

RESTAURANT

MENU

FOR THE TABLE

MIXED MARINATED OLIVES (V) (GF) £4.00

WARM OVEN BAKED BREAD, GARLIC AND ONION BUTTER £4.50

BALSAMIC PICKLED BABY ONIONS (V) (GF) £4.00

STARTERS

PEA AND WATERCRESS SOUP (V) £7.95

Ricotta tortellini and warm sourdough

PRESSED HAM HOCK TERRINE £9.25

Piccalilli, breakfast radish, sunflower seeds and rocket salad

SMOKED SCOTTISH LOCH TROUT (GF) £9.95

Pickled cucumber and horseradish cream

ROASTED BEETROOT SALAD (VE) (GF) £8.00

Pickled pear, feta, watercress, and roasted hazelnuts

CRISPY FRIED SALT AND PEPPER SQUID £8.95

Chilli and coriander mayonnaise

LAVERSTOKE FARM BUFFALO MOZZARELLA (V) £9.00

Confit tomato, balsamic onions, and basil rocket salad

GLAZED HEREFORD HOP CHEESE SOUFFLE (V) £11.95

Grain mustard and plum chutney

SIDES

FRENCH FRIES £4.50

THICK CUT CHIPS £4.50

SPRING GREENS AND CRISPY ONIONS £4.50

GARDEN PEA AND EDAMAME BEAN STIR FRY £4.50

TRUFFLE DRESSED, GEM AND PARMESAN SALAD £4.50

TRUFFLE MASHED POTATO £4.50

MAINS

SPINACH GNOCCHI (V) £15.50

Chargrilled courgette, basil and parmesan cream sauce

SPICED TOMATO LINGUINE (V) £19.00

Sun blushed tomato, black olives, chilli flakes and truffle oil

ADD CHORIZO £3.00

CLASSIC CAESAR SALAD (GFA) £14.00

Baby gem lettuce, creamy Caesar dressing, garlic croutons, anchovies and parmesan shavings

ADD CRISPY SKINNED SEABASS FILLET £8.50

ADD CHARGRILLED CHICKEN BREAST £5.50

ADD HALLOUMI £4.00

ROASTED TIKKA CAULIFLOWER (VE) (GF) £17.50

Crispy onions, cucumber, coconut yoghurt, pomegranate, turmeric rice and toasted almonds

CRISPY BATTERED HADDOCK AND CHIPS £18.95

Mushy peas and tartare sauce

PAN-FRIED FILLET OF SEA BASS £25.50

Crab tortellini, chargrilled spring onion and shellfish sauce

PAN-FRIED CORNISH HAKE £25.00

Spinach gnocchi, pea and edamame bean fricassee and sun blushed tomato

HAMPSHIRE BRED PORK BELLY £22.00

Truffle mashed potato, black pudding bon bon, and spring greens

THE CLASSIC BURGER £16.95

Beef burger, baby gem, caramelised onion jam, pickled cucumber, slaw and fries

ADD CHEDDAR CHEESE, CRISPY BACON,

ONION RINGS (£1.50 EACH)

SIGNATURE GRILLS

All grills are served with baby gem, rocket, and parmesan salad, beer battered onion rings and your choice of thick cut chips or fries.

8oz FILLET STEAK (GFA) £36.00

The most tender steak cut from the tenderloin. Aged for 28 days. Best-served rare

10oz DRY AGED RIB EYE (GFA) £34.00

Fantastic marbling gives the rib eye great flavour and a tender texture. Best-served medium rare or medium

8oz CHARGRILLED PORK CUTLET (GFA) £26.25

British field reared pork on the bone, apple compote

CHARGRILLED BUTTERFLIED CHICKEN (GFA) £19.00

Truffle dressed gem salad, fried egg and bearnaise sauce

SAUCES £2.00

Béarnaise Sauce, Peppercorn Sauce, Garlic and Onion Butter or Red Wine Jus

We Recommend

WAIPARA HILLS, NEW ZEALAND £30.95 (Bottle)

Rich passionfruit, citrus and ripe gooseberry

COVILA GRAN RESERVA RIOJA, SPAIN £42.00 (Bottle)

Toasted oak, sweet spices and vanilla blended rich red berries and dried fruit.

FLEUR DE MER PROVENCE ROSE, FRANCE £43.00 (Bottle)

Resplendent with fresh watermelon, cherry, subtle citrus, peach and lavender

DESSERTS

PINEAPPLE CHEESECAKE £8.00

Passionfruit coulis and coconut sorbet

WARM LEMON TREACLE TART £8.25

Vanilla ice cream

WARM DARK CHOCOLATE FONDANT (V) (GF) £8.50

Honeycomb and chocolate ice cream

VANILLA CRÈME BRULÉE £8.50

Raspberry sorbet

SELECTION OF ICE CREAMS 3 scoops £6.00

Salted Caramel, Chocolate or Vanilla Ice Cream
Coconut, Raspberry or Passionfruit Sorbet

AFFOGATO (V) (GFA) £6.00

Vanilla ice-cream and a single shot of espresso

MINI WARM CHOCOLATE BROWNIE (V) £6.00

Served with your choice of tea or coffee

SELECTION OF BRITISH CHEESE £12.50

Northern blue, Clara goats' cheese, Barbers vintage cheddar
sourdough biscuits and caramelised onion chutney

DESSERT WINE

PALAZZINA MOSCATO PASSITO, ITALY (VE) £10.00 (100ml) £28.00 (37.5cl)

Sweet lemon meringue pie, marmalade, caramel and toffee apple

GARONELLES SAUTERNES, FRANCE (VE) £45.00 (37.5cl)

Luscious apricots in honey with hints of marmalade

BRANDY

Remy Martin VSOP 40% £6.50 (25ml)

Remy Martin 1738 40% £7.50 (25ml)

Remy Martin XO 40% £18.00 (25ml)

(V) Suitable for Vegetarians (VE) Suitable for Vegans
(GFA) Gluten Free Alternative Available (GF) Gluten Free

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

Dinner Inclusive Package

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £28 per adult from this menu. Additional spend will be charged as a supplement.