

LOUNGE DINNER MENU

Nibbles

Marinated Feta & Olives(V) 4
Calories per portion 297 kcal

Grilled sourdough & flatbreads 6
with smoked bacon butter
Calories per portion 560kcal

To Start with

Carrot and Coriander Soup (V) (VE) (GFA) 7
Served with sourdough bread
Calories per portion 340kcal

Mozzarella & Oregano Arancini (V) 7
Sundried tomato dressing, rocket & parmesan salad
Calories per portion 450kcal

Sticky Pork Belly Bao Buns 9
2x Bao Buns, barbecued pork, coriander, and fresh chilli
Calories per portion 320kcal

Grilled Lamb Kebabs 8
Charred flatbread, cucumber, yogurt & mint
Calories per portion 435kcal

Salt and Pepper Squid 11
Sweet chilli jam, pea shoot & rocket salad, fresh lemon
Calories per portion 578kcal

Korean Chicken Bites 7
Diced chicken thighs, Korean sauce, lime, lemongrass
Calories per portion 580kcal

Feta & Olive Salad (V) (VEA) 7
Mixed baby leaf, cherry tomato, feta cheese & marinated olives
Calories per portion 320kcal

Main Courses

Cajun Chicken Breast Burger 18
Served in a pretzel bun with iceberg lettuce, beef tomato, Monterey Jack cheddar cheese and skin on fries
Calories per portion 1020kcal

6oz Lamb Burger 18
Served in a pretzel bun topped with iceberg lettuce, red onion, mint & cucumber dressing, and skin on fries
Calories per portion 1040kcal

Vegan Garden Burger (V) (VE) 16
Served in a vegan pretzel bun topped with iceberg lettuce, beef tomato, and skin on fries
Calories per portion 900kcal

Steak & Ale Pie 17
Served with spring onion mash, beef gravy, seasonal vegetables
Calories per portion 1240kcal

Grilled Fillet of Salmon (GF) 22
Served with broad bean and leek fricassee, fondant potato and white wine sauce
Calories per portion 610kcal

Short-Rib of Beef (GF) 25
Served with spring onion mash, buttered kale, pancetta jus
Calories per portion 890kcal

Wild Mushroom and Herb Risotto (V) (VEA) 18
Sauteed wild mushrooms, herbs, and parmesan crisps
Calories per portion 510kcal

Chicken Tikka Curry (GFA) 16
Tikka sauce, white rice, poppadom's, fresh coriander
Calories per portion 670kcal

Cauliflower & Spinach Tikka Curry (V) (VE) (GFA) 15
Tikka sauce, white rice, poppadom's, fresh coriander
Calories per portion 570kcal

King Prawn Linguini 18
Grilled king prawns, lemon, cherry tomatoes, fresh herbs
Calories per portion 530kcal

Green Pesto & Kale Linguini (V) (VEA) 16
Sauteed spring greens, pesto dressing, cherry tomatoes, fresh herbs
Calories per portion 480kcal

10oz Sirloin Steak (GF) 32
Served with triple cooked chips, garlic button mushrooms, grilled tomato
add peppercorn sauce or smoked bacon butter £3
Calories per portion 1195kcal

Battered Fillet of Cod 20
Served with homemade tartare sauce, buttered garden peas and triple cooked chips
Calories per portion 1080kcal

Superfood House Salad (V) (VEA) 15
Mixed baby leaves, quinoa, broad beans, cucumber, shredded carrot, feta & chickpeas
Calories per portion 310kcal
Add Chicken Breast £5 – 210kcal
Add grilled Fillet of Salmon £9 – 270kcal

Guilty Pleasures

Sticky Toffee Pudding (V) 8
Served with butterscotch sauce and vanilla ice cream
Calories per portion 608kcal

Selection of Sorbets (GF) (VE) 6
Raspberry, lemon, orange
Calories per portion 230kcal

Raspberry and Almond Tart (GF) (V) 7
Served with clotted cream ice cream
Calories per portion 613kcal

Belgian Style Waffles (V) 7
Salted Caramel Ice-cream, strawberries, chocolate sauce
Calories per portion 604kcal

Banoffee Cheesecake (V) 7
Served with its own garnish
Calories per portion 606kcal

Sides

Garlic Ciabatta 6
Calories per portion 260kcal
add cheese £2

Skinny Fries (GF) 5
Calories per portion 240kcal

Triple cooked chips with parmesan and garlic aioli (GF) 8
Calories per portion 320kcal

Mixed baby side salad (GF) 4
Calories per portion 75kcal

Beer Battered Onion Rings 5
Calories per portion 338kcal

Seasonal Vegetables 4
Calories per portion 120kcal

(V) Vegetarian (VG) Vegan

(VGA) Vegan Available

(DF) Dairy Free (GF) Gluten Free

(GFA) Gluten Free Available

Adults need around 2000 kcal a day.

Menu is subject to availability.

All prices include VAT at the current rate.

10% discretionary service charge will be added to your bill.

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