

The Garden Room

Available 6.30 – 8.30 pm Monday to Thursday; 6.30 – 9.00 pm Saturday & Sunday

Starters

PAN FRIED SCALLOPS crispy pancetta, marsh samphire, sun-dried tomato and white wine sauce GF CR/F/M/MO/SO (£2.50 supplement for dinner inclusive guests)	9.95
CHICKEN LIVER & WILD MUSHROOM TERRINE apricot chutney, watercress, Melba toast G/E/L/MU/SO	5.95
CLASSIC PRAWN COCKTAIL baby gem, Marie Rose sauce G/CR/E/F/L/MO/SO	6.95
CHARGRILLED ASPARAGUS prosciutto, poached egg, toasted sourdough, rocket G/E/SO	7.95
SOUP OF THE DAY artisan bread V C/G/L/M/SE/S/SO	4.95

Starter to Share

BAKED CAMEMBERT garlic & thyme, truffle oil, toasted sourdough G/L/M	9.95
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Mains

SLOW COOKED LAMB ROULADE confit spring onion, Applewood cheddar mash, fine beans, lamb jus C/M/SO	16.95
PAN-FRIED COD SUPREME pancetta dust, crushed new potatoes, beurre blanc F/M	17.95
SLOW BRAISED PRESSED BELLY PORK Bramley apple mash, apple compote, Aspall's cider jus C/M	15.95
SEAFOOD PAELLA – squid, mussels, king prawns, peas C/CR/F/L/MO/SO	17.95
CHICKEN PAELLA – chicken breast & leg, fine beans, peas C/L/SO	16.95
VEGAN PAELLA – courgettes, peppers, fine beans, tenderstem, peas C/L/SO	15.95
WILD MUSHROOM & ASPARAGUS RISOTTO Parmesan tuille, rocket L/SO	13.95

From the Grill

8OZ SIRLOIN STEAK ^M	19.95
8OZ RIBEYE STEAK ^M	18.95
8OZ CHICKEN BREAST ^M	17.95

(£5.00 supplement for dinner inclusive guests)

All steaks/chicken served with confit flat cap mushroom, balsamic glazed vine ripened cherry tomatoes, Triple cooked chips and your choice of Béarnaise, Peppercorn, Red Wine Jus, Pancetta & Tarragon Sauce

Sides

BUTTERED TENDERSTEM 3.95 ^M	ONION RINGS 2.95 ^{C/E/L/SO}	SEASONAL VEGETABLES 3.95 ^M
HOUSE GREEN SALAD 2.95 ^{C/SO}	LAILA BASMATI RICE 2.95 ^{G/M/SO}	SWEET POTATO FRIES 2.95 ^G
TRIPLE COOKED CHIPS 3.95 ^{G/SO}	SAUTEED NEW POTATOES 2.95 ^{M/SO}	