



## Restaurant Menu

### To Begin...

#### **Buffalo Cauliflower GF/VG**

Buffalo sauce infused cauliflower served with roasted red pepper dip and spring onions - **£5.00**

#### **Confit Mackerel GF**

Served with gazpacho gel, pancetta, and mixed salad - **£9.00**

#### **Bruschetta V (Can be vegan on request)**

A traditional Italian starter, with tomato, garlic and red onion on ciabatta bread, parmesan cheese and balsamic glaze - **£6.00**

#### **Arancini GF/V**

Deep fried arborio rice balls two filled with jalapeno and cheddar and other chorizo **£5.00**

#### **Soup du Jour GF/VG**

Please ask a member of staff about today's hotel made soup **£7.50**

#### **Apple & Candied Walnut Salad GF/VG**

Fresh granny smith apple and candied walnuts, mixed leaf salad, white wine vinaigrette - **£5.50**

#### **Confit Duck Leg with Lyonnaise Sausage Salad LF**

Cervelas de Lyon sausage, olives, egg, sugar snap peas and potato - **£9.50**

#### **Charcuterie & Cheese Platter**

A selection of Pastrami, Mortadella, Salami, Brie, Cheddar, Gouda served with Wholegrain mustard, berries, celery, and crackers. **(One person £11.00 or for two £15.00)**

### Followed By...

#### **Grilled Lamb Chops (Pink or Well Done) GF**

Fondant Potato, Red Currant Jus and Minted Cabbage & Peas - **£18.95**

#### **Seared Pork Tenderloin GF**

Cauliflower Cheese, Chili & Lime Sweet Potato Medallions, Apple and Sage Reduction - **£19.95**

LF = Lactose free, V = Vegetarian, VG = Vegan



**Surf N Turf GF**

Cajun Blackened Rump Steak, King Prawn Skewers, Potato Croquette & Honey Glazed Carrots - **£24.95**

**Spinach & Tofu Curry GF/VG**

A slow cooked traditional north Indian dish, our version of a vegan Saag Paneer Curry, served with turmeric rice - **£11**

**Seared Skate GF**

Delicately seared skate wing served with bubble and squeak, roasted beetroot, and salsa Verde - **£16.95**

**Beetroot Tarte Tatin V**

Beetroot and Goats cheese wrapped in puff pastry served, fennel and clementine slaw - **£12.95**

**Roasted Vegetable Lasagne V**

A rich hotel-made vegetable ragu with a smooth tomato and basil sauce, layered between pasta and cheesy bechamel sauce, garlic bread - **£13.95**

**Apple & Candied Walnut Salad (Main Course Size) GF/VG (Add Chicken Breast £4.50 or Salmon Fillet £5)**

Fresh granny smith apple and candied walnuts, mixed leaf salad, white wine vinaigrette - **£12.00**

## To Finish...

**Filo Wrapped Chocolate Brownie, Pecan's, Chocolate & Cointreau Sauce - £7.95**

**Dark Chocolate and Cognac Crème Brulé, Shortbread Biscuit - £7.95**

**Lemon Meringue Tart - £7.50**

**Blueberry Posset, Poached Pear & Crunchy Tweel- £6.95**

**Selection of Ice-Cream & Sorbets** (your choice of three scoops, please ask your server for today's choices) - **£5.50**

**Charcuterie & Cheese Platter**

A selection of Pastrami, Mortadella, Salami, Brie, Cheddar, Gouda served with Wholegrain mustard, berries, celery, and crackers. **(One person £11.00 or for two £15.00)**

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## Bar Menu

**Burgers** (Add Bacon/Cheese for £1 each)

**Cheese Hamburger**

Lettuce, Tomato, Onion, Pickle Brioche Bun, Slaw & Fries - **£15.50**

**Vegan Burger VG**

Sweet Potato and Chickpea Patty, Vegan Aioli, Lettuce, Tomato, Onion, Ciabatta, Salad, and Crisps  
**£14.50**

**Cajun Chicken Burger LF**

Cajun spiced infused chicken breast, garlic mayo, slaw & fries - **£15.00**

## Sandwiches

**Grilled Cheese & Ham V** (Can be vegetarian if you like?) **White or Brown Bread?**

Cheddar and Smoked Gouda Cheese, Local Ham, Tomato & Basil Dipping Sauce, and Fries - **£8.95**

**Cheese & Pickle V Panini or Brown Baguette?**

Smoked applewood cheese and Branston Pickle, Slaw and Crisps - **£6.95**

**Chicken Deli Salad Sandwich LF Panini or Brown Baguette?**

Roast Chicken, Spring Onion, Dried Apricots, Slaw & Crisps - **£8.95**

**Smoked Salmon White or Brown Bread?**

With Horseradish & Crème Fraiche Mayo, Slaw & Crisps - **£8.95**

## Salads

**Santa Fe Salad LF/GF**

Mexican style (corn, black bean, date, avocado) Salad, Crispy Tortilla Garnish, Peanut & Lime Dressing  
– **£13.95**

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**Greek Salad GF (Add Chicken Breast £4.50 or Salmon Fillet £5)**

Feta cheese, olives, red onion, House Dressing - **£14.95**

**Apple & Candied Walnut Salad (Main Course Size) GF/VG (Add Chicken Breast £4.50 or Salmon Fillet £5)**

Fresh granny smith apple and candied walnuts, mixed leaf salad, white wine vinaigrette - **£13.95**

## Mains

**8oz Rump Steak**

Served with Jacket Potato, Sour Cream and Chive, Honey Glazed Carrots, and your choice of Peppercorn or Bearnaise Sauce - **£20.95**

**Penne alla Vodka V (Add Chicken Breast £4.50 or Salmon Fillet £5)**

Rich and Creamy Tomato Sauce, Parmesan Cheese - **£15.00**

**Hotel-made Chef's Pie (please ask your server for today's pie, gravy also available if specified)**

Served with your choice of Chips, Jacket Potato or Salad - **£15.95**

**Duo of Fish N Chips GF/LF**

Gluten Free Cider Battered Haddock & Cod, minted mushy peas, Chips and House Tar-Tar Sauce - **£16.50**

## Sides

Mixed Leaf House Salad - **£3.50**

Onion Rings - **£3.95**

Garlic Bread - **£3.50 (Add cheese for £1)**

Basket of Fries or Chips - **£3.95 (Add cheese for £1)**

Seasonal Vegetables - **£3.75**