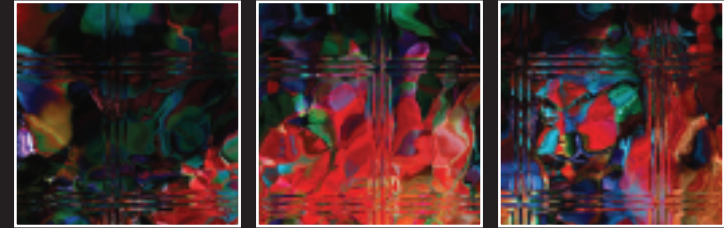


WINE LIST

	125ml	Bottle	
CHAMPAGNE			
Duval Leroy, Fleur de Champagne Brut NV	£6.35	£37.00	
SPARKLING WHITE WINE			
Anna de Codorniu Chardonnay Reserva, Cava	£3.70	£21.50	
	175ml	250ml	Bottle
WHITE WINE			
Mavida Chardonnay, Central Valley	£3.80	£5.40	£15.75
Moselland Riesling, Kabinett	£4.35	£6.20	£18.00
Sauvignon de Touraine, Domaine Trotignan (CB)	£4.45	£6.35	£18.50
Ruffino Lumina Pinot Grigio, Venezia-Giulia	£4.80	£6.85	£19.95
Villa Maria Private Bin Sauvignon Blanc, Marlborough	£7.20	£10.25	£24.50
ROSE			
Vidal Estate Merlot Rose, Hawkes Bay	£5.30	£7.55	£22.00
RED WINE			
Mavida Merlot, Central Valley	£3.80	£5.40	£15.75
Chateau de Peyroulets, Bergerac	£4.55	£6.50	£19.00
Houghton Private Bin Cabernet -Shiraz, Western Australia	£4.80	£6.85	£20.00
Marques de Morano Rioja Reserva	£5.55	£7.90	£23.00
Wynns Coonawarra Estate Shiraz	£5.80	£8.25	£24.00



FOR THE ROOM

STARTERS

House olives	£2.50*
Toasted pitta, red pepper houmous and aioli	£2.95
Soup of the day with a crusty cob (v)	£4.50*
Homemade crabcakes with sweet chilli & lime dressing	£5.25

MAINS

10oz Ribeye steak, watercress salad and fries	£13.95
Homemade beef burger, fries, salad, tomato salsa	£10.50
Chicken tikka masala, pilau rice, coriander naan	£9.95*
Roasted vegetable tikka masala, pilau rice, coriander naan	£8.95*
Homemade lasagne, tossed salad	£8.95
Ricotta & spinach risotto finished with truffle oil (v)	£9.95
Pizzas 12" cheese and Napoli sauce	£8.50*
Toppings	50p each
Chicken, spicy beef, jalapeno chilli's, ham, sweetcorn, pineapple	

SIDE DISHES

House fries	All £2.50
Panache vegetables	
Herb seasoned new potatoes	
Garlic bread	
House 5 leaf salad	

SALADS

Caesar salad	£10.00
Kos lettuce, grilled chicken breast, anchovy dressing & croutons	
Greek salad, tomato, cucumber, feta cheese and olives (v)	£10.00

SANDWICHES

All £5.75

Sandwiches served on plain or wholemeal bloomer bread unless otherwise stated, garnished with kettle chips and a side salad

Tasty cheddar and pickle (v)*
Ham and mustard*
Roast beef and horseradish*
Smoked Salmon, cream cheese and chives*
Brie & grape (v)*

DESSERTS

Sticky toffee pudding with butterscoth sauce	£4.75*
Summer berry crème brulee	£4.75*
Chocolate Pots with fruit coulis	£4.75*
Regional selection of 3 cheeses including Sage Derby & Colston Bassett stilton with apricot and brandy chutney	£5.75*

* Indicates dish available 24 hours.

Some dishes may contain nuts or traces of nuts. (v) - denotes vegetarian menu item.

Our hotel policy is not to use GM foods. However, we are currently unable to guarantee the origin of some foods; therefore some of our foods may arise from genetically modified Maize/Soya.