

Starters

Tapas Dishes £4.00 each.

Tapas for 2 people (select any 4 for £12.00)

Tapas for 3 People (All 6 for £18)

- Warm Spanish Chorizo, Red Wine and Rosemary
- Smoked Chickpea Houmous with Dukkah Spices (Ve)(gfo)
- Spanish Pitted Olives (Ve)(gf)
- Toasted Artisan Ciabatta with Balsamic and Olive Oil Dip (V)
- Crispy Squid with Lemon, Garlic and Saffron Mayonnaise
- Spanish Style Fried Patatas Bravas. (V)

Seasonal Soup of the Day with Grilled Ciabatta Bread (Ve)(gfo)

£8.00

Heritage Tomatoes, Sauteed Onions & Mozzarella on Toasted Bruschetta. (V)

£8.50

Recommended wine: Home Farm, Chardonnay, Australia

Scallops with Sweet Pepper Sauce & Parma Ham Crisps. (gf)

£3.00 Supplement applies for our Dinner inclusive guests.

£9.50

Recommended wine: Albarino, Veiga Naum, Spain

Creamy Wild Mushrooms on Toasted Brioche finished with Parmigiana Reggiano. (V)

£8.50

Recommended wine: Cadia Garganega Pinot Grigio, Doc Garda, Italy

(V) Vegetarian Dishes. (Ve) Vegan Dishes. (gf) Gluten Free Dishes. (gfo) Gluten Free Option Available

Our Dishes may contain ingredients which might be unsuitable for guests with specific dietary requirements.

Please inform our Restaurant Staff if you wish to see our Allergen Menu. Due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

Main Courses

Rack of Lamb (gf)

– Recommended Medium-Rare). - **£6.00 Supplement applies for our Dinner inclusive guests.**

£25.95

Recommended wine: LA Bonita Malbec, Argentina

Grilled 8oz Fillet of Steak (gf)

Cooked to your liking - **£11.00 Supplement applies for our Dinner inclusive guests.**

£31.00

Recommended wine: Château Astrellus Bordeaux Red, France

Grilled 10oz Sirloin Steak (gf)

Cooked to your liking - **£9.00 Supplement applies for our Dinner inclusive guests.**

£29.00

Recommended wine: Château Astrellus Bordeaux Red, France

Corn-fed Chicken Supreme (gfo)

£22.00

Recommended wine: Chilinerio, Sauvignon Blanc, Chile

Pan-Seared Seabass (gf)

- **£5.00 Supplement applies for our Dinner inclusive guests.**

£22.00

Recommended wine: Guillaume Aurèle, Viognier, France

Classic Homemade Beef Burger (gfo)

£19.95

Recommended wine: LA Bonita Malbec, Argentina

Crispy Corn-fed Chicken (gfo)

£19.95

Recommended wine: Berton Reserve, Chardonnay, Australia

Deep Fried Haddock with Ale Batter (gfo)

£18.95

Recommended wine: Albarino, Veiga Naum, Spain

Tagliatelle Carbonara with Pancetta & Garlic Bread

£17.95

Recommended wine: Trulli Vermentino Salento IGP, Italy

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Vegetarian

Crispy Coated Halloumi Burger, layered with Cheese, Lettuce, Tomato served with Homemade Triple cooked Chips or French Fries & a choice of Sauce. (V)

£16.95

Recommended wine: Trulli Vermentino Salento IGP, Italy

Tagliatelle Carbonara with Wild Mushrooms & Garlic Bread. (V)

£16.95

Recommended wine: Trulli Vermentino Salento IGP, Italy

Side Dishes

£4.95

Garlic and Herb Ciabatta

Triple Cooked Chips

French Fries

Beer Battered Onion Rings

Side Mixed Leaf Salad, Vinaigrette and Croûtons

Selection of Seasonal Vegetables

Salt & Pepper Chips or Fries – **Additional £1.50**

Sauces

£2.95

Red wine and Rosemary

Stilton and Port

Green Peppercorn and Brandy

Burger Sauces (no extra charge)

Mayonnaise

BBQ

Ketchup

Burger Sauce

Burger Relish

Sweet Chilli

Mustard

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Desserts

Elder Flower Panna cotta, with Rhubarb & a Tuile. (gfo)

£8.50

Spiced Pineapple & Rum Cheesecake with White Chocolate Crumb, Vanilla Ice-cream & a Tuile. (V)
£7.95

Warm Sticky Date Pudding with Toffee Sauce, Caramel & Pecan Ice-cream topped with caramelized Biscuit crumb. (V)
£7.95

Chocolate Genoise Layered with Salted Caramel & Chocolate Mousse served with Caramel Ice-cream & Popcorn. (V)
£8.50

Artisan Cheese Selection Plate with Apple & Tamarind Chutney, Celery, Grapes & Biscuits. Cumbrian Mature Cheddar, Goats Cheese, Colston Basset Stilton and Smoked Applewood. (V)
£2.00 Supplement applies for our Dinner inclusive guests.
£10.95 for 1 person or £14.95 for 2 people.

A selection of the finest Ice Creams & Sorbets

£3.50 per Scoop

Vanilla
Dark Chocolate
Strawberry
Caramel and Pecan
Rum and Raisin
Caramel
Caramel & Honey Comb

Lemon
Raspberry
Passion Fruit and Mango

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