



RESTAURANT & BAR

***“Gastro food on a different level”***

### Starters

Garlic Mushrooms, Toasted Brioche (v)  
Soup of the Day, Sea-Salted Cumin Croutons (v)  
Charred Chicken Skewer, Red Pepper Dressing (h)  
Grilled Lamb Koftas, Minted Yoghurt Dip (gf)  
Potted Ox Cheek, Tomato and Ale Chutney, Toasted Brioche  
Crab Bon Bons, Garlic Mayonnaise  
Bruschetta, Tomato, Basil (with or without cheese) (v)(vg)

### Classic Mains

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

### Mains

Wild Mushroom Stroganoff, Basmati Rice (v)(vg)(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)  
Charred Chicken Skewers, Sweet Chilli Dressing, House Salad, Slaw, Skinny Fries (gf)(h)

### Sides

Onion Bhajis with Minted Yogurt (gf)(v) - £4  
Sweet Potato Fries (v)(vg) - £4  
Tripled Cooked Chips (gf)(v)(vg) - £4  
Balsamic Dressed Leaves (gf)(v)(vg) - £3  
Homemade House Slaw (gf)(v)(vg) - £3  
Bread and Olives (v)(vg) - £4  
Soft Shell Crab - £5

### Desserts

All desserts served with a choice of Homemade Ice Cream, Homemade Custard or Cream  
Tart au Citron (v) - £5  
Sticky Toffee Pudding (v) - £5  
Chocolate Pudding (v) - £5  
Apple Pie (v) - £5  
Chocolate Brownie (gf)(v)(vg) - £5  
Key Lime Pie (v) - £5  
Strawberry and Cream Cheesecake (v) - £5

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