

COFFEES

ESPRESSO £2.95

DOUBLE ESPRESSO £3.20

AMERICANO £3.80

CAPPUCCINO £3.90

LATTE £3.90

FLAT WHITE £3.80

MOCHA £3.95

HOT CHOCOLATE £3.75

ADD YOUR EXTRAS

FLAVOURED SYRUP £1.00

Caramel, Vanilla or Hazelnut

BREWED TEA SELECTION

ENGLISH BREAKFAST £3.20

EARL GREY £3.20

CHAMOMILE FLOWERS £3.20

CHAQUOING GREEN £3.20

VANILLA CHAI £3.20

RED VELVET £3.20

LOUNGE

MENU

BREAKFAST

Served until 11:30am

BACON AND CHEESE MELT £6.00

All butter croissant, bacon, melted cheddar cheese

CRISPY BACON BAP £5.50

Add a fried egg £1.00

BUTCHERS' PORK SAUSAGE BAP (V) £5.50

Add a fried egg £1.00

DOUBLE YOLKER BAP (V) £5.00

BAKERS BASKET (V) £4.50

Mini Danish pastry selection

SANDWICHES

Served until 6pm

All cold sandwiches are served with tortilla chips and beetroot and rosemary hummus

EGG MAYONNAISE (GFA) £7.50

Pea shoots and spring onion

MATURE CHEDDAR CHEESE (GFA) £7.50

Caramelised onion chutney

SMOKED SALMON (GFA) £10.50

Lemon and black pepper crème fraiche

BEETROOT AND ROSEMARY HUMMUS WRAP (VE) £10.50

Vegan feta and rocket

FISH FINGER WRAP £12.95

Tartare sauce, rocket, lemon and french fries

HAM AND CHEDDAR TOASTED CIABATTA £11.00

Caramelised onion chutney

MINUTE STEAK SANDWICH £17.00

Caramelised onion chutney, rocket and french fries

FOR THE TABLE

MIXED MARINATED OLIVES (VE) (GF) £4.00

WARM OVEN BAKED BREAD, GARLIC AND ONION BUTTER (V) £4.75

BALSAMIC PICKLED BABY ONIONS (VE) (GF) £4.00

CRISPY WHITEBAIT, TARTARE SAUCE £4.50

MAC AND CHEESE BITES, TRUFFLE MAYONNAISE (V) £4.50

MINI LAMB KOFTAS, CHILLI MAYONNAISE £4.50

(V) Suitable for Vegetarians (VE) Suitable for Vegans
(GFA) Gluten Free Alternative Available (GF) Gluten Free

Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

LIGHTER DISHES

BEETROOT AND ROSEMARY HUMMUS (VE) £7.00

Truffle tortilla chips

CHICKEN AND MUSHROOM SOUP £8.50

Tarragon cream and truffle oil

CONFIT DUCK AND COUSCOUS SALAD £19.00

Giant couscous, butternut squash, peppers and tomato balsamic dressing

PLOUGHMAN'S LUNCH £15.00

Smoked ham, pork pie, pickled onions, apple, piccalilli, cheddar and crusty bread

CAESAR SALAD (GFA) £14.00

Cos lettuce, creamy Caesar dressing, garlic croutons, anchovies and parmesan shavings

ADD CRISPY SKINNED SEABREAM FILLET £8.50

ADD CHARGRILLED CHICKEN BREAST £5.50

ADD HALLOUMI (V) £4.50

MAINS

HADDOCK FISHCAKES £18.50

Asian slaw, pickled pineapple, sesame seeds and chilli jam

CRISPY BATTERED FISH AND CHIPS £18.95

Mushy peas, tartare sauce and lemon

BEEF AND ALE PIE £17.50

Chive mashed potato, confit carrots, curly kale and thyme gravy

PORK SCHNITZEL £19.50

Braised red cabbage and chive mashed potato

SRI LANKAN CHICKEN CURRY (GFA) £17.50

Basmati rice, poppadom and mango chutney

THE CLASSIC BURGER (GFA) £16.95

6oz British beef burger, baby gem, caramelised onion chutney, mayonnaise, slaw and french fries

ADD CHEDDAR CHEESE, CRISPY BACON, ONION RINGS (£1.50 EACH)

THE PLANT BURGER (VE) (GFA) £15.95

Plant based burger, vegan mature cheese, chipotle ketchup, pickled cucumber and french fries

Dinner Inclusive Package

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £32 per adult from this menu. Additional spend will be charged as a supplement.

STONEBAKED PIZZA

Hand stretched sourdough pizzas from Italy

MARGHERITA (GFA) (V) £14.95

Plum tomato and basil sauce, mozzarella cheese

SALAMI AND CHORIZO (GFA) £17.95

Chilli oil and wild rocket

MUSHROOM AND SPINACH (VE) (GFA) £16.50

Spring onions

SIDES

FRENCH FRIES £4.50

THICK CUT CHIPS £4.50

BUTTERED SAVOY CABBAGE, KALE, AND GREEN BEANS (V) £4.50

CHIVE MASHED POTATO (V) £4.50

BEER BATTERED ONION RINGS £4.50

ROCKET, BABY GEM AND PARMESAN SALAD £4.50

DESSERTS

STICKY TOFFEE PUDDING (GF) £8.50

Caramel sauce, vanilla ice cream

VANILLA CREME BRULEE (GFA) £9.50

Red berry compote, all butter shortbread

RASPBERRY AND APPLE CRUMBLE TART (VE) (GFA) £9.50

Fresh raspberries, vanilla ice cream

CARAMEL PANNACOTTA (VE) (GFA) £10.50

Caramelised banana, salted caramel ice cream

CHOCOLATE FONDANT (GFA) £9.50

Chocolate sauce, honeycomb ice cream

WARM CHOCOLATE AND HAZELNUT MINI DOUGHNUT £6.00

Served with your choice of tea or coffee

SELECTION OF ICE CREAMS 3 SCOOPS £6.00

Salted caramel, chocolate or vanilla ice creams
Coconut, raspberry or passionfruit sorbets

AFFOGATO £6.00

Vanilla ice cream with a shot of espresso

BRITISH CHEESE PLATTER £12.50

Yorkshire Blue, Sharpam Brie, Westcombe Cheddar, served with apple, caramelised onion chutney and sourdough biscuits