



RESTAURANT & BAR

“Gastro food on a different level”

Starters

Garlic Mushrooms, Toasted Brioche (v)
Crab Bon Bons, Cajun Mayonnaise (h)
Tempura Battered Black Pudding, Chutney
Sweet Potato, Beetroot, Wasabi Falafel (vg)
Potted Salmon, Tomato and Ale Chutney, Toasted Brioche (gf)
Panko Calamari, Aioli (v)
Lamb Moussaka (gf)

Classic Mains

Brains Beer Battered Cod, Mushy Peas, Triple Cooked Chips
Korai Chicken Curry, Basmati Rice (h)(gf)
Thai Roasted Vegetable Curry, Basmati Rice (v)(vg)(gf)
Wild Mushroom Stroganoff, Basmati Rice (v)(gf)
Braised Lamb Shank, Potato Quenelle, Red Wine and Rosemary Jus (gf)

Burgers and Grill

Chargrilled Beef Burger, Salad Garnish, Brioche Bun, Slaw, Skinny Fries (with or without cheese)
Cajun Chicken Breast, Salad Garnish, Brioche Bun, Slaw, Skinny Fries (with or without cheese)
Grilled Halloumi and Humus, Salad Garnish, Brioche Bun, Slaw, Skinny Fries
Minute Steak (served pink), Garlic Butter, House Salad, Skinny Fries (gf)
Char Grilled Chicken Skewers, Hickory Dressing, House Salad, Skinny Fries (h)(gf)
Lamb Koftas, House Salad, Minted Slaw, Skinny Fries (gf)

Sides

Onion Bhajis with Minted Yogurt (gf)(v)
Sweet Potato Fries (v)(vg)
Tripled Cooked Chips (gf)(v)(vg)
Balsamic Dressed Leaves (gf)(v)(vg)
Homemade House Slaw (gf)(v)(vg)
Bread and Olives (v)(vg)

Desserts

All desserts served with a choice of Homemade Ice Cream, Homemade Custard or Cream

Sticky Toffee Pudding (v)
Trio of Chocolate (v)
Caramel Apple Pie (gf)
Hot Chocolate Pudding (vg)
Peach Melba Cheesecake (v)
Strawberry white Chocolate Prosecco Truffle (v)
Chocolate Brownie (gf)(vg)

For any Allergy or Dietary information, please speak to a member of staff.

(gf) gluten free (v) vegetarian (vg) vegan (h) halal