

**DINE
ALL
DAY**



STARTERS

Ease yourself in with a tasty plate or pick a few to share with friends

SPICY CHORIZO BITES

Mini Spanish sausages sautéed with baby new potatoes
£6.95

SMOOTH CHICKEN LIVER PATE

Topped with clarified butter, served with toasted loaf & spiced onion marmalade
£6.95

SMOKED SALMON PLATE

Served simply with cracked black pepper, a wedge of lemon, seeded rye bread & dressed salad leaves
£7.95

STICKY CHICKEN SKEWERS

Grilled & served with a Japanese soy & sesame dipping sauce
£6.95

MIXED SPANISH OLIVES

Marinated in lemony olive oil & cumin seeds with diced Manchego cheese
£4.00

GARLIC MUSHROOMS

Served on toasted bloomer with veggie Italian cheese & a pinch of peppery rocket
£5.95

BAKED CAMEMBERT

Studded with fragrant fresh herbs & garlic, served with grilled baguette slices
£7.95

OUR SOUP OF THE DAY

Freshly made & served with thick sliced bloomer & creamy butter – ask your server for today's choice
£5.95

Please make your server aware of any allergens or dietary requirements that you may have. We are more than happy to amend our dishes to suit your requirements.

SIDES

SEASONAL MIXED VEG

Seasonal selection tossed in a knob of butter
£3.50

MIXED SALAD

Shredded baby gem, rocket green beans tomato and crunchy celery with honey & mustard dressing
£3.50

BAKED CIABATTA GARLIC BREAD

Baked Italian Ciabatta bread with garlic & herbs
£3.50

BEER BATTERED ONION RINGS

Onions rings in a crispy beer batter
£3.50

SKIN-ON FRIES

Crispy skin-on fries
£3.50

SWEET POTATO FRIES

Deep fried chips of sweet potato
£3.50

HAND CUT CHIPS

£3.50

TAKE-IN OR WAIT IN. ROOM SERVICE TO SUIT YOU

Why not try our Take-in service? Choose from the menu then ring us to place your order and when it's ready we'll give you a call. It's free to collect from our To Go Café or we still offer traditional room service, for a £3.00 tray charge between 11am-11pm. Snacks are available 24/7 from our To Go Café or via room service.

Available 24/7

Suitable for vegetarians

Healthy choice

Ask for allergy details

Prices include VAT

SALADS

Our super fresh salads are the perfect alternative for a scrumptious, lighter and healthy choice

GARLIC PRAWN SALAD

With oodles of egg noodles & shredded crunchy veg, all tossed in our sesame & soy dressing
£14.95

HONEY AND GOATS CHEESE SALAD

Grilled on baguette & served with a bitter leaf salad, toasted with walnuts & orchard fruits
£9.95

CLASSIC CHICKEN & BACON CAESAR SALAD

Golden grilled chicken, crispy bacon baby gem lettuce, marinated anchovy fillets, crunchy croutons & Parmesan crisp all tossed in our creamy house dressing
£12.95

PASTA

Choose from spaghetti, penne or fusilli coated with our homemade rustic Italian pasta sauces

HOUSE LASAGNE

The traditional Italian favourite – layers of beef ragu, pasta and cheese sauce, served with a dressed salad and garlic bread
£13.95

CLASSIC CARBONARA

With smoky bacon & shavings of parmesan in a creamy garlic sauce, served with peppery rocket
£12.99

PASTA ARRABBIATA

Our spicy chilli, garlic & oregano tomato sauce, served with shavings of parmesan & peppery rocket
£10.99

Add chargrilled chicken or king prawns
£4.00

GRILLED PLATES

Choose from our favourite meat & fish dishes, all grilled to your liking

10oz RUMP STEAK

The leanest cut with a big, bold flavour served with garlic grilled mushrooms, grilled tomatoes and classic fries
£18.95

8oz RIB EYE STEAK

The juiciest cut grilled fast and furious served with garlic grilled mushrooms, grilled tomatoes and classic fries
£24.95

BUTTERFLIED CHICKEN BREAST

Succulent & lean skinless fillet served with garlic grilled mushrooms, grilled tomatoes and classic fries
£14.95

LAMB LEG STEAK

Boneless cut, big on flavour served with garlic grilled mushrooms, grilled tomatoes and classic fries
£19.95

SALMON STEAK

Delicate & juicy fillet, served with new potatoes green beans and on the vine cherry tomatoes
£16.95

HALLOUMI KEBABS

Grilled and skewered chunks of sweet mix bell peppers, mushroom & red onion, drizzled with lemony olive oil, served with skin on fries
£12.95

Green Peppercorn Sauce £3.00
Blue Cheese Sauce £3.50
Smoky BBQ Sauce £1.50
Garlic & Parsley Butter £1.50

CLASSICS

A mix of our classic and favourite dishes selected from home and away

MUSHROOM KATSU CURRY

Juicy breaded Portobello mushrooms served with a Japanese curry sauce, fragrant Jasmine rice and vegetables
£12.95

BEEF BOURGUIGNON

A French classic: slow-cooked with button mushrooms & bacon in a rich red wine sauce, served with buttery mashed potato & crispy fried onions
£12.95

KATSU CHICKEN CURRY

Juicy breaded chicken served with Japanese curry sauce, fragrant Jasmine rice and vegetables
£14.95

CLASSIC FISH & CHIPS

Straight up: traditional battered with mushy peas & creamy tartar sauce and a big portion of fries
£13.50

PIZZA

Our pizza bases come from Italy and are wood fired for an authentic Italian bake and topped right here in our kitchen

SPICY MEATBALL

Mozzarella topped with meatballs in an Arrabbiata sauce and fresh basil
£11.95

CLASSIC MARGHERITA

Tomato and basil passata topped with mozzarella, sun dried tomatoes and fresh basil
£9.95

ADD TOPPINGS

Chicken £1.50
Pepperoni £1.50
Onion £0.75
Sweetcorn £0.75
Jalapenos £0.75

BURGERS

Served with skin-on or sweet potato fries, & with fresh lettuce & tomato as standard, the rest of your burger is up to you

CLASSIC BEEF BURGER

Our signature dish, perfectly seasoned & served with mayo in a soft brioche bun with skin on fries and coleslaw
£11.95

BUTTERFLIED CHICKEN

Topped with crisp streaky bacon & melted cheddar cheese, served with mayo in a soft brioche bun with skin on fries & coleslaw
£12.95

CLASSIC VEGGIE

Grilled Halloumi & a giant Portobello mushroom, served with lettuce, tomato & relish in a soft brioche bun served with skin on fries & coleslaw
£10.50

BURGER TOPPINGS £1.00 each

Bacon

Cheese

Onion Rings

Blue Cheese

Jalapenos

DESSERTS

Take your time, sit back, relax, & indulge in one of our delicious desserts – or ask for our trio of desserts – we've got something for everyone

BRITISH CHEESEBOARD

Our favourite combo of soft, hard, blue and goats, served with crunchy celery, fresh grapes & farmhouse pickles, with your choice of crackers
£8.95

APPLE TART

A classic tart with a delicious drizzle of salted caramel sauce
£6.25

STICKY TOFFEE PUDDING

Dense, dark, intense and saucy, served with a scoop of vanilla ice cream
£5.95

ICE CREAM

A trio of your favourite flavours, choose from: chocolate, vanilla, strawberry, toffee
£5.95

BAKED VANILLA CHEESECAKE

A slow-cooked classic, served with seasonal fruit & a drizzle of coulis
£6.25

FRESH FRUIT SALAD

A simple, colourful bowl of our seasonal favourites
£4.50

ETON MESS JAR

A scrumptious medley of crushed meringue, fresh seasonal berries, lightly whipped vanilla cream & fruit coulis
£6.25

WINES

175ml 250ml 500ml 750ml

Ask your server if you would like to see the full drinks menu

WHITE

1. CULLINAN VIEW CHENIN BLANC, WESTERN CAPE, SOUTH AFRICA
Deliciously fresh and creamy with peachy fruit character. A classic South African style
£4.95 £6.70 £12.95 £19.95
175ml 250ml Carafe 500ml Btl

2. TEKENA SAUVIGNON BLANC, CENTRAL VALLEY CHILE
Refreshing, with citrus and tropical fruit flavours and a crisp finish
£5.10 £6.90 £13.00 £20.60
175ml 250ml Carafe 500ml Btl

3. WHISPERING HILLS CHARDONNAY, CALIFORNIA USA
A crisp, lemony Chardonnay from California's sunny Central Valley. A wine full of ripe tropical fruit flavours and excellent mouth feel
£5.00 £6.80 £12.80 £20.45
175ml 250ml Carafe 500ml Btl

4. DA LUCA PINOT GRIGIO, TERRE SICILIANE ITALY
Aromas of white flowers, pink grapefruit and Cox's apple: the palate displays melon and guava
£5.65 £7.55 £14.50 £22.95
175ml 250ml Carafe 500ml Btl

5. PICPOUL DE PINET, RESERVE MIROU
Surprising bright and fresh, like a fuller bodied Muscadet with plenty of citrusy fruit
£23.95 Btl

6. WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND
Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes
£26.95 Btl

7. CHABLIS CELLIER DE LA SABLIERE, LOUIS JADOT, FRANCE
A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours
£31.45 Btl

8. RIOJA BLANCO, BARREL FERMENTED VINA REAL, SPAIN
Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded, creamy, rich palate
£28.00 Btl

RED

9. CULLINAN VIEW PINOTAGE, WESTERN CAPE SOUTH AFRICA
Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety
£4.95 £6.70 £12.95 £19.95
175ml 250ml Carafe 500ml Btl

10. TEKENA MERLOT, CENTRAL VALLEY CHILE
Fruit-driven, raspberry and blueberry fruit leading to a soft finish
£5.10 £6.90 £13.00 £20.95
175ml 250ml Carafe 500ml Btl

11. LUIS FELIPE EDWARDS LOT 40 CARBENET SAUVIGNON, RAPEL VALLEY, CHILE
Deep red with ripe berry-fruit and wispy green pepper. Medium-bodied, ripe tannins and lingering fruit on the finish
£5.80 £7.10 £13.50 £21.45
175ml 250ml Carafe 500ml Btl

12. BERRI ESTATES SHIRAZ SOUTH EASTERN AUSTRALIA
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices
£5.85 £7.15 £13.95 £21.95
175ml 250ml Carafe 500ml Btl

13. RARE VINEYARDS MALBEC, PAYS D'OC FRANCE
Having achieved fame in Argentina, Malbec returns home. Lovely Violet aromas, solid fruit flavours and a splash of spiced oak
£24.95 Btl

14. DACIANA PINOT NOIR, BANAT ROMANIA
Shows black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes
£24.95 Btl

15. COTES DU RHONE, LES ABEILLES ROUGE, JEAN-LUC COLOMBO
Intense bright purple in colour with aromas of small red fruits, but also Coriander and Bay Leaf
£27.95 Btl

16. DON JACOBO RIOJA CRIANZA
Juicy Medium Bodied Fruity Red. A blend of 90% Tempranillo & small additions of Garnacha and Mazuelo varieties
£28.95 Btl

17. DA LUCA PRIMITIVO, PUGLIA ITALY
Dark licorice nose, with black cherry, and cinnamon hints: a dark brooding character
£28.95 Btl