



RESTAURANT & BAR

Appetisers

Sourdough Bread £5.50

- Extra virgin olive oil, balsamic, flavoured butter

Garlic Flat Bread (V) £4

Add cheese £1

Starters

Soup of the Show (VE/GF Available)

Ham Hock & Chicken Terrine (GF)

- Shallot & radish salad, apple puree

Filo Wrapped King Prawns

- Coriander & cucumber salad, sweet chilli dip

Warmed Goats Cheese (V/GF)

- Roast vegetable salad, basil emulsion

Mains

French Trim Chicken (GF)

- Sauteed crispy potato, chorizo, smoked bacon lardons & spinach in a rich red wine jus, aioli

Fish of the Show (GF)

- Smashed new potato & spring onion pate, red pepper sauce

Miso Roast Aubergine (VE/GF)

- White bean, fresh tomato, spring onion, orange, ginger & parsley broth

Burgers

L2 6oz Beef Burger

- Streaky maple bacon, gherkin, BBQ sauce, salad, coleslaw and fries

L2 Beetroot & Bean Burger (VE)

- Vegan aioli, spring onions, salad, fries

Add on:

Chips £4

Onion Rings £4

L2 Salad (VE/GF) £3

- Fig & balsamic dressing

Desserts

Sticky Toffee Pudding

- Caramel sauce, vanilla ice cream

Lemon, Raspberry & Hibiscus w/ Vanilla Chantilly (VE/GF)

White Chocolate, Basil Ganache, Meringue (GF)

Selection of Ice Cream or Sorbet

Coffee

Cappuccino £3.80

Americano £3.50

Flat White £3.80

Espresso £3.50

Tetley Tea £3

Classic Affogato £4.50

Please be aware:

Our kitchen will try and separate all allergens, but we are a multifunctional kitchen where allergens are present.