

Bar Menu

Small Plates

Cauliflower fritters, chip shop curry mayonnaise, coriander (VE)	£8
Egg carbonara, poached free range egg, Parmesan cream, caramelized onion & thyme (V) (GF)	£7
Beer battered fish goujon, pea puree, gherkin mayonnaise, crisp capers	£8
Salt and pepper squid, onion, lemon, paprika crème fraîche	£10
Tradition smoked salmon, shallot, gherkin, lemon, sourdough bread	£8

Sharing boards

Selection of cold cuts, sliced Parma ham, Spanish chorizo, chicken terrine, roast glazed ham, liver parfait, sourdough bread, chutney, pickles	£26
Veggie board stuffed pepper, cumin hummus, fried halloumi, sourdough bread, kalamata olives, mozzarella, cauliflower fritters (V)	£22

Grill & Sandwiches

Dexter beef burger, toasted brioche, tomato, baby gem, cheddar cheese	£18
Atlantic salmon fillet, crushed garlic new potato, shallot & parsley salad, lemon	£17
Smoked mackerel, horseradish cream, beetroot, capers, ciabatta	£19
Confit paprika chicken leg, smashed cucumber, cumin, lime yoghurt (GF)	£15
Charred chicken & bacon club, garlic mayonnaise, gem lettuce, tomato, fried egg, brioche	£15
Chargrilled beef Sirloin Steak 6oz, chunky chips, tomato confit, peppercorn sauce	£28

Salads

Romaine lettuce leaf, Caesar dressing, Parmesan, crouton (V)	£9
Green bean, sesame, toasted hazelnut, spring onion, red quinoa (VE)	£9
Plum tomato salad, mozzarella, basil, pine nut, balsamic (V)	£9
Add Salmon, Chicken or Tofu	(supp £7)

Sides

Fries	£5
Parmesan truffle fries	£5
Steamed tender stem broccoli	£5
Chargrilled sourdough bread	£5

Sweets

Chef's choice trio dessert	£10
English strawberries, Grand Marnier sabayon, clotted cream ice cream	£8
Sticky toffee pudding, toffee sauce, vanilla ice cream	£8
Lemon posset, rhubarb jelly, crumble, raspberry	£8
Selection of British & French Cheese	£12

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.