

EVENING DINING 6PM-9PM



STARTERS

FRESHLY PREPARED SOUP OF THE DAY WITH BREAD (VG, GF) £8.50

CHICKEN PATE, CARAMELISED ONION CHUTNEY, TOASTED CROUTES £10.50

TWICE BAKED CHEESE & MUSTARD SOUFFLE', ROAST TOMATO SAUCE £9.00

SATAY CHICKEN SKEWER, ASIAN SLAW £11.50

BASIL GLAZED GOATS CHEESE, SUN BLUSHED TOMATO SALAD (GF, V) £8.50

MAIN COURSES

BRAISED BEEF, MASH POTATO, ROASTED CARROT & BABY ONIONS, BOURGUIGNON SAUCE (GF) £20.50

CRISPY SEA BASS FILLET, SPICED POTATO, THAI MUSSEL SAUCE (GF) £23.50

DOUBLE PATTY BEEF BURGER, BRIOCHE BUN, CHEESE, BURGER SAUCE, FRENCH FRIES £18.50

GRILLED TIKKA MARINATED CHICKEN, PAKORA, RICE, NAAN BREAD £20.50

BUTTERNUT SQUASH RISOTTO, SPINACH, CRISPY SAGE (V) £16.50

SLOW COOKED PORK BELLY, BLACK PUDDING & CONFIT PORK BALL, MASH POTATO, RED WINE JUS £21.50

228G FLAT IRON STEAK, ROCKET, FRENCH FRIES £23.50

284G RIBEYE STEAK WITH ROCKET, FRENCH FRIES £33.50

PEPPERCORN SAUCE £3.50

SIDES

FRENCH FRIES £4.50

ROCKET SALAD £4.50

DESSERTS

CHOCOLATE FONDANT, CHOCOLATE ICE CREAM £9.50

LEMON & BERRY DELICE, CHANTILLY CREAM £9.50

STICKY TOFFEE PUDDING, TOFFEE SAUCE, PRALINE ICE CREAM £8.50

ICE CREAM SELECTION £6.50

CHEESE SELECTION, CHUTNEY & CRACKERS £14.50

(GF) Gluten free (VG) Vegan (V) Vegetarian (DF) Dairy free

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal

Guests on a dinner inclusive or two course package have an allowance of £30

A 10% discretionary service charge will be added to your bill. All our napkins are made using recycled materials in an effort to become more sustainable

February 2025