATE FONDANT (V)(GF)

Warm chocolate fondant with a gooey centre, with honeycomb ice cream and a drizzle of chocolate sauce.

9.50

STICKY TOFFEE PUDDING (V)(GF)

Classic sticky toffee pudding drizzled with treacle sauce and served with a scoop of salted caramel ice cream.

8.00

CRÈME BRÛLÉE (V)(GFA)

A classic, smooth vanilla custard topped with a caramelised sugar crust. Served with a cinnamon shortbread biscuit.

7.50

WARM APPLE CRUMBLE TART (VEA)(GF)

Apple crumble tart served warm, with a side of blackberry compote and vanilla custard.

8.00

SELECTION OF ICE CREAM 3 SCOOPS

Choose from dark chocolate (VE), salted caramel (VE), vanilla (VE) or honeycomb ice creams, or passionfruit sorbet. (VE)

7.00

AFFOGATO (VE)(GF)

A classic Italian treat of a single espresso and a scoop of vanilla ice cream.

6.00