

Bar Menu

Small Plates

Frito Misto , charred lime and aurora sauce	£8
Gravadlax , crème fraiche, beetroot compote, cress and dill salad	£10
Lamb Koftas , flat bread, red onion and coriander salad	£10
Soup of the Day and bread roll	£8
Sourdough Basket , smoked whipped butter, maldon salt, honey (VG)	£6.50
Baby Roasted Chorizo , romesco sauce and crispy onion	£7
Padron Peppers , dill salt flakes (VE, VG, GF)	£7

Sharing Boards

In Shells Tiger King Prawns , garlic butter sauce, baguette	£35
Meat Platter , chicken parfait, ham hock terrine, salami, chorizo, parma ham, gherkin, silver skins, chutney bread sticks and crackers	£29
Mezze Vegetable Platter , grilled aubergine courgette and artichoke heart, feta, sundried tomato, olives, baby cucumber, hummus, chive cream cheese, fig and charred grilled bread	£25

Sandwiches

Battered Fish Bloomer , minted peas, tartare sauce	£12
Mediterranean Vegetable Ciabatta open sandwich, hummus, fried onion and mushroom, gremolata	£12
Spiced Salmon Sandwich on Brioche , guacamole, tomato and shallot salsa	£18
Classic Club Sandwich , chicken, egg, bacon, tomato and lettuce	£15
Sauteed Wild Mushrooms , garlic, lemon & parsley on toasted sourdough, poached egg	£14

Main Plates

Beef Burger , lollo bionda, beef tomato, pickle	£17
Sirloin Steak 10oz , fat chips, tomato mushroom and peppercorn	£28
Korean Chicken Skewers , asian slaw, coriander rice, spicy oriental glaze, spring onions and chillies	£17
Cod Fillet , cauliflower, baby potato, white sauce and herb oil	£18

Salads

Caprese Salad , mozzarella, basil, balsamic glaze	£12
Classic Caesar Salad , baby gem, crispy bacon, grana padano, anchovies, caesar dressing	£10
Greek Salad , olives, feta, cucumber, tomato, red onion	£12
Super Salad , lentil, quinoa, broccoli, sweet potato, seeds, fruits, avocado, pomegranate dressing	£12

Sides

Fries	£5
Rainbow Radish , walnut and mint (VE)(GF)	£6
Sugar Snap Peas and prosciutto crisp (GF)	£5
Butter Leaf Lettuce , cucumber, mustard dressing (VE)(GF)	£5
Charred Chantey Carrots , shallots and cumin yoghurt (GF)	£5

Desserts

Sticky Toffee Pudding , caramel sauce, vanilla ice cream	£8
Bramley Apple Crumble , vanilla custard	£8
Selection of Cheeses , quince jelly, crackers	£12
Strawberry Pavlova , white chocolate and 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