

Bar Menu

Small Plates

Salt & Pepper Calamari , Garlic Aioli, Lime	£8.50
Flamenco Eggs , Baked Eggs with Chorizo, Ham and Tomatoes	£8.50
Tzatziki , Smoked Paprika, Flatbread (VG)	£7.00
Soup of the Day , Served with a Bread Roll	£8.50
Sourdough Basket , Smoked Whipped Butter, Honey (VG)	£8.50
Glazed Pork Belly Bites , Sesame and Spring Onion	£8.00
Stuffed Jalapeño Peppers , Feta Cheese, Herbs (VG, GF)	£8.00
Duck Spring Rolls , Hoi Sin Mayo, Cucumber Salad	£9.00

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	£15.00
Beef Burger , Lollo Bionda, Beef Tomato, Red Onion Pickle, Burger Sauce	£17.00
Grilled Mozzarella Bloomer , Basil, Sundried Tomato, Olives, Vinaigrette (VG)	£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)	£12.00
Classic Caesar Salad , Baby Gem, Crispy Bacon, Grana Padano, Anchovies, Caesar Dressing	£10.00
Thai Chicken Salad , Carrot, Sprouts, Coriander, Peanut Butter Dressing	£12.00
Cobb Salad , Avocado, Chicken, Boiled Egg, Blue Cheese, Cherry Tomato, Bacon, Cucumber, Shredded Gem	£12.00
Charred Broccoli Salad , Olives, Spinach, Pomegranate Seeds (VE)	£12.00

Sides

Fries	£6.00
Triple Cooked Pont Neuf Potato (VE)	£5.00
Charred Broccoli , Balsamic Glaze (VE, GF)	£5.00
Petit Pois , Shallot, Vinaigrette (VG)	£5.00
Spinach , Sauteed or Creamed (VG, GF)	£5.00
Spring Vegetable Salad (VE, GF)	£5.00

Desserts

Sticky Toffee Pudding , Caramel Sauce, Vanilla Ice Cream	£8.00
Bramley Apple Crumble , Vanilla Custard	£8.00
Selection of Cheeses , Quince Jelly, Crackers	£12.00
Strawberry Pavlova , White Chocolate, Strawberry Sorbet	£8.50

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