



Restaurant Menu

For The Table

WARM OVEN-BAKED POTATO BREAD WITH SEA SALT BUTTER (V) 4.25

GREEN PITTED GORDAL OLIVES (VE)(GF) 4.25

BALSAMIC PICKLED ONIONS (VE)(GF) 4.25

Starters

DUCK LIVER PARFAIT (GFA)

Smooth duck liver parfait with apple and cinnamon granola, apple cider chutney and toasted brioche.

12.75

POTTED CRAB (GFA)

Fresh potted crab with salmon caviar, tarragon mayonnaise and toasted sourdough.

12.75

ROASTED RED PEPPER AND TOMATO SOUP (VEA)(GFA)

A comforting roasted red pepper and tomato soup, garnished with a swirl of herb pesto
Served with a warm potato bread and sea salt butter.

8.95

TEMPURA CAULIFLOWER SHOOTS (VE)

Crispy cauliflower shoots, seasoned with salt and pepper, and served with a tangy comeback sauce.

9.50

SMOKED MACKEREL FILLET (GFA)

Smoked mackerel served with a creamy celeriac remoulade, gooseberry chutney and a slice of rye bread.

10.25

GRILLED GOAT'S CHEESE SALAD (V)

Creamy grilled goat's cheese on a bed of giant couscous, watercress, toasted walnuts, poached pear, herb pesto and a drizzle of balsamic glaze.

10.50

SALT AND PEPPER SQUID

Crispy salt and pepper squid, served with a chilli and coriander mayonnaise.

10.25

BEEF AND VENISON TERRINE (GF)

Rich beef and venison terrine served with balsamic pickled onions, horseradish cream and a fresh watercress and radish salad.

12.75

Mains

ROASTED PORK BELLY

Crispy roasted pork belly with herb mashed potatoes, honey roasted vegetables and a black pudding bon bon.

24.50

FILLET OF SEABASS

Seared fillet of seabass with potato gnocchi, sauteed spinach, crispy cauliflower shoots and a saffron mussel sauce.

24.50

OYSTER MUSHROOM RAGÙ (VEA)

Pappardelle pasta tossed in a tomato and tarragon sauce, oyster mushrooms, crispy onions and Italian hard cheese.

16.50

GOATS CHEESE, PEA AND MINT RISOTTO (V)(GF)

Creamy risotto with goat's cheese, peas and mint, topped with a cheese crisp and garnished with truffle oil and pea shoots.

16.50

BAKED COD FILLET

Oven-baked cod fillet served with Mediterranean vegetable giant couscous, grilled spring onions and a roasted red pepper sauce.

22.50

DINNER INCLUSIVE PACKAGE

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to £32 per adult from this menu. Additional spend will be charged as a supplement.

Classics

THE GREAT BRITISH CHEESEBURGER (GFA)

A 6oz British beef burger topped with crispy bacon, nacho cheese sauce and layered fresh little gem lettuce, sliced tomato, pickled gherkins and caramelised onion chutney. Finished with crispy onion rings. Served with a side of coleslaw and French fries.

19.95

CRISPY FISH AND CHIPS (GFA)

Golden battered haddock served with thick cut chips, mushy peas, tartare sauce and a scorched lemon.

19.95

CHEESY MUSHROOM BURGER (VEA)(GFA)

Portobello mushroom topped with Barber's vintage mature cheddar and sweet caramelised onion chutney. Served on a soft bun with a side of French fries.

16.95

CHICKEN TIKKA CURRY (GF)

A fragrant chicken tikka curry served with basmati rice, mini poppadoms and a side of sweet mango chutney and cucumber raita.

18.95

LAMB AND ROSEMARY PIE (GF)

A hearty lamb and rosemary pie accompanied by creamy mashed potatoes, charred tenderstem broccoli and a rich thyme infused gravy.

19.95

Grills

10OZ RIBEYE STEAK (GFA)

A premium cut of beef, aged for 30 days to enhance its rich marbling and great flavour. Best enjoyed medium-rare. Accompanied by truffle dressed leaves with hard cheese, with your choice of French fries or thick cut chips.

36.00

8OZ FILLET STEAK (GFA)

The finest and most tender cut from the tenderloin, aged for a minimum of 21 days to ensure maximum flavour. Best enjoyed rare. Served with truffle dressed leaves with hard cheese, with your choice of French fries or thick cut chips.

38.00

BUTTERFLIED CHICKEN BREAST (GFA)

Succulent chicken breast in a zesty lemon herb peri peri sauce. Served with truffle dressed leaves with hard cheese, alongside corn on the cob, coleslaw, and French fries.

22.50

COMPLEMENT YOUR MEAL WITH ONE OF OUR DELICIOUS SAUCES FOR JUST 2.00:

BÉARNAISE SAUCE (V) PEPPERCORN SAUCE (V)(GF) GARLIC AND HERB BUTTER (V) RED WINE JUS (VE)(GF)

Sides

LOADED BBQ FRIES (V) 5.50

THICK CUT CHIPS (V)(GFA) 4.50

FRENCH FRIES (V)(GFA) 4.50

BATTERED ONION RINGS (V) 4.50

TRUFFLE DRESSED LEAVES WITH HARD CHEESE (V)(GF) 4.50

CAULIFLOWER CHEESE GRATIN (V) 4.50

HONEY AND THYME ROASTED ROOT VEGETABLES (V)(GF) 4.50

We Recommend

NOBilo SAUVIGNON BLANC, NEW ZEALAND 36.00 (BOTTLE)

Vibrant and refreshing with hints of pineapple, elderflower and citrus.

TRESCOY CHATEAUNEUF DU PAPE, FRANCE (VE) 52.00 (BOTTLE)

Plums, black cherries and a hint of cocoa and cloves.

W

WHISPERING ANGEL PROVENCE ROSE, FRANCE 55.00 (BOTTLE)

Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE

All steaks and burger weights listed are based on raw, pre-cooked weight.. Allergen details: All produce is prepared in an area where allergens are present.

For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.