

W1

ALL OUR MENUS CHANGE WEEKLY,
FOR MORE INFORMATION PLEASE ASK AT RECEPTION

To Start

Home-Made Soup of the Day {V}{G}{L*}

WITH A WARMED BREAD ROLL AND BUTTER

Crisp lettuce with warm Goats cheese {V}{G}

DRIZZLED WITH HONEY

Smoked Salmon Rose {G}{L}{V}

WITH CRACKED BLACK PEPPER AND LEMON WEDGES

Slice of Fresh Melon {V}{G}{L}

DRESSED WITH SELECTION OF SUMMER FRUITS

Smooth Pate

WITH CRISP MELBA TOAST

Lightly Spiced Prawns {V}{G*}{L*}

SERVED WITH TOASTED GARLIC BREAD AND CORIANDER
TOMATO AND BASIL SAUCE

Melody of Mushrooms {V}{G*}{L*}

SAUTÉED WITH THYME AND GARLIC AND FINISHED WITH CREAM

**{G*}{L*} these can be adapted for Special dietary requirements please
inform on ordering**

Vegan diets please ask your serving team for choices

All inclusive of VAT at 20%

To Follow

Grilled Lamb Cutlets {G}{L}

WITH A HOME GROWN MINT AND REDCURRANT GLAZE

Braised Lamb Shank {L}{G}

WITH A MINT GLAZE

Slow cooked Rib of Beef {L}{G}

IN A RED WINE AND PORT SAUCE

Hand Cut Rib Eye Steak Diane {G}{L*}

SERVED IN A MUSHROOM, ONION, CREAM SAUCE FINISHED WITH
BRANDY

Grilled Salmon Fillet {V}{G}{L*}

SERVED IN A LIGHT TOMATO HARRISA SAUCE

Spiced Seabass {G}{V}

WITH BEETROOT RIATA

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To Follow

Leek and Mushroom Chicken {G}{L*}

STRIPS OF CHICKEN BREAST IN WHITE WINE AND STOCK SAUCE

Loin of Pork cooked in apple cider {G}{L}

GLAZED WITH HOMEMADE CRAB APPLE SAUCE

Gammon Steak {G}{L}

SERVED WITH VINE OF TOMATOES TOPPED WITH FREE RANGE
EGG AND HAND CUT CHIPS

Mushroom Bourguignon {V}{L*}{G}

SERVED ON A BED OF RICE

Weekday Special

HAVE 3 COURSES MONDAY – THURSDAY ONLY £23.00
(DOES NOT INCLUDE ANY BEEF DISH)

**{G}*{L}* THESE CAN BE ADAPTED FOR SPECIAL DIETARY
REQUIREMENTS PLEASE INFORM ON ORDERING.**

**ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES OF
THE DAY (WHERE APPLICABLE) PLEASE NOTE
ALL MEALS ARE FRESHLY MADE TO ORDER SO THERE WILL BE 20
MINUTE WAIT BEFORE SERVING**

**A LARGE PROPORTION OF PRODUCE AND SAUCES ARE
HOME-GROWN AND MADE IN HOUSE KITCHENS**

All inclusive of VAT at 20%

To Follow

Crisp English Salad {V}{G}{L}
DRIZZLED WITH HONEY

Topped with one of the following {G}{L}

SLICES OF SUCCULENT RIB EYE STEAK EXTRA {G}{L}

SUPREME OF CHICKEN WITH A PIRI PIRI DRIZZLE EXTRA

SUCCULENT PRAWNS AND A SWEET CHILLI DIP EXTRA
(PRAWNS SERVED HOT OR COLD)

GRILLED HALLOUMI
EXTRA

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To Finish

Homemade Sticky Toffee Pudding {V}

TOPPED WITH VANILLA ICE-CREAM AND TOFFEE SAUCE

Crème Caramel with a Twist {V}

Black Forrest trifle pot {V}

Homemade light fluffy Pancakes {V}{G*}{L*}

DRIZZLED WITH HOMEMADE BLUEBERRY SAUCE AND FINISHED WITH VANILLA ICE CREAM

Tiramisu Sundae {L*}{V}{G*}

ESPRESSO SOAKED SPONGE FINGERS, SCOOPS OF VANILLA CARAMEL CHOCOLATE ICE-CREAM AND FINISHED WITH A SHOT OF TIA MARIA

Homemade Banoffee Meringue Tart {V}{L}

Cheese Board {V}{G*}

SELECTION OF 5 CHEESE, PICKLE, GRAPES, AND BISCUITS

{G*}{L}* these can be adapted for Special dietary requirements please inform on ordering

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To Top it all off

Individual Pot of Tea or Coffee

(CHOOSE OF TEAS, FRUIT TEAS, FILTER COFFEE OR INSTANT COFFEE)

Cappuccino
Americano
Latte
Macchiato

SERVED WITH AMORETTI BISCUITS AND HOMEMADE CHOCOLATE

Choccochino

SERVED WITH WHIPPED CREAM, MARSHMALLOW @ £1.50 EXTRA
CHOCOLATE LIQUEUR @ £3.50 EXTRA

Special Treat

Liqueur Coffee

SERVED WITH AMORETTI BISCUITS
LARGE GLASS OF FRESH COFFEE TOPPED WITH WHIPPED CREAM AND
LIQUEUR OF YOUR CHOICE
SERVED WITH HOMEMADE

All inclusive of VAT at 20%