



## Adult's Menu

### Starters

#### Arancini

Crisp and golden risotto balls served with smoked paprika aioli

*Choose from mozzarella and pesto or beef ragu*

#### Potato Gnocchi

With crispy sage and brown butter

#### Smoked Salmon

Served with a pickled fennel, dill and cucumber salad

### Mains

#### Roasted Sirloin

Served with horseradish mash, thyme and honey roasted carrots, wilted garlic spinach served with a red wine jus

#### Oven Baked Chicken Breast

Baked with peppers, garlic, red onions and tomatoes with crushed new potatoes and tender stem broccoli

#### Mediterranean Vegetable Tian

Sliced Mediterranean vegetables baked in a tomato, basil and garlic sauce, served with warm cous cous and dressed mixed leaves

#### Pan Fried Seabass

On a creamy prawn and herb risotto, topped with crispy leeks.

### Desserts

#### Gingerbread Crème Brulee

#### Sticky Toffee Pudding

With salted caramel ice cream and honeycomb

#### Champagne Sorbet and Fresh Berries

#### Stilton Cheese with Oatcakes

And a glass of port

## Children's Menu

### Starters

#### Garlic Bread

With melted mozzarella

#### Pesto and Sun-blushed Tomato Arancini

Crisp and golden pesto and sun-blushed tomato risotto balls, stuffed with fresh mozzarella, served with smoked paprika aioli

#### Tomato and Garlic Soup

Served with freshly sliced sourdough

### Mains

#### Roasted Vegetable Risotto

#### Bacon Cheeseburger

Served with chips, beans and salad

#### Roasted Sirloin

Served with creamy mash, thyme & honey roasted carrots, wilted garlic spinach and gravy

#### Buttermilk Chicken

Topped with marinara sauce and mozzarella served with rosemary potatoes

### Desserts

#### Sticky Toffee Pudding

Served with salted caramel ice cream and honeycomb

#### Sorbet

Served with fresh berries

#### Chocolate Sundae

Chocolate ice cream layered with chocolate sauce, flake and chocolate pieces, topped with whipped cream and fresh berries

#### Suitable for vegetarians Suitable for vegans

We use allergens in our kitchens as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Should you require more detailed information related to any 'may contain' or cooking process, please discuss with your server.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. All menu items may contain ingredients not listed in the menu description. All menu items are subject to availability. Some meat/fish dishes may contain small bones. All prices include VAT.