



AN **IHG**® HOTEL

SMALL PLATES

Rosemary and sea salt focaccia with Italian olives, harissa houmous and olive oil	
Our chef's freshly made soup 6 with warm bread	
Halloumi fries with sweet chilli, sour cream, pomegranate and coriander	
Crispy buffalo chicken wings six wings 8 twelve wings 14 with a blue cheese dip and celery sticks	
Harissa houmous (2) with grilled peppers, chilli oil and charred flatbread	
Caprese salad	
Fritto misto sriracha tempura prawns, salt and pepper squid, chipotle mayo and grilled lemon	
Crushed avocado bruschetta vith cherry tomatoes, shallots and basil oil 7	

GRILLS AND BURGERS

Red Tractor rib-eye steak (10oz) @ Red Tractor sirloin steak (8oz) @ served with skin-on-fries, roast vine tomatoes and watercr		
Peppercorn sauce Béarnaise sauce	3 3	
Cajun chicken breast with skin-on-fries, corn cobs, house slaw and watercress	17	
Our burgers are served in a toasted brioche bun with lettuce, tomato and red onion, skin-on-fries and house slaw		
Gourmet beef burger with grilled bacon and melted Monterey Jack cheese	17	
Dirty burger with pulled barbecue beef, melted Monterey Jack, beer battered onion rings and chipotle mayo	18	

crispy chicken fillet, sliced chorizo, melted mozzarella and

16

SALADS

Caesar 7 small large 12 baby gem lettuce, Grana Padano, crispy bacon, garlic croutons and Caesar dressing ••••••• small 8 large 15 little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blushed tomatoes, pomegranate pearls, green lentils and honey mustard dressing Add grilled chicken breast 4, grilled salmon 5, grilled halloumi **v** 3.5 to any salad

Cobb avocado, chicken, egg, crispy bacon, blue cheese, garlic croutons, baby gem, spinach, tomatoes and creamy ranch dressing

SIDE ORDERS

pesto mayo

15

Mediterranean chicken burger

Skin-on-fries with sea salt 👽 🚭	3.5	
Sweet potato fries 👽 🎯	3.5	
Beer battered onion rings 🛡	3.5	
Garlic bread ♥ with melted mozzarella	3.5	
Buttered carrots, leeks and peas 🛡 🙃	3.5	
Little gem, spinach, rocket, cherry tomatoes and balsamic dressing 👨	3.5	

LARGE PLATES

Crispy battered cod fillet @

with skin-on-fries, crushed peas, homemade tartare and lemon

We donate 50p back to Trees For Life, rewilding the Scottish Highlands

15 Spiced cauliflower en croûte with curried sweet potato, spinach, chickpeas, roast cauliflower, pomegranate and a soya yoghurt dressing

Pork cutlet (10oz) 16 with Cheddar rarebit glazed, butter mash, carrots, leeks and red wine gravy

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Salmon fillet	17
with grilled peppers, wilted spinach, crispy herb potatoes,	
tomato, capers and basil	

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Roast rump of lamb with caramelised red onion and Cheddar gratin, crispy bacon,

peas, leeks and red wine gravy

Roast red pepper penne 🗣 with chilli, shallots, wilted spinach and cherry tomatoes

Add grilled chicken breast 4, grilled salmon 5, grilled halloumi **3.5**

DESSERTS

17

Apple and blackberry crumble	7
Sticky toffee pudding with caramel and sea salt ice cream	7
Salted caramel torte	7
Belgian chocolate cheesecake with vanilla pod ice cream	7
Lemon panna cotta tart with strawberry relish	7
Ice creams and sorbets ♥ Vanilla pod ♥ Belgian chocolate ♥ salted carame banoffee crunch ♥ blackcurrant and clotted cream pistachio ♥ raspberry sorbet ♥	_



WHITE WINES

LIGHT AND DELICATE Delicately flavoured erice generally with a very	n, dn, f.:-	sh	SMOOTH AND ELEGANT	
Delicately flavoured, crisp, generally with a ver			Lightly structured with gentle red fruit flavours	
Don Jacobo Rioja, Tempranillo Blanco Bodeg Rioja, Spain	'5ml 250m as Corral		Marchesi Ervani, Montepulciano d'Abruzzo Abruzzo, Italy	23.00
Solstice, Pinot Grigio delle Venezie 🛭 🚱 🧀 6. Venezie, Italy	.50 9.00	25.50	Rare Vineyards, Pinot Noir © 6 6.50 8.50 Pays d'Oc, France Fresh and fruity, perfect if you enjoy lighter reds	24.50
Ca' Bianca, Gavi 🕡 🚭 Piemonte, Italy		30.50	Ayrum Tempranillo Tinto Albali 🕡 🚭 6.00 7.50	21.50
Réserve Mirou Picpoul de Pinet 🕫 🚱	••••••	27.50	Valdepeñas, Spain	
anguedoc-Roussillon, France ff you like Pinot Grigio, try this!			MEDIUM-BODIED AND JUICY Juicy, fruity wines made in an easy-drinking style	
HERBACEOUS AND AROMATIC Medium-bodied styles offering mouth-watering	ng freshne	ess	Don Jacobo, Rioja Crianza 7.50 10.50 Rioja, Spain	30.50
Santa Rita 8km, Sauvignon Blanc 🕫 😝 Central Valley, Chile	'5ml 250m	25.50	Tekena, Merlot 🚱 😅 6.00 8.00 Central Valley, Chile	22.50
Castillo de Mureva, Organic Verdejo 🕫 🚱 Castilla-La Mancha, Spain	•••••	23.50	Castillo de Mureva, Organic Tempranillo 📧 🚭 Valdepeñas, Spain	28.50
Maipara Hills, Sauvignon Blanc (3) 7. Marlborough, New Zealand Refreshing and intensely fruity, everything NZ S should be	.50 10.50 Sauvignon		The Guv'nor, Garnacha Spain Full of rich, ripe fruit flavours with grapes sourced fro all over Spain N	26.50 m
Vine Trail, Viognier 🕫 🚭 Rapel Valley, Chile	••••••	26.50	SPICY AND WARMING Rich and ripe in style with a spicy or peppery character	
Paco & Lola Lolo Tree, Albariño 🕫 🚭 Rías Baixas, Spain		27.50	175ml 250ml Lunaris by Callia Malbec ® & San Juan, Argentina	27.50
JUICY AND FRUIT-DRIVEN Richly flavoured with ripe, often tropical fruit cl	haracter		Between Thorns, Shiraz 6.00 8.50 South-Eastern Australia	23.50
Cullinan View, Chenin Blanc 6 Western Cape, South Africa Granfort, Unoaked Chardonnay 6 Pays a'Oc, France		23.00 24.50	Jean-Luc Colombo, Les Abeilles Rouge Côtes du Rhône © Côtes du Rhône, France The bees knees! 10p from every bottle sold goes to The British Beekeepers Association	30.50
Lively and unoaked with soft, green apple flavo Between Thorns, Oaked Chardonnay 66. South-Eastern Australia	ours .00 8.00	22.50	XYZin, Zinfandel 🐿 😅 California, USA	25.50
Ayrum Airén Blanco Albali 🕫 🥶 5. Valdepeñas, Spain	.50 8.00	21.50	INTENSE AND CONCENTRATED Full-bodied and complex wines with oak ageing	
			Nederburg The Manor, Cabernet Sauvignon Wastern Cape, South Africa	26.50
			Tenute Piccini "Antica Cinta", Chianti Riserva Tuscany, Italy	26.50

RED WINES

28.50

Made from select parcels of Chianti with red fruits and

Kleine Zalze Cellar Selection, Pinotage 🕞

Coastal Region, South Africa

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spicy notes

ROSÉ WINES

Estandon Reflet Provence Rosé 7.00 9.50 26.50

Provence, France

Dry and crisp with pink grapefruit flavours, this is rosé for grown-ups

Solstice, Pinot Grigio Rosato 6.00 8.50 23.50

Venezie, Italy

Whispering Hills, White Zinfandel 6.50 9.00 25.50

California, USA

SPARKLING WINE AND CHAMPAGNE

Bottega Gold, Prosecco Brut NV @ @ Veneto, Italy Super high-quality Prosecco from the hills of Valdo.	125ml bottle 40.50 bbiadene
Galanti, Prosecco Extra Dry 🕫 🚭 Veneto, Italy	6.00 30.50
Bottega Gold, Prosecco Brut NV (200 ml) @ @ Veneto, Italy	10.00
Bottega Rosé Gold, NV (200 ml) @ @ Veneto, Italy	10.00
Taittinger Brut Réserve (1) 65 Champagne, France	10.00 56.50
Bouché Père et Fils Cuvée Réservée Brut 👽 🚭 Champagne, France	46.50

We also offer a smaller measure of wine by the glass (125ml). Please ask for details of the wines available and prices. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. Unless stated the wines on this list have an ABV content of between 9% and 15%.

COCKTAILS

Espresso Martini	Bourbon Old Fashioned © © 8.50 Bulleit bourbon, sugar syrup, Angostura bitters Bulleit bourbon stirred gently with aromatic bitters
Passion Fruit Martini 9.50 Ketel One Vodka, passion fruit liqueur, vanilla syrup, lime juice, passion fruit puree, prosecco A fruity fresh blend of Ketel One Vodka, tropical passion fruit	French 75 Twist Tanqueray London Dry, grapefruit juice, touch of vanilla, prosecco Tanqueray London Dry gin with grapefruit and a touch of vanilla, topped up with prosecco
and zesty lime, served up in a martini glass with a side shot of prosecco Mojito	The Ultimate Bloody Mary Retel One Vodka, Britvic tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, Angostura bitters, salt and pepper The ultimate version of the classic Bloody Mary. Whether you are looking for a pick-me-up or just love this cocktail, this is a recipe you can't beat
Pink Gin Spritz 9.25 Gordon's Pink, lemonade, prosecco Celebrate with a sweet concoction of pink gin, lemonade and a sparkle of prosecco to finish	Purdey's Passion 9.50 Ketel One Vodka, Aperol, lime juice, sugar, passion fruit syrup, Purdey's A cocktail with goodness - packed with botanicals and vitamins to give a refreshing fruity boost to power your day
Signature Gin and Tonic 9 9.00 Tanqueray London Dry, cloudy apple, tonic, rosemary and lime Our signature twist on the classic G&T, made with Tanqueray London Dry Sevilla Negroni 9 8.25 Tanqueray Flor de Sevilla, Campari, sweet vermouth, orange zest A sweet twist on a classic. Sophisticated and simple at the same time, with a complex flavour that makes the perfect aperitif	Ron N Ginger 8.50 Dead Man's Fingers Spiced Rum, ginger beer, lime juice A drink that packs a punch, with a zesty refreshing lime kick, one for the sophisticated cocktail drinker

ALCOHOL FREE COCKTAILS 4.95 4.95 Mojito Lime and Mint Cooler 🕡 🚱 Bittersweet Raspberries 👽 🚱 Lime, mint, sparkling water Britvic cranberry juice, Britvic bitter lemon, raspberries This delicious fruit and botanical cordial is made with juicy A punchy mix of sour and sweet which leaves a beautiful fresh limes, freshly crushed to get every drop of juice, then expertly feeling on the palate, perfect for a refreshing afternoon drink blended with a hint of mint Strawberry Spritz 🗣 🚭 4.95 (only available in summer) Strawberry, mint, cucumber, sparkling water

The perfect summer mix - fruity strawberries with a splash of fresh cucumber and mint... Anyone for a game of tennis?

● vegetarian ● vegan ● gluten free

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuitites will be distributed in full to our team members. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and, it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process.

Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries.

