



Starters

Chef's Seasonal Soup of the Day Made from the finest seasonal ingredients	£4.00	
Mussels Marinière Mussels cooked with white wine, shallots parsley and cream	£6.95	
Poached Egg Benedict Poached egg with ham, toasted muffin served with a hollandaise sauce	£6.50	£9.95
Seasonal Melon (v) (g) Duo of melon served with a refreshing mango sorbet	£4.95	
Chicken Liver Pâté A smooth pâté served with a redcurrant and black pepper dressing, accompanied with Melba toast	£5.50	
Classic Caesar Salad Croutons, shaved parmesan and anchovies (optional)	£4.95	

Pastas and Salads

Pear, Walnut and Blue Cheese Salad (v) Salad of pear and walnut dressed with blue cheese	£5.25	£10.95
Mozzarella and Tomato Salad (v) With basil pesto dressing	£4.95	£ 9.95
Macaroni with natural smoked Haddock With rocket and parmesan		£11.25
Spinach and Ricotta Tortellini (v) With a sun blushed tomato and baby spinach cream sauce		£11.25
Penne, Macaroni or Spaghetti Your choice of pasta and either bolognaise, carbonara or arrabbiatta (v) sauce		£10.50
Classic Caesar Salad with Chicken or Salmon With anchovies, croutons and shaved parmesan and your choice of grilled chicken or fillet of salmon		£11.95

Guests who are dining on an inclusive package have an allocation of £22.50 to spend on a three course dinner.

Any amount above the £22.50 allocation will be incurred as a charge and does not include drinks.

Please advise our staff of any food allergies and we will either identify suitable meals or create them for you

(v) denotes meals suitable for vegetarians & (g) denotes meals that are gluten free.



From the Grill

Rump Steak 8oz	£18.95
Gammon Steak 8oz Served with a fried egg	£14.50
Cajun Chicken Breast	£12.25
Pork Loin Chop 8oz	£13.50
Steak Mince Burger 6oz, Crispy Bacon & Cheddar Cheese In a floured bap	£12.25
All served with tomato, mushrooms and chunky chips Sauces available to accompany you grills: Béarnaise & Peppercorn	£ 1.25
Grilled Fillet Salmon 6oz	£12.25
Whole Sea Bass	£17.25

Grilled fish items are served with new potatoes and a mixed leaf salad

Main Courses

Oriental Stir Fry of Beef Cooked with water chestnuts and a sweet chilli sauce	£15.50
Beer Battered Fish and Chips Served with mushy peas, tartare sauce and a lemon wedge	£13.50
Homemade Chicken, Mushroom and Bacon Pie Served with creamed potato and seasonal vegetables	£13.50
Seared Sausage With Cheddar mash and sweet onion gravy	£12.50
Chinese Marinated Pork With stir fry vegetables, egg noodles and coated in a sweet and sour sauce	£13.50
Supreme of Chicken Fillet Filled with a Brie and sun blushed tomato with rissole potato, fine beans and a mushroom cream sauce	£14.50
Mushroom, Leek and Spinach Strudel (v) With salad leaves and a roasted red pepper dressing	£10.95
Pan seared Cod with a Lemon and Basil Crust Served with roasted Mediterranean vegetables and watercress dressing	£15.50

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SIDES

Chunky Chips	£2.50
Mashed Potatoes	£2.50
New Potatoes	£2.50
Seasonal Vegetables	£3.00
Homemade Onion Rings	£3.00
Mixed Leaf Salad	£3.50
Garlic Ciabatta	£3.25
Garlic Ciabatta with Cheese	£3.75
Tomato and Red Onion Salad	£3.50

Desserts – All homemade!

Chocolate Fudge Brownie Served with vanilla ice cream	£5.50
Eton Mess A combination of strawberry ice cream and meringue	£5.50
Baked Vanilla Cheesecake Served with a berry compote	£5.95
Sticky Toffee Pudding Topped with a butterscotch sauce	£5.00
Traditional English Trifle Served with Chantilly cream	£5.00
Apple and Rhubarb Crumble With vanilla Anglaise	£5.00
Ice Cream and Sorbet Selection	£5.00
Fresh Fruit Salad	£5.00
Trio of Cheeses With grapes and water biscuits	£7.50

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