

## COFFEES

ESPRESSO £3.05

DOUBLE ESPRESSO £3.30

AMERICANO £3.90

CAPPUCCINO £4.00

LATTE £4.00

FLAT WHITE £3.90

MOCHA £4.05

HOT CHOCOLATE £3.85

ADD YOUR EXTRAS

FLAVOURED SYRUP £1.00  
Caramel, Vanilla or Hazelnut

## BREWED TEA SELECTION

ENGLISH BREAKFAST £3.30

EARL GREY £3.30

CHAMOMILE FLOWERS £3.30

CHAGOING GREEN £3.30

VANILLA CHAI £3.30

RED VELVET £3.30

# LOUNGE

## MENU

AW23.2

## BREAKFAST

Served until 11:30am

### BACON AND CHEESE MELT £6.00

All butter croissant, bacon, melted cheddar cheese

### CRISPY BACON BAP £5.50

Add a fried egg £1.00

### BUTCHERS' PORK SAUSAGE BAP £5.50

Add a fried egg £1.00

### DOUBLE YOLKER BAP (V) £5.00

### BAKERS BASKET (V) £4.50

Mini Danish pastry selection

## SANDWICHES

Served until 6pm

All cold sandwiches are served with tortilla chips, beetroot and rosemary hummus

### EGG MAYONNAISE (V) (GFA) £7.50

Pea shoots and spring onion

### MATURE CHEDDAR CHEESE (V) (GFA) £7.50

Caramelised onion chutney

### SMOKED SALMON (GFA) £10.50

Lemon and black pepper crème fraiche

### BEETROOT AND ROSEMARY HUMMUS WRAP (VE) £10.50

Vegan feta and rocket

### FISH FINGER WRAP £12.95

Tartare sauce, rocket, lemon and french fries

### HAM AND CHEDDAR TOASTED CIABATTA £11.00

Caramelised onion chutney

### MINUTE STEAK SANDWICH £17.00

Caramelised onion chutney, rocket and french fries

## FOR THE TABLE

### MIXED MARINATED OLIVES (VE) (GF) £4.00

### WARM OVEN BAKED BREAD, GARLIC AND ONION BUTTER (V) £4.75

### BALSAMIC PICKLED BABY ONIONS (VE) (GF) £4.00

### CRISPY WHITEBAIT, TARTARE SAUCE £4.50

### MAC AND CHEESE BITES, TRUFFLE MAYONNAISE (V) £4.50

### MINI LAMB KOFTAS, CHILLI MAYONNAISE £4.50

(V) Suitable for Vegetarians (VE) Suitable for Vegans  
(GFA) Gluten Free Alternative Available (GF) Gluten Free

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.

## LIGHTER DISHES

### BEETROOT AND ROSEMARY HUMMUS (VE) £7.00

Truffle tortilla chips

### CHICKEN AND MUSHROOM SOUP (GFA) £8.50

Tarragon cream and truffle oil

### CONFIT DUCK AND COUSCOUS SALAD £19.00

Giant couscous, butternut squash, peppers and tomato balsamic dressing

### PLOUGHMAN'S LUNCH £15.00

Smoked ham, pork pie, pickled onions, apple, piccalilli, cheddar and crusty bread

### CAESAR SALAD (GFA) £14.00

Cos lettuce, creamy Caesar dressing, garlic croutons, anchovies and parmesan shavings

### ADD CRISPY SKINNED SEABREAM FILLET £8.50

### ADD CHARGRILLED CHICKEN BREAST £5.50

### ADD HALLOUMI (V) £4.50

## MAINS

### HADDOCK FISHCAKES £18.50

Asian slaw, pickled pineapple, sesame seeds and chilli jam

### CRISPY BATTERED FISH AND CHIPS £18.95

Mushy peas, tartare sauce and lemon

### BEEF AND ALE PIE £17.50

Chive mashed potato, confit carrots, curly kale and thyme gravy

### PORK SCHNITZEL £19.50

Braised red cabbage and chive mashed potato

### SRI LANKAN CHICKEN CURRY (GFA) £17.50

Basmati rice, poppadom and mango chutney

### THE CLASSIC BURGER (GFA) £16.95

6oz British beef burger, baby gem, caramelised onion chutney, mayonnaise, slaw and french fries

### ADD CHEDDAR CHEESE, CRISPY BACON, ONION RINGS (£1.50 EACH)

### THE PLANT BURGER (VE) (GFA) £15.95

Plant based burger, vegan mature cheese, chipotle ketchup, pickled cucumber and french fries

## Dinner Inclusive Package

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £32 per adult from this menu. Additional spend will be charged as a supplement.

## STONEBAKED PIZZA

Hand stretched sourdough pizzas from Italy

### MARGHERITA (GFA) (V) £14.95

Plum tomato and basil sauce, mozzarella cheese

### SALAMI AND CHORIZO (GFA) £17.95

Chilli oil and wild rocket

### MUSHROOM AND SPINACH (VE) (GFA) £16.50

Spring onions

## SIDES

### FRENCH FRIES £4.50

### THICK CUT CHIPS £4.50

### BUTTERED SAVOY CABBAGE, KALE, AND GREEN BEANS (V) £4.50

### CHIVE MASHED POTATO (V) £4.50

### BEER BATTERED ONION RINGS £4.50

### ROCKET, BABY GEM AND PARMESAN SALAD £4.50

## DESSERTS

### STICKY TOFFEE PUDDING (V) (GF) £8.50

Caramel sauce, vanilla ice cream

### VANILLA CREME BRULEE (GFA) £9.50

Red berry compote, all butter shortbread

### RASPBERRY AND APPLE CRUMBLE TART (VE) (GFA) £9.50

Fresh raspberries, vanilla ice cream

### CARAMEL PANNACOTTA (VE) (GF) £10.50

Caramelised banana, salted caramel ice cream

### CHOCOLATE FONDANT (GF) £9.50

Chocolate sauce, honeycomb ice cream

### WARM CHOCOLATE AND HAZELNUT MINI DOUGHNUT £6.00

Served with your choice of tea or coffee

### SELECTION OF ICE CREAMS 3 SCOOPS £6.00

Salted caramel, chocolate or vanilla ice creams  
Coconut, raspberry or passionfruit sorbets

### AFFOGATO (V) £6.00

Vanilla ice cream with a shot of espresso

### BRITISH CHEESE PLATTER £12.50

Yorkshire Blue, Sharpam Brie, Westcombe Cheddar, served with apple, caramelised onion chutney and sourdough biscuits