

*Lounge*  
Menu

## Sandwiches

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### SERVED UNTIL 6PM

All cold sandwiches are served with a side of tortilla chips and beetroot hummus, on your choice of thick white or brown bloomer bread.

**Egg Mayonnaise & Cress (V) (GFA)** **8.75**  
Free range egg mayonnaise, fresh cress.

**Mature Cheddar Cheese (V) (GFA)** **8.75**  
Mature cheddar cheese, caramelised onion chutney.

**Prawn & Avocado (GFA)** **10.50**  
Prawn, avocado, lime mayonnaise, rocket.

**Turkey BLT Ciabatta** **10.50**  
Turkey, bacon, tomato, baby gem lettuce, mayonnaise.

**The Signature Lunch Combo** **16.95**  
Your choice of cold sandwich served with our pea & mint soup.

**Tuna & Cheddar Melt** **11.50**  
Tuna mayonnaise, mature cheddar cheese, fries.

**Chilli Chicken Ciabatta** **13.50**  
Crispy chicken, chilli jam, coleslaw, baby gem lettuce, mayonnaise, fries.

**New Yorker Deli Focaccia** **13.50**  
British beef pastrami, Emmental, tomato, gherkins, mustard mayonnaise, rocket, fries.

**Grilled Halloumi Wrap (V)** **11.50**  
Grilled halloumi, chipotle relish, baby gem lettuce, coleslaw, fries.

**Fish Finger Wrap** **13.50**  
Crispy cod goujons, baby gem lettuce, tartare sauce, fries.

## Lite Bites

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**Pea & Mint Soup (V) (GFA)** **8.95**  
Crème fraîche, warm focaccia bread.

**Buffalo Chicken Wings** **10.50**  
Five wings, buffalo sauce, red chilli, spring onions, carrot, cucumber, ranch dressing.

**Loaded Nachos (V) (GFA)** **10.50**  
Tomato salsa, guacamole, chive sour cream, nacho cheese sauce, jalapeños, spring onion.

**Superfood Quinoa & Feta Salad (VEA) (GF)** **13.50**  
Avocado, cucumber, edamame beans, green peas, tenderstem broccoli, agave & mustard dressing.

## Stonebaked Pizza

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Hand-stretched sourdough pizzas

**Chorizo & Chilli Jam (GFA)** **19.50**  
Spicy chorizo, red peppers, chilli jam, mozzarella.

**Mediterranean Vegetable & Feta (VE) (GFA)** **18.95**  
Roasted red peppers, grilled courgette, red onion, feta, mozzarella, tzatziki.

**Margherita (V) (GFA)** **18.50**  
Mozzarella, plum tomato sauce, fresh basil.

**Ham Hock & Pineapple (GFA)** **19.50**  
Ham hock, grilled pineapple, mozzarella.

## Main Courses

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**Roasted Tomato & Garlic Ravioli (V)** **18.50**  
Sundried tomatoes, burrata, sunflower seeds, tomato sherry dressing

**Moules Marinière (GFA)** **17.50**  
Scottish mussels, white wine & garlic cream, fries, garlic bread.

**Crispy Fish & Chips (GFA)** **22.50**  
Thick cut chips, mushy peas, tartare sauce, curry sauce, charred lemon.

**Chicken, Ham & Leek Pie (GF)** **21.50**  
Creamed mash, charred tenderstem broccoli, carrot, thyme gravy.

**Chicken Tikka Curry** **21.75**  
Basmati rice, wholemeal chapatti, onion bhaji, mango chutney.

**The Great British Cheeseburger (GFA)** **22.00**  
6oz British beef burger, smoked bacon, nacho cheese sauce, baby gem lettuce, tomato, gherkins, onion chutney, onion rings, fries, coleslaw.

**Mexican Bean & Roasted Red Pepper Burger (VE)** **18.50**  
Tomato salsa, guacamole, nacho cheese sauce, jalapeños, fries.

**Red Pepper Spaghetti Bolognese (VE)** **17.95**  
Confit artichoke hearts, sour cream, toasted hazelnuts.

**Classic Caesar Salad (GFA)** **14.50**  
Baby gem lettuce, anchovies, garlic croutons, parmesan, Caesar dressing.

**Add Chargrilled Chicken Breast (GF)** **6.00**  
**Add Grilled Halloumi (V) (GF)** **5.00**

## Sides

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**Thick Cut Chips (V) (GFA)** **4.50**

**French Fries (V) (GFA)** **4.50**

**Battered Onion Rings (V)** **5.00**

**Parmesan French Fries (GFA)** **5.50**  
Truffle mayonnaise.

**Baby Gem Salad (V) (GFA)** **5.00**  
Radish, sunflower seeds, parmesan, ranch dressing.

**Charred Spring Greens (V) (GF)** **5.00**  
Lemon, smoked salt butter.

**ALLERGENS** (V) Suitable for vegetarians (VE) Suitable for vegans (VEA) Vegan Alternative Available (GF) Gluten free (GFA) Gluten free alternative available

All burger weights listed are based on raw, pre-cooked weight. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

## Desserts

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<b>Mango &amp; Passion Fruit Delice (V)</b>	<b>10.75</b>
Passion fruit curd, toasted coconut, mango sorbet.	
<b>Caramelised Lemon Tart (V)</b>	<b>10.50</b>
Raspberry compote, freeze dried raspberry, raspberry sorbet.	
<b>White Chocolate Crème Brûlée (GFA)</b>	<b>9.50</b>
Vanilla shortbread.	
<b>Biscoff Cheesecake (VE)</b>	<b>11.95</b>
Caramelised banana, salted caramel ice cream.	
<b>Triple Layered Chocolate Brownie (V)</b>	<b>12.00</b>
Dark chocolate granola, salted caramel ice cream.	
<b>Ice Cream &amp; Sorbet – 3 Scoops</b>	<b>7.50</b>
Choose from dark chocolate (VE), salted caramel (VE), vanilla (VE) ice creams, or raspberry (VE), passion fruit sorbet (VE).	
<b>Affogato (VE) (GF)</b>	<b>4.95</b>
Espresso, vanilla ice cream.	

## Coffee

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<b>Espresso</b>	<b>3.05</b>
<b>Double Espresso</b>	<b>3.30</b>
<b>Americano</b>	<b>3.90</b>
<b>Cappuccino</b>	<b>4.00</b>
<b>Latte</b>	<b>4.00</b>
<b>Flat White</b>	<b>3.90</b>
<b>Mocha</b>	<b>4.05</b>
<b>Hot Chocolate</b>	<b>3.85</b>
<b>Add Flavoured Syrup</b>	<b>1.00</b>
Caramel, Vanilla or Hazelnut.	

## Tea

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<b>English Breakfast</b>	<b>3.30</b>
<b>Decaf English Breakfast</b>	<b>3.30</b>
<b>Earl Grey</b>	<b>3.30</b>
<b>Organic Chamomile</b>	<b>3.30</b>
<b>Pure Green</b>	<b>3.30</b>
<b>Lemon &amp; Ginger</b>	<b>3.30</b>
<b>Peppermint</b>	<b>3.30</b>
<b>Blackberry &amp; Raspberry</b>	<b>3.30</b>

