A LITTLE SOMETHING

To enjoy with a drink while you choose

Earl Grey Malt Loaf
Aged Cheddar, spiced pear chutney
G, E, D, SD / S / 552 kcal V 6.50

Buttermilk Chicken
Katsu curry sauce
S, D, G, CE / 523 kcal 6.95

Marinated Olives
151 kcal VE, GF 6.95

Tater Tots
Chive mayonnaise, aged Parmesan
E, D, MU, SD / 619 kcal GF 6.50

STARTERS

Chef's Soup of the Day
Salted butter, house bread
Ask for allergens & calories V, VEO, GFO 7.50

Oxtail Croquettes
Butter bean & celeriac purée, spinach, veal jus
G, E, D, CE / L, S / 946 kcal 10.95

Heritage Beetroot Tartare
Whipped feta cheese, wild rocket,
candied walnuts, beetroot ketchup
N, MU, SD / P, L, E, CE, SE / 280 kcal VE, GF 8.50

Chef's Recommendation
Pork & Shrimp Siomai
Steamed dumpling, carrot, spring onion,
chicken consommé, crispy chilli oil
G, C, S, E, SE, SD / MO, F, P, N / 353 kcal 10.95

Cured & Torched Sea Bass
Cherry tomatoes, pickled grape,
compressed cucumber, trout caviar,
grape consommé, cucumber gel
F, S / P, N, SE, SD, E, D, CE, MU / 423 kcal GF 14.95

Argentinian Red Prawns
Herb emulsion, leek ash, pickled courgette,
lobster bisque, prawn cracker
C, MO, F, E, D, CE, SD, MU / L / 528 kcal GF 11.95

MAINS

Fish & Chips
Beer-battered haddock, chunky chips,
crushed peas, tartare, lemon
F, E, MU / 1107 kcal GF 19.95

Chef's Recommendation
Lamb Cannon
Confit lamb breast, glazed carrot,
crispy pommes Anna,
pea & mint purée, red wine & thyme jus
D, CE, SD / S, E, MU / 1682 kcal GF 28.95

Crispy Pork Belly
Grilled aubergine, pak choi, pumpkin,
steamed rice, peanut sauce
F, P, S, D, CE / C, MO, N / 1313 kcal GF 19.50

Stone Bass
Crayfish, brown butter leek, girolles,
samphire, lobster bisque
C, MO, F, D, CE, SD / L, MU / 632 kcal GF 25.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Chicken Supreme
Crispy chicken thigh, fondant potato,
king oyster mushroom, cavolo nero,
smoked pumpkin purée, peppercorn jus
G, D, CE / S, E, MU / 1059 kcal 23.50

Lamb & Mint Pie
Braised lamb, garlic, mint, colcannon mash,
spiced carrot, red wine jus
G, S, E, D, CE / 1359 kcal 19.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

6oz Beef Burger
Smoked Cheddar, barbecue beef brisket,
gem lettuce, tomato, gherkin,
crispy onions, chunky chips
G, F, S, E, D, CE, MU, SD / N, SE / 1287 kcal GFO 18.95

Mediterranean Burger
Portobello mushroom, crispy aubergine,
grilled courgette, gem lettuce, tomato, gherkin,
roasted red pepper mayonnaise, chunky chips
G, S, E, D / CE, N, L, SE / 979 kcal V, VEO, GFO 16.95

Braised Hispi Cabbage
Butter beans, roasted garlic & tomato sauce,
pomme purée
CE / 730 kcal VE, GF 17.95

8oz Sirloin Steak
Confit tomato, garlic Tenderstem broccoli,
peppercorn sauce, chunky chips
D / 1304 kcal GF 34.50

SALADS

Winter Salad
Roasted pumpkin, artichoke, glazed carrot,
pumpkin seeds, feta, pomegranate,
winter leaves, maple & Dijon mustard dressing
D, CE, MU, SD / G, S, SE / 595 kcal V, VEO, GF 16.50
Add BBQ Pulled Chicken S, MU / E, CE / 986 kcal GF 5.95
Add Stone Bass Fillet F / 315 kcal GF 7.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Smoked Duck Breast
Steamed rice, pickled cucumber, miso mushroom,
crushed walnut, peanut sauce
G, F, P, N, S, CE / C, MO, SE / 1005 kcal 19.50

Chicken Caesar Salad
Roasted chicken, Caesar dressing, aged Parmesan,
rosemary croutons, cos lettuce, soft boiled egg
G, F, E, D, SD / N, S, MU, SE / 710 kcal 18.95

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

SIDES

Chunky Chips
SD / 352 kcal VE, GF 5.25

Skin-On Fries
SD / 443 kcal VE, GF 5.25

House Salad
MU / 147 kcal VE, GF 4.50

Purple Coleslaw
E, SD / 510 kcal V, GF 3.50

Seasonal Vegetables
D / 234 kcal V, VEO, GF 4.50

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

EVENING MENU

Head Chef Asa and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*



CHILDREN EAT FREE ON SUNDAYS

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

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NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

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