Menu

Small Plates	
Salt & Pepper Calamari, Garlic Aioli, Charred Lime	£8.50
Homemade Jalapeno Hummus, Pita Bread	£8.50
Soup of the Day, Served with a Bread Roll	£8.50
Sourdough Bread, Honey, Smoked Salt (VG)	£8.50
Grilled Harissa Chicken Thighs, Cherry Tomatoes, Dill Crème Fraîche	£8.50
Lamb Kofta, Roasted Red Pepper, Mint Yoghurt Dressing	£9.00
Duck Spring Rolls, Hoi Sin Mayo, Cucumber Salad	£9.00
Bang Bang Cauliflower, Gouchujang Mayo	00.83
Sharing Boards	
In Shells Tiger King Prawns, Garlic Butter Sauce, Baguette	£35.00
Southern Fried Chicken Tenders to Share, Ranch Dressing, Honey Mustard, Hot Sauce	£30.00
Mezze Vegetable Platter, Grilled Aubergine, Courgette and Artichoke Heart, Feta, Sundried Tomato, Olives, Baby Cucumber, Hummus, Chive Cream Cheese, Fig and Chargrill Bread (VG)	£25.00
Sandwiches	
Steak Sandwich, Sourdough, Mustard Mayo, Caramelised Onion, Rocket, Peppercorn	£18.00
Smoked Salmon Bagel, Dill Cream Cheese, Capers, Shallots	£15.00
Classic Club Sandwich, Chicken, Egg Mayo, Bacon, Tomato, Lettuce Beef Burger, Cheese, Lollo Bionda, Beef Tomato, Red Onion Pickle, Burger Sauce	£15.00
Grilled Mozzarella Bloomer, Basil, Sundried Tomato, Olives, Vinaigrette (VG)	£17.00
Crimed Mozzarena Biodiner, Basil, Condited Tollialo, Clives, Villalgrene (VO)	£14.00
Main Plates	
Picanha Rump Steak, Chimichurri, Black Beans, Rice	£26.00
Fish & Chips, Jenga Chips, Minted Peas, Tartare, Charred Lemon	£24.00
Massaman Vegan Curry, Coconut, Broccoli, Sweet Potato, Naan (VE)	£15.00
Beef Skewers, Mexican Rice, Avocado, Tomato, Coriander Relish	£19.00
Salads Caprese Salad, Mozzarella, Basil, Balsamic Glaze (VG)	-
Classic Caesar Salad, Baby Gem, Crispy Bacon, Grana Padano, Anchovies, Caesar Dressing	£12.00
Thai Chicken Salad, Carrot, Sprouts, Coriander, Peanut Butter Dressing	£10.00
Cobb Salad, Avocado, Chicken, Boiled Egg, Blue Cheese, Cherry Tomato, Bacon, Cucumber,	£12.00
Shredded Gem	£12.00
Charred Broccoli Salad, Olives, Spinach, Pomegranate Seeds (VE)	£12.00
Sides	
Bar Fries	£6.00
Tripled Cooked Chips	£6.50
Truffle and Parmesan Fries	£6.50
Petit Pois, Bacon, Lemon Cream	£6.50
Tomato and Mozzarella Salad Balsamic Glaze	£6.50
Desserts Output Desserts	-
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream Bramley Apple Crumble, Vanilla Custard	£8.00
Bramley Apple Crumble, Vanilla Custard Selection of Cheeses, Quince Jelly, Crackers	£8.00
Strawberry Pavlova, White Chocolate, Strawberry Sorbet	£12.00
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Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. VG = Vegetarian, VE = Vegan, GF = Gluten Free