

2 COURSES £25 | 3 COURSES £32

GUESTS STAYING ON A PACKAGE INCLUDING DINNER MAY CHOOSE 2 COURSES FROM THIS MENU. ITEMS FROM OUR FULL MENU CAN BE ORDERED AT A 10% DISCOUNT, SHOULD YOU WISH TO UPGRADE TO A DIFFERENT DISH OR ADD AN EXTRA COURSE.

STARTERS-

TODAY'S SOUP (V) (GF?)

With butter & your choice of white, malted or gluten free bread

SPICED CRISPY CALAMARI

Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise

CHICKEN LIVER PARFAIT (GF?)

Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted brioche

HOISIN & MAPLE TOFU (V) VE

Crispy tofu in a hoisin & maple glaze, with a sesame, chilli, carrot and spring onion salad

-EXTRAS -

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	HOUSE CHIPS (19) 60	4.00
	GARLIC BREAD (V)	4.25
	CHEESY GARLIC BREAD (V)	5.25
	HOUSE BEER BATTERED ONION RINGS ①	4.25
	SEASONAL VEGETABLES SELECTION (V) (VE?)	£5.00

MAINS

ROAST OF THE DAY

Served with a selection of vegetables and potatoes

GRILLED SALMON FILLET @

With leek and spinach Dauphinoise potatoes, dill crème fraiche and crispy leeks

HARISSA CAULIFLOWER TAGLIATELLE (V) (TB

Ribbons of tagliatelle in warm and spicy tomato and Harissa sauce, with olives and roasted cauliflower

BUTTERMILK CHICKEN PARMIGIANA

Buttermilk chicken breast topped with a rich tomato sauce, mozzarella and Parmesan cheeses, grilled until crisp and served with chips and a house salad

DESSERTS-

CHOCOLATE BROWNIE GP (V)



Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet

RASPBERRY SORBET GF VE



Two scoops of local sorbet topped with fresh raspberries & lemon zest

STICKY TOFFEE PUDDING @ W





Vegan sticky toffee pudding, with warm toffee sauce and vegan vanilla ice cream



VEGETARIAN

VEGAN



(VE?) CAN BE VEGAN (please ask)



Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day. For allergy & calorie information please scan the QR code.