

# Evening Menu

## Starters

(V) Marinated olives, hummus, focaccia, olive oil, balsamic £5.50

(V) Goats cheese, orange, beetroot, candied **walnuts** £7.95

Pressed ham hock parsley terrine, apple, onion chutney £7.95

(V) Parmesan truffle arancini, basil, £7.95 / £14.50 Main

Smoked salmon, mackerel pate, English muffin £9.00

Daily soup, croutons, bakery bread £6.95

## Main Course

Beer battered haddock, triple cooked chips, tartare sauce, crushed peas £14.95

8oz sirloin steak, triple cooked chips, flat mushroom, plum tomato, with or without peppercorn sauce £24.00  
(£5 Supplement for Dinner inclusive guests)

Crispy chicken burger, smoked chipotle, pickled red onion, parmesan truffle fries £14.50

Fillet of sea bream, leek spring onion potato cake, chive white wine sauce, £17.00

Braised pulled shoulder of lamb, smoked cheese dauphinoise, cauliflower puree, jus £18.50

Duck breast, plum, Asian duck confit, pineapple chutney £19.50

Beef Sirloin, mushroom, blue cheese, Dauphinoise potato, shallot, red wine jus £24.00  
(£5 Supplement for Dinner inclusive guests)

(V) Butternut squash, mushroom, **sage nut** crumble, Dauphinoise potato, £14.50

Honey roast ham, fried eggs, triple cooked chips, watercress £13.50

## Dessert

Sticky toffee pudding, caramel sauce, vanilla Ice cream £7.00

Apple cinnamon crème brulee, shortbread biscuit £7.00

Chocolate pannacotta, **hazelnut** mousse, brownie crumb £7.00

Selection of cheese, traditional accompaniments £9.00

(Cheese carries a £2 Supplement for dinner inclusive guests)

## Sandwiches

White or wholemeal bread, crisps, dressed leaves

Tuna mayonnaise £7.75

Mature cheddar £7.75

Egg mayonnaise £7.75

Honey glazed ham £7.75

Triple cooked chips £4.00/Truffle parmesan £5.00

Fries £3.50

**Please make the team aware of any dietary requirements prior to ordering.  
Not all allergens are listed on the menu.**

## WHITE WINES

125ml 175ml 250ml Bottle

### FRESH & CLEAN

- 1 **Vida Viento Sauvignon Blanc** £4.95 £5.95 £6.95 £19.95  
(CHILE) A model Sauvignon from the popular Central Valley. The crisp, dry palate shows vibrant fruit and ripe, tropical flavours (22%)
- 2 **Hen Pecked Picpoual de Pinet** £23.95  
(FRANCE) Crisp and dry with plentiful stone fruit, melon and zesty notes. The soft citrus fruit is tempered with an intense minerality giving a long, refreshing finish (13%)
- 3 **Petit Chablis, Charton et Trebuchet** £37.00  
(BURGUNDY) A bouquet of orange blossom, precedes flavours of grapefruit, melon, apple and lemon with mineral notes on the finish (12%)
- 4 **San Antonio Pinot Grigio** £4.95 £5.95 £6.95 £19.95  
(ITALY) Ripe fruit aromas with pear and melon flavours on the palate. Crisp and dry with balanced acidity and a lingering finish (12%)

### FRUIT DRIVEN

- 5 **Boar's Kloof Chenin Blanc** £21.95  
(SOUTH AFRICA) For those who like it fresh and fruity. A lovely white with tropical guava flavours and hints of passion fruit (22.5%)
- 6 **Don Placero Rioja Blanco** £23.00  
(SPAIN) Dry, smooth and refreshing on the palate, with good body and well-balanced flavours (12.5%)
- 7 **Bushranger Chardonnay** £21.95  
(AUSTRALIA) Bright and fresh with lots of apple tinted fruits layering the broad palate. Easy going and very, very drinkable! (13%)

### AROMATIC & INTERESTING

- 8 **Arrogant Frog Chardonnay Vioignier** £24.95  
(FRANCE) Elegant with tropical fruits, peach and white flower aromas. Fresh and mellow with a fruity and persistent finish (13.5%)
- 9 **Touraine Sauvignon 'Eglantines' Domaine Sauvion** £26.95  
(LOIRE) At the heart of The Loire, Touraine is recognised for the quality of its Sauvignon Blanc. With citrus aromas and a lively structure, a perfect aperitif or an ideal match to seafood (12.5%)
- 10 **Pehcora Pecorino IGP Terre di Chieti** £24.95  
(ITALY) Fresh and zingy with lively citrus acidity, notes of tropical fruits and subtle minerality (13%)
- 11 **ORGANIC Pinot Grigio Delle Venezie** £23.95  
(ITALY) Boasting a gorgeous paper wraparound label and organically produced this Pinot is a cut above the rest. A full and fresh bouquet of apple notes through to a clean and lovely minerality on the palate (12%)

### LOW-ALCOHOL

- 12 **Bon Voyage Sauvignon Blanc** £13.50  
(FRANCE) De-alcoholised wine from France. For non drinkers or perhaps slimmers. It has about half the calories of a typical Sauvignon and less than 0.5% alcohol. The palate is surprisingly wine like with some fruit character, because the wine has been de-alcoholised by using 'spinning cone' technology that preserves much more wine character than is usual in other alcohol removal processes (0.5%)

## RED WINES

125ml 175ml 250ml Bottle

### LIGHT & FRUITY

- 13 **Vida Viento Merlot** £4.95 £5.95 £6.95 £19.95  
(CHILE) Blackberry and plum aromas precede intense flavours of dark red fruits. Well-balanced and smooth (12%)
- 14 **Sangiovese, Viala** £21.95  
(ITALY) Delicate aromatic berry and refined plum notes - perfect balance between fruit and tannins (12.5%)
- 15 **Riviera Pinot Noir** £23.95  
(FRANCE) Light, fresh and wonderfully fruit filled red, this modern French red is more New World than French in style (12.5%)

### SMOOTH & ROUNDED

- 16 **Château La Pointe Bouquet St. Émilion** £33.50  
(BORDEAUX) Soft and well-balanced with aromas of red fruits, cedarwood and vanilla. Layers of fruit on the palate are rounded off by silky, integrated tannins (13.5%)
- 17 **Hutton Ridge Pinotage** £23.00  
(SOUTH AFRICA) A well-balanced red from the Riebeek Valley, on the slopes of the majestic Kasteelberg Mountain, Swartland. Complex flavours of ripe plum and fruitcake abound alongside ripe rounded tannins (14%)
- 18 **Rioja Azabache Crianza** £25.50  
(SPAIN) A beautifully made silky Rioja from Vinedos de Aduerna that combines the ideal elements of soft plum fruit, silky structure and that slightly creamy edge of barrel ageing (14%)
- 19 **Amoranza Tempranillo Garnacha** £4.95 £5.95 £6.95 £19.95  
(SPAIN) Silky-smooth and fruitful with touches of plum, blackcurrant and a soft, lingering palate with a spicy finish (13%)
- 20 **Jean Balmont Cabernet Sauvignon** £22.95  
(FRANCE) Ripe and blackcurrant Cabernet with good easy going fruit and mellow character (13%)

### BIG, BOLD & SPICY

- 21 **Negroamaro Salento, Masseria Borgo del Trullì** £24.50  
(ITALY) Aromas of plums, wild strawberries and black pepper. The palate is full-bodied, with hints of liquorice and nutmeg, well-balanced tannins and a long finish (13.5%)
- 22 **Caoba Mendoza Malbec** £23.95  
(ARGENTINA) From the premium Mendoza region, this soft and refined Malbec has plum and cherry fruits overlaying its smooth base (14%)
- 23 **Bushranger Shiraz** £21.95  
(AUSTRALIA) With super fruit concentration, this is a delicious Australian Shiraz with dark, bramble fruit characters and classic Shiraz spice (14.5%)
- 24 **Côtes du Rhône Réserve de Fleur** £24.75  
(RHONE) Showing rich black fruits and a classically smooth palate with a touch of spice, this is a super example of quality Côtes du Rhône (14.5%)
- 25 **ORGANIC Primitivo Puglia** £23.95  
(ITALY) Boasting a gorgeous paper wraparound label and organically produced this Primitivo has plum and cherry fruits backed up by notes of spice, cocoa and vanilla. Lovely balance between soft tannins and acidity (13.5%)

### LOW-ALCOHOL

- 38 **Bon Voyage Merlot** £13.50  
(FRANCE) De-alcoholised wine from France. For non drinkers or perhaps slimmers. It has approximately half the calories of a typical Merlot and less than 0.5% alcohol. The palate is surprisingly wine like with some fruit character, because the wine has been de-alcoholised by using 'spinning cone' technology that preserves much more wine character than is usual in alcohol removal processes (0.5%)

## ROSÉ WINES

125ml 175ml 250ml Bottle

- 26 **Robinia Pinot Grigio Rosé** £21.95  
(ITALY) Delicate bursts of soft summer fruits and a dry/freshness show off the quality and versatility of this delicious Pinot Bush (12.5%)
- 27 **Twisted House Zinfandel Rosé** £4.95 £5.95 £6.95 £19.95  
(USA) A sweeter example of this popular rosé with juicy, ripe cherry and strawberry flavours (11%)

### SPARKLING WINES & CHAMPAGNE

- 28 **Prosecco Borgo Molino** 20CL £7.95  
(ITALY) A crisp, refreshing style of Prosecco in a handy single serve 20cl bottle (11%)
- 29 **Prosecco Borgo Alato** £25.95  
(ITALY) A premium off-dry Prosecco with biscuit hints and soft fruit characters on the palate (11%)
- 30 **Prosecco Rosé, Botter** £26.95  
(ITALY) This crisp, sparkling Italian rosé offers moreish strawberries and cream in a glass! (11%)
- 31 **Jean Moutardier Brut 'Cuvée Carte d'Or' NV** £48.00  
(CHAMPAGNE) A richly fruited, fragrant and generous Champagne from this very highly respected small family producer located to the west of Epernay in Le Breuil (12%)
- 32 **Laurent-Perrier 'La Cuvée' Brut NV** £60.00  
(CHAMPAGNE) A perfect balance between freshness and finesse. The palate is full-bodied, complex and creamy, displaying great length on the finish (12%)

### DESSERT WINE

125ml 50cl Bottle

- 33 **Casa Silva Gewurztraminer Semillon** £6.95 £22.25  
(CHILE) A floral, lively dessert wine with sweet grapefruit and orange notes. Rounded with good acidity (13.5%)

### HALF BOTTLES

#### WHITE

- 34 **Muscadet Sèvre et Maine Sur Lie, Château du Cléry** £15.25  
(LOIRE) One of the regions oldest family run estates with the eccentrically brilliant Pierre Jean at the helm producing an eye-catching rich and rounded style of Muscadet with stunning complexity (12%)
- 35 **Chablis Cellier de la Sablière, Louis Jadot** £20.85  
(BURGUNDY) Elegant and bursting with white flower and stone fruit aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity (12.5%)

#### RED

- 36 **Château Le Peuy Sainct, Bordeaux Supérieur** £17.25  
(BORDEAUX) With excellent vineyard location ensuring perfect sun ripening, this delightful Claret has great depth and fruit balance (14%)
- 37 **El Coto Rioja Crianza** £15.95  
(SPAIN) Traditional Rioja from a leading Bodegas, this soft, attractive and well-balanced wine combines elegant fruit intensity with delicate, creamy tones (13.5%)

Please note that alcohol content can vary by vintage and those listed are correct at time of printing. Please ask your waiting team for confirmation if required.