

SUNDAY MENU

STARTERS

Aromatic Duck Spring Rolls 12.50

With julienne vegetables and plum dipping sauce

Breaded Halloumi Bites 12.50

With sweet chilli and lime yoghurt

Seafood Cocktail *gfo* 12.50

With smoked salmon, crayfish, prawn, toasted ciabatta and a Bloody Mary mayonnaise

Smoked BBQ Crispy Pork Belly *gf* 12.50

With a jalapeno slaw and a smoked BBQ sauce

STONEBAKED PIZZAS

Margherita *v, vgo* 14.95

Pepperoni 16.95

Meat Feast 17.95

Ham, pepperoni, beef and chicken

BBQ Chicken & Smoked bacon 17.95

With a BBQ base

Vegetable *v, vgo* 15.95

Olives, red onions, peppers and mushrooms

MAINS

All our roasts are served with crispy roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy

Sirloin Roast Beef *gfo* 22.95

Roast Pork *gfo* 20.95

Roast Chicken *gfo* 20.95

Nut Roast *vg* 19.95

Extra Slice of Meat *gfo* 3.50

Extra Yorkshire pudding *v, gfo* 2.50

Cauliflower Cheese *v, gfo* 6.50

Seasonal Green Vegetables *v, gfo* 5.95

8oz Fillet Steak *gfo* 31.95

Served with fried mushrooms and a beefsteak tomato, battered onion rings, and chunky chips
Diane or Peppercorn sauce +£2.50

Pan Fried Salmon 24.95

Served with dill beurre blanc sauce, crushed new potatoes and asparagus

Fish & Chips *gfo* 20.95

Beer Battered Haddock with chunky chips, tartar sauce and peas, mushy peas or salad

Scampi & Chips *gfo* 18.95

With chunky chips, tartar sauce and peas, mushy peas or salad

MAINS CONTINUED

Chicken Caesar Salad 20.95

With Grilled chicken, homemade caesar dressing, crispy bacon, cos lettuce, croutons and parmesan cheese

Seafood Linguine 21.95

King prawns, mussels and squid, with chilli, garlic oil, sundried tomatoes, spinach, rocket and parmesan in a creamy white wine sauce

GOURMET BURGERS

Our beef burgers are made with 100% locally sourced steak mince, balsamic onions and our house seasoning. Served in toasted brioche bun, with crisp cos lettuce and tomato. Accompanied by coleslaw and chunky chips or skinny fries.

The Classic Burger *gfo* 19.95

Beef burger with bacon, cheese, crispy onions and burger sauce

Jack Daniels Burger *gfo* 20.95

Beef burger with a Jack Daniels glaze, bacon and cheddar cheese

Plant Based Beef Burger *vg* 18.95

With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise

Chargrilled Chicken Burger *gfo* 19.95

With bacon and cheese

Southern Fried Chicken Burger *gfo* 20.95

With bacon and cheese

BURGER EXTRAS

2x Battered Onion Rings 2.50 **Bacon** 2.50

Extra Cheddar Cheese 1.50 **Fried Egg** 1.50

Jalapeños 1.50 **Gherkins** 1.50

v=Vegetarian vg=Vegan gf=Gluten free vgo=Vegan option available gfo= Gluten free option available vo =Vegetarian option available

All our food is locally sourced and freshly cooked, so please be patient with us. If you have a food allergy or a special dietary requirement please inform our dining staff and they will help you with your selection. While we try to keep things separate we cannot guarantee any item is allergen free even after ingredients have been removed on request.

CHILDRENS MENU

Under 12s 11.95

4oz Beef Burger *gfo*

Served on a toasted bun, with melted cheese, cos lettuce and skinny fries

Chargrilled Chicken Burger *gfo*

Served on a toasted bun, with melted cheese, cos lettuce and skinny fries

Chicken Goujons

With chips and peas or baked beans

Sausage and Mash

With gravy and peas

Margherita Pizza *v, vgo*

Pepperoni Pizza

Childrens Roast/ Nut Roast *vg* 15.95

Served with crispy roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy

DID YOU KNOW?

You can enjoy our full menu of restaurant quality food delivered straight to your door, seven days a week, within a 15-mile radius of the hotel.

Call us direct on **01379 852822** to order!

(Delivery Charges Apply)

SIDE DISHES

Stonebaked Garlic Bread *v* 8.95

Stonebaked Garlic Bread *v* 9.95

With mozzarella

Stonebaked Garlic Bread *v* 10.95

With mozzarella and balsamic onions

Chunky Chips, Skinny Fries *vg, gfo* 6.50

Cheesy Chips *vgo, gfo* 7.50

Mixed Side Salad *vg, gf* 6.50

Chicken Goujons 9.95

With pickled vegetables and a choice of either: Smoked BBQ or Warm Katsu Dipping Sauce

Creamy Coleslaw *vg, gfo* 5.95

Mediterranean Olives *gfo* 5.95

Chilli and Garlic Olives *gfo* 6.95

Marinated olives with chilli and olive oil

Salt-crusted Sourdough Bread 7.50

Served warm, with balsamic glaze, extra virgin oil and butter

Onion Rings *vgo, gfo* 5.95

Dips *v, gf* 1.50

BBQ, sweet chilli, hot chilli, chipotle, garlic or vegan mayonnaise

JACKET POTATOES... 12.95

Deep filled jacket potatoes, served with a salad garnish

Cheese and Beans

Tuna, Sweetcorn and Mayonnaise

Chilli Con Carne

Coronation Chicken

Prawn Marie Rose

EXTRAS

Cheese 1.50 **Chicken** 2.50

Ham 1.50 **Bacon** 1.50

HOMEMADE WRAPS... 15.95

Served with fries or chunky chips & salad garnish

Chicken Katsu Wrap

Breaded chicken, crisp lettuce, cucumber and red cabbage

Chicken Caesar Wrap

Breaded chicken, crisp cos lettuce, Caesar dressing, crispy bacon and Parmesan

Fish Goujon Wrap

Breaded fish goujons, crisp cos lettuce, pickled shallot and tartar sauce

Sweet Chilli Halloumi Wrap

Breaded Halloumi, crisp cos lettuce, pickled vegetables and sweet chilli sauce

Croque Monsieur

(Sourdough Bread)

DESSERTS

Warm Raspberry Brownie *v* 10.50

With white chocolate sauce and raspberry sorbet

Sticky Toffee Pudding *vgo, gfo* 10.50

With warm butterscotch sauce and vanilla ice cream

Spring Berry Mess *v* 10.50

Crushed meringue with strawberry, raspberry and blackberry compote, blueberry and cassis couli, and chantilly cream

Limoncello and Raspberry Cheesecake *v* 10.50

Creamy Limoncello-infused cheesecake with a raspberry compote on a buttery biscuit base, topped with fresh berries.

2 Scoops of Ice Cream *vgo, gfo* 6.00

*A choice of vanilla, chocolate, salted caramel, honeycomb, coconut & pineapple *vg*, vegan vanilla *vg*, mango sorbet *vg*,*

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