



KITCHEN

SMALL PLATES

Warm breads, olives and red pepper houmous (v)	7.50
Leek, pea and potato soup herb oil, warm crusty bread (ve)	7.50
Sticky tempura battered chicken ginger, garlic and chilli glaze, sour cream	8.75
Freshly-made loaded nachos nach cheese sauce, sour cream, guacamole, pico de gallo, melted cheese (v)	9.00
Crispy salt and pepper squid jalapeño and ranch dip	9.50
Smoked salmon, capers, black pepper and lemon brown bread, butter	12.50
Pan-fried king prawns and chorizo garlic and parsley butter, warm crusty bread	10.00
House Cumberland Scotch egg wholegrain mustard mayonnaise	8.75
Sweet potato falafel and red pepper houmous chilli oil, warm grilled flatbread (ve)	9.00
Freshly-made, hand coated halloumi fries sour cream, sweet chilli sauce, coriander (v)	9.00
Mac and cheese croquettes	9.00
Jalapeno and nacho cheese dip (v)	8.75
Fresh burrata Caprese vine tomatoes, pesto oil (v)	9.50
Twice baked cheese soufflé apple, red chard and walnut salad (v)	

SALADS

Classic Caesar gem lettuce, croutons, hard Italian style cheese shavings, Caesar dressing (v)	14.00
Miso roast cauliflower avocado, ancient grains, pickled pink onions, radish, spinach, maple and lemon vinaigrette (ve)	15.50
Add one of the below to any salad grilled chicken halloumi (v)	5.00 5.00

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LARGE PLATES

Freshly battered fish and chips lightly battered fish fillet, chunky chips, tartare sauce, mushy peas, curry sauce	20.00	Madras shepherd's pie spiced lamb, turmeric mashed potato, minted mushy peas	18.50
Lenonggrass katsu curry crispy breaded chicken, jasmine rice, pickled pink onions, Asian slaw	18.50	Grilled hispi cabbage bean mash, Spanish pisto roasted vegetables and tomato, chimichurri (ve)	16.50
Butternut squash, cranberry and red onion tagine couscous, roasted vegetables, warm flatbread, mint and cucumber dip (ve)	17.50	Smoked haddock, spring onion and mozzarella fishcakes	18.50
Roast miso salmon fillet * marinated in ginger, garlic and soy, with stir-fried vegetables	23.00	Prawn, crab and chilli linguine garlic, olive oil, red chilli, toasted ciabatta crostini	19.00
Slow-cooked beef short rib * buttered mash, carrots, braised cabbage, crispy leeks	25.00	King oyster mushroom gnocchi pea and leek cheese sauce, herb oil, hard Italian style cheese shavings (v)	17.50
Chicken schnitzel garlic and parsley butter, rocket, hard Italian style cheese shavings, skin-on-fries, truffle mayonnaise dip	19.00	Mediterranean rigatoni Spanish pisto roasted vegetables and tomato, hard Italian style cheese shavings (v)	17.00

GRILLS AND BURGERS

Black Angus, 50-day aged 8oz sirloin steaks *		Classic beef burger melted mature Cheddar cheese, mayonnaise, on a toasted pickled mature Cheddar bun, served with your choice of skin-on-fries or side salad	19.00
The steak house * freshly battered onion rings, grilled vine tomatoes, flat mushroom, chunky chips and either peppercorn, chimichurri, rich red wine sauce or garlic butter	36.00	Buttermilk chicken burger chipotle mayonnaise, mature Cheddar cheese, Asian slaw, on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad	19.00
Simply grilled * chicken chips	28.00	Spinach and falafel burger pickled pink onions, red pepper houmous, mint yoghurt, on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad (ve)	19.00
add: peppercorn, chimichurri, rich red wine sauce garlic butter	4.00 3.00		

(v) - Vegetarian (ve) - Vegan

Scan the QR code to view calorie menu, nutritional information and full T&Cs

Adults need around 2000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. 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. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please scan the QR code for our full terms and conditions. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with an * when guests are dining as part of a dinner inclusive package. Roast miso salmon Show cooked beef short rib and Simply grilled steak carry an additional £5.00. The steak house carry an additional £10. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately along with any dish supplement charges.



PIZZAS

Our freshly made 12" pizzas are topped with passata and cheese.

Caprese vine tomatoes, ripped mozzarella, pesto (v)	16.00
Funghi pesto pesto base, burrata, mushroom (v)	17.00
Pepperoni, honey and chilli spicy pepperoni, honey, chilli flakes	17.00
Spicy meat chorizo, pepperoni, chicken, red onion, jalapeños	18.50

SIDES

Chunky chips (ve)	5.00
Skin-on-fries (ve)	5.00
Freshly battered onion rings (ve)	5.50
Garlic bread slices, melted cheese (v)	5.50
Wilted spinach, fine green beans, peas (ve)	5.00
Mini Caesar salad (v)	5.00
Mixed salad, vinaigrette dressing (ve)	5.00

DESSERTS

Warm triple chocolate brownie vanilla dotted cream ice cream, chocolate sauce (v)	8.25
Raspberry frangipane tart raspberry sorbet (ve)	7.75
White chocolate and red velvet cheesecake raspberry coulis (v)	9.00
Mini sugared doughnuts white chocolate dipping sauce (v)	7.75
Sticky toffee pudding vanilla dotted cream ice cream, toffee sauce (v)	8.50
Indulgent ice creams your choice of 3 scoops vanilla dotted cream (v), salted caramel (ve), raspberry sorbet (ve), chunky chocolate (v), strawberry (v), Lotus Biscoff (ve), chocolate orange (v)	7.50