

# Menu

## SNACKS

Sourdough, salted butter	£2.50
Marinated olives	£2.50
Spiced nuts	£2.50

## STARTERS

<b>Whipped chicken liver parfait *</b> Brioche, red onion marmalade	£6
<b>Smoked salmon</b> Lemon crème fraiche, dill, cucumber	£8
<b>Tomato &amp; mozzarella *</b> Croutons, basil	£7
<b>Soup of the day *</b> Bread roll, salted butter	£5

## SALADS

	small	large
<b>BBQ broccoli &amp; kale Caesar salad *</b> Cashew dressing, chickpea croutons	£4.50	£9
<b>Superfood budda bowl *</b> Feta, avocado, barley, spinach, kale	£5	£10

<i>Add protein</i>	small	large
<b>Chargrilled chicken breast *</b>	£2.50	£5
<b>Marinated halloumi *</b>	£2.50	£5

## MAINS

<b>Baked chicken breast *</b> Tenderstem broccoli, mash potato	£15
<b>Slow braised blade of beef *</b> Honey roast carrots, burnt shallot puree, fondant potato	£16
<b>Sustainable catch of the day *</b> Warm tartare sauce, buttered cabbage, dill, new potatoes	£17
<b>Green pea risotto *</b> Sun-blush tomato, spinach, parmesan	£14
<b>Charred cauliflower steak *</b> Sabji daal, yoghurt, coriander	£14
<b>Plant based burger *</b> Gem, dill pickle, vegan burger sauce, pretzel bun, sweet potato fries	£14
<b>Chargrilled beef burger *</b> Gem, dill pickle, burger sauce, tomato, cheddar, bacon, brioche bun, chips	£14

## GRILL

<b>Sirloin 8oz</b>	£20
<b>Rib-eye 8oz</b>	£23
<b>Bavette 5oz *</b>	£16
<b>Pork chop 6oz *</b>	£16

*Chargrilled & served with mixed leaf salad & chips*

## SAUCES

<b>Garlic &amp; herb butter</b>	£2
<b>Béarnaise</b>	£2.50
<b>Peppercorn sauce</b>	£2.50

## SIDES

<b>Chips</b>	£3.50
<b>Sweet potato fries</b>	£3.50
<b>Roasted roots, kale pesto</b>	£3.50
<b>Lemon &amp; garlic green beans</b>	£3.50
<b>BBQ Broccoli, chilli</b>	£3.50
<b>Mash potato</b>	£3.50
<b>Mac 'n' cheese</b>	£3

## SWEET

<b>Chocolate fondant *</b> Salted caramel ice cream, chocolate sauce	£6
<b>Vanilla panna cotta *</b> Strawberries, honeycomb	£6
<b>French meringue *</b> Mango sorbet, passionfruit	£6
<b>3 scoops Jude's ice-cream *</b> Salted caramel Strawberry Vanilla Double chocolate	£5
<b>English cheese plate</b> Oatcakes, chutney, celery, grapes	£7

*If you have any concern regarding allergens please ask a member of staff and you will be provided with detailed information on each dish.*

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

*Guests who are on an inclusive package can choose a 3 course meal from dishes that have been marked with a \**