



PLEASE SEE THE BLACKBOARD FOR OUR DAILY SPECIALS

**WHILE YOU WAIT**

**Bread and Cheese Slate 3.50**

Perfect with a glass of wine!

Marinated Olives, sweet chilli, barbecue sauce, stem ginger **2.95**

Dipping Breads Ciabatta, Baguette, olive oil, balsamic vinegar **3.50**

Bread Basket **2.50**

**STARTER**

Mushroom & Spinach Tart, cheese & panko gratin, mixed leaves V **5.75**

Soup of the Day, crusty bread V **4.95** GF bread available

Chicken Caesar Salad, char grilled chicken breast, grilled bacon cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing Starter **6.00** Main Course **12.00**

Smoked Haddock, Spinach & Cheddar Fish Cake, grabiche mayonnaise **6.00**

Country Salad, mixed leaves, bacon, smoked sausage, croutons, french dressing, poached egg **6.00**

**MAIN COURSE**

Thai Vegetable Curry, ginger & coriander rice timbale V **10.95**

Trio of Sausages – *please ask your server for sausages of the day*  
creamed mashed potato, port wine and redcurrant jelly jus, braised red cabbage **13.95**

Chicken Balti Curry, basmati rice, mini poppadums, mango chutney, tomato, onion & mint yoghurt **12.00**

Beer battered Cod, hand cut chips, pea puree or garden peas, tartare sauce, sea samphire, lemon **13.00**

6oz Steak Burger, toasted brioche bun, burger relish, house slaw, onion rings, sliced dill pickle, french fries **11.95** GF without bun **add cheese 1.00 add bacon 1.00**

Duo of Smoked Haddock, Spinach & Cheddar Fish Cakes, roasted Mediterranean vegetables, chilli jam **12.50**

Moving Mountain Burger V VE

vegan cheese slice, burger relish, dill pickles, pretzel bun, vegan mayo **10.95**

6oz Rib Eye Steak, portabello mushroom, grilled tomato, onion rings, watercress, hand cut chips **19.00** (*Hotel supplement 8.95*)  
**add pink peppercorn & brandy sauce 2.00**

Supreme of Chicken, leek & pink peppercorn sauce, roasted cauliflower & parsley mash GF **12.95**

Chef's Cottage Pie, rosemary mash, savoy cabbage & bacon, port wine jus GF **12.95**

**DESSERT 6.00**

Sticky Toffee Pudding, caramel sauce, clotted cream

Banana Split Sundae GF

banana, vanilla ice cream, chocolate sauce, whipped cream, chopped nuts, glace cherries

Belgium Waffle, salted caramel ice cream, caramel sauce

Sorbet of the Day with almond biscotti

Jam Sponge Steamed Pudding, vanilla custard

**Trio of Ice Cream**

Choice of: Vanilla Honeycomb Double Chocolate Strawberry & Cream Salted Caramel

**Trio of Cheese 7.95**

celery, grapes, house chutney, biscuit selection *Ask for today's cheese selection*  
(*Hotel supplement 1.95*)

**VEGETARIAN V / VEGAN VE / GLUTEN FREE GF**

Meals that are marked **V VE GF** can be adapted. Please specify at the time of ordering \*Gluten free bread and crackers available on request

**ALLERGENS**

Please advise your server of any allergies or intolerances before you order.

Allergen information is contained in our Allergen Menu, available on request, however whilst every care is taken we cannot guarantee the total absence of allergens in our dishes

Gratuities at your discretion All gratuities received are passed directly to the staff