

A decorative border on the left side of the page, featuring a repeating pattern of green line-art flowers and foliage. The flowers have five petals and a central circular detail, surrounded by various leaf shapes and stems.

# Restaurant Menu

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## For the Table

WARM OVEN-BAKED POTATO BREAD ROLL WITH SEA SALT BUTTER (V) 4.75

GREEN PITTED GORDAL OLIVES (VE)(GF) 4.50

BALSAMIC PICKLED ONIONS (VE)(GF) 4.50

## Starters

TEMPURA CAULIFLOWER SHOOTS (VE) 9.50

Crispy cauliflower shoots, seasoned with salt and pepper and served with chilli jam.

DUCK LIVER PARFAIT (GFA) 12.75

Smooth duck liver parfait with apple and cinnamon granola, apple cider chutney and toasted brioche.

ROASTED RED PEPPER & TOMATO SOUP (VEA)(GFA) 8.95

A comforting roasted red pepper and tomato soup, garnished with a swirl of herb pesto. Served with a warm potato bread roll and sea salt butter.

STICKY BBQ PORK BELLY (GF) 12.50

Tender pork belly glazed in a sticky BBQ sauce, served with kimchi and a honey-soy miso dressing.

ORANGE & FENNEL CURED TROUT (GFA) 13.95

Cured trout with orange and fennel, served with a star anise pickled fennel salad, horseradish cream, lemon dressing, and rye bread.

HAM HOCK & SPLIT PEA TERRINE (GFA) 12.75

A classic terrine, served with sweet onion chutney, gherkin, a fresh watercress salad, and crispy sourdough shards.

GRILLED GOATS CHEESE (V) 10.95

Creamy grilled goats cheese on a bed of giant couscous, watercress, toasted walnuts, poached pear, herb pesto, and a drizzle of balsamic glaze.

SALT & PEPPER SQUID 10.75

Crispy salt and pepper squid, served with a chilli and coriander mayonnaise.

## Grills

100Z RIBEYE STEAK (GFA) 36.00

A premium cut of beef aged for 21 days to enhance its rich marbling and great flavour. Best enjoyed medium-rare. Accompanied by truffle dressed leaves and hard cheese, and your choice of French fries or thick cut chips.

80Z FILLET STEAK (GFA) 38.00

The finest and most tender cut, aged up to 21 days, Best enjoyed rare. Accompanied by truffle dressed leaves and hard cheese, and your choice of French fries or thick cut chips.

70Z GAMMON CHOP (GF) 21.50

Grilled 7oz gammon chop served with pineapple, a fried egg, grain mustard mayonnaise and your choice of French fries or thick cut chips.

COMPLEMENT YOUR MEAL WITH ONE OF OUR DELICIOUS SAUCES FOR JUST 2.00:  
BÉARNAISE SAUCE (V) PEPPERCORN SAUCE (V)(GF) GARLIC AND HERB BUTTER (V)

## Mains

ROASTED LAMB RUMP (GF) 27.95

Lamb rump served with creamy potato dauphinoise, sautéed edamame beans, and a tomato and rosemary jus.

FILLET OF SALMON (GF) 26.50

Oven-baked fillet of salmon served with crushed herb potatoes, grilled courgettes, and a rich lobster sauce.

MUSHROOM AND TRUFFLE RAVIOLI (V) 17.50

Ravioli served in a creamy portobello mushroom sauce with parmesan shavings and a drizzle of truffle oil.

CHICKEN SCHNITZEL (GFA) 20.95

Crispy chicken schnitzel topped with a fried egg, served with French fries, a watercress and parmesan salad, and truffle mayonnaise.

FILLET OF SEABASS 25.50

Seared fillet of seabass with potato gnocchi, sauteed spinach, crispy cauliflower shoots and a saffron mussel sauce.

SESAME CRUSTED TUNA SALAD (GF) 19.50

Warm tuna served on a bed of Asian vegetable salad, with baby pak choi and a soy honey dressing.

LAMB AND ROSEMARY PIE (GF) 19.95

A hearty lamb and rosemary pie accompanied by creamy mashed potatoes, charred tenderstem broccoli and a rich thyme infused gravy.

CHEESY MUSHROOM BURGER (VEA)(GFA) 17.95

Portobello mushroom topped with Barber's vintage mature cheddar and sweet caramelised onion chutney. Served on a soft bun with a side of French fries.

CHICKEN TIKKA CURRY 19.50

A fragrant chicken tikka curry served with basmati rice, wholemeal grilled chapati, a crispy onion bhaji and a side of sweet mango chutney.

THE GREAT BRITISH CHEESEBURGER (GFA) 20.95

A 6oz British beef burger topped with crispy bacon, nacho cheese sauce and layered fresh little gem lettuce, sliced tomato, pickled gherkins and caramelised onion chutney. Finished with crispy onion rings. Served with a side of coleslaw and French fries.

CRISPY FISH AND CHIPS (GFA) 21.50

Golden battered haddock served with thick cut chips, mushy peas, tartare sauce, curry sauce, and a scorched lemon.

## Sides

LOADED BBQ FRIES (V) 5.50

THICK CUT CHIPS (V)(GFA) 4.50

FRENCH FRIES (V)(GFA) 4.50

BATTERED ONION RINGS (V) 4.50

BUTTERED SPRING

GREENS (V)(GF) 4.50

TRUFFLE DRESSED LEAVES WITH

HARD CHEESE (V)(GF) 5.00

## We Recommend

NOBILO SAUVIGNON BLANC,  
NEW ZEALAND 37.50 (BOTTLE)

Vibrant and refreshing with hints of pineapple, elderflower and citrus.

TRESCOY CHATEAUNEUF DU PAPE,  
FRANCE (VE) 52.00 (BOTTLE)

Plums, black cherries and a hint of cocoa and cloves.

WHISPERING ANGEL PROVENCE  
ROSE, FRANCE 49.00 (BOTTLE)

Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

### DINNER INCLUSIVE PACKAGE

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to 32.00 per adult from this menu. Additional spend will be charged as a supplement.

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE

All steaks and 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.

We do not add service charge to your bill. Gratuities are discretionary and welcomed for good quality food and service.