

GOURMET BAR

MENU

Available from 6pm to 9.30pm

Starter & Nibbles

Marinated olives and humous herb focaccia, balsamic oil *vv* £7

Soup of The Day bread and butter *vv* £6.5

Ham hock terrine celeriac remoulade, piccalilli puree £8.5

Grilled Tiger prawn Patata bravas, chorizo, lemon aioli £9

Cauliflower bhaji sweet ad sour pepper, coriander yogurt, crispy leaf *vv* £8

Mussels Garlic cream and parsley, toasted focaccia £9

Burgers With skin on fries and brioche bun

Classic American cheeseburger Cheddar, pickle, burger sauce £15

*Contain beef and pork

Brunch Burger Smoked bacon, fried egg, cheddar, pickle, burger sauce £16

*Contain beef and pork

Crispy Chicken BBQ coleslaw, cheddar, pickle, burger sauce £16

Spiced beetroot and onion Burger Mixed bean, sweet beetroot and tomato chutney *vv* £14

Main courses

Chicken and chorizo Pie Spring onion mash, tender stem, rosemary sauce £16

Traditional Battered Haddock Skin on fries, crushed minted peas, tartar sauce £16

Roast monkfish Charred Pak choim fine beans, sweet potato, coconut curry £22

8oz aged sirloin steak Skin on fries, garlic mushrooms, tomato, peppercorn sauce £26

Spiced lamb kofta Aubergine, courgette and apricot tagine, herb couscous, coriander yogurt £19

Rigatoni of smoked salmon Mussel, spinach and pea in a leek cream sauce £17

Rigatoni of tomato arrabiata Sauteed nduja sausage, chargrilled artichoke £16

Roast vegetable tagine Aubergine, spinach, artichoke and apricot, herb couscous, coriander yogurt, pomegranate *vv* £15

Pizza

12" Stone-baked Margherita Pizza Tomato sauce and mozzarella **✓ £10**

Add A Topping for £1 Pepperoni, ham, onion, pepper, Jalapeno, pineapple

Salads

Tomato and Mozzarella red onion, olive, pesto dressing **✓ £12**

Classic Caesar baby gem, parmesan, croutons, dressing **✓ £11**

Spring vegetable salad fine beans, peas, tender stem, spinach, feta dressing **✓ £12**

Add chicken £5

Sides

Toasted Ciabatta, Garlic and Mozzarella **✓ £5**

Skin on Fries **✓✓ £4**

Truffle and parmesan fries **✓ £5**

House Mixed Salad **✓✓ £4.50**

Buttered asparagus **✓ £5.50**

Desserts

Croissant bread and butter pudding, custard, vanilla ice cream **£8.5**

Chocolate cheesecake, sweet cream, chocolate sauce **£8.5**

Passion fruit Panacotta with caramel tuille **£8.50**

Cheese selection, biscuits, chutney, grapes **£11**

Ice Cream Selection, vanilla, chocolate, strawberry, tuille **£6.50**

Fruit Salad, melon, orange, kiwi, with Sorbet **✓✓ £6.50**

✓ vegetarian, ✓✓ vegan

'If you have a food allergy, intolerance, or coeliac disease – please speak to our team about the ingredients in your food and drink before you order. All our food is handled in an open kitchen where a range of allergens are handled. Therefore, we cannot guarantee any of our food is allergen free.'

*We promise only to use sustainable and, responsibly caught fish and never use overfished species
All prices in GBP include VAT.*

There is a £4.00 tray charge for all room service or collection is available