

The Cunningham's Restaurant



The Cunningham's Restaurant & Grill

Starters

Seabream ceviche, charred sweetcorn and smashed avocado
£10 GF DF LF

Chefs Soup of the day with homemade focaccia*
£8 GF LF DF

Thai style fishcake, chive crème fraiche with sweet and sour cucumber*
£10 GF LFR DFR

Honey roasted fig, sliced Parma ham, torched mozzarella and classic*
pesto £9 GF

Seared scallops, pea puree, French style peas and smoked pancetta
£11 GF LF DF

Marinated Olives, homemade Hummus, pitta bread and fresh focaccia*
£9 GFR DF LF V VE

Grill

10oz Blackgate Sirloin steak £26

10oz Blackgate Ribeye Steak £27

8 oz Gammon Chop* £18

10oz Rosemary and garlic marinated Lamb Rump £24

All grilled dishes are accompanied by rocket and Parmesan salad,
sweet confit cherry vine tomatoes, hand-cut chips, and crispy onion rings

Peppercorn, Diane or Blue cheese sauce £3.95

Mains

Apricot and honey stuffed belly pork, lentil and smoked pancetta stew,
glazed baby carrot* £18 GF DFR LFR

Tarragon Stuffed chicken breast, braised leeks and asparagus, potato and celeriac rosti,
Tarragon and mustard cream sauce* £19 GF

Miso-roasted salmon fillet, served with delicate courgette and carrot ribbons,
vibrant spring greens, and a zesty lime dressing £19 GF LF DF

Pan Fried Cod fillet, ham hock and clam chowder, Parmentier potatoes,
wilted chard* £19 GF

Slow braised Moroccan Lamb, sautéed sweet potato, pickled red onion and raisin.
sautéed spinach. Lemon and walnut dressing £20 GF DF LF

Chargrilled sticky aubergine, onion and coriander salad, toasted almond,
jasmine rice and Zesty Zhoug dressing* £17 GF LF DF V VE

Sides £4 each

Honey roasted carrots GF LF DF

Hand Cut chips GF LF DF

Rocket and parmesan salad GF LF DF

French fries GF LF DF

Caesar Salad GF

Aspen fries Gf V

Guests on a dinner inclusive rate are invited to dine from the items marked with an *



The Cunningham's Dessert Menu

Vegan Coconut and passion fruit mousse, roasted pineapple and
mango salsa*

£8 GF DF LF V VE

Classic Scotch cranachan, raspberry compote and toasted oats*

£8 GFR V

Guinness Chocolate layer cake, chocolate ganache, bailey
buttercream*

£8 GFR V

Orange marmalade, almond and sultana bread and butter
pudding. Orange crème anglaise*

£8 V

Selection of homemade sorbets and Ice creams*

£8 GF LFR DFR V VER

Yorkshire cheese, spring fruit chutney, cheese crackers

£10 V GFR

