

# Spring Menu

## STARTERS

<b>Warm flatbread (v)</b> <i>Artichokes, marinated diced potato, rocket &amp; capers</i>	<b>£6.00</b>
<b>Chef's soup of the day</b>	<b>£5.50</b>
<b>Prawn and avocado cocktail</b> <i>Bloody Mary mayo</i>	<b>£7.50</b>
<b>Duck rillettes</b> <i>Orange, watercress &amp; pomegranate, crispy bread stick</i>	<b>£7.50</b>
<b>Steamed mussels</b> <i>Garlic white wine sauce</i>	<b>£8.00</b>
<b>Mushroom Soup</b> <i>Garlic &amp; wild mushroom, cream cheese toastie</i>	<b>£6.50</b>
<b>Poached pear, walnut &amp; Blue cheese Salad</b>	<b>£7.00</b>
<b>Chicken Liver &amp; Brandy Parfait</b> <i>Truffle Brioche &amp; truffle cream dressing</i>	<b>£8.00</b>

Guests who are dining on an inclusive package have an allocation of £28 to spend on food only.  
Any amount above the £28 allocation will be incurred as a charge.

**If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish**

## GRILLS

**Hereford dry aged rib-eye 10oz** **£27.00**

*Triple cooked chips, chestnut mushroom fricassee, tomato concasse & garlic salsa*

*Hereford cattle is one of Britain's finest native beef breeds aged for 28 days, it is succulent and full of flavour.  
Best cooked Medium / Medium Rare*

**Dukesmoor minute sirloin steak & frites 5oz** **£16.50**

*Dukesmoor steaks are exclusively sourced from native British prime steers and heifers including traditional Shorthorn and Aberdeen Angus.*

**Pork tomahawk 15oz** **£22.00**

*Triple cooked chips, tomato concasse & garlic salsa*

*Special-cut pork loin with characteristic long bone chops*

**£1.50 each**

**Peppercorn sauce, Béarnaise sauce, Chasseur sauce or garlic butter**

## BURGERS

**Gourmet 'British beef short rib' burger** **£15.50**

*Crispy bacon, cheese, red onion chutney, brioche bun & fries*

**Halloumi burger** **£15.50**

*Marinated halloumi, griddled courgettes, aubergine, Portobello mushroom, brioche bun & fries*

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## MAINS

<b>Grilled fillet of sea bass</b>	<b>£17.50</b>
<i>Parmesan polenta chips, buttered spinach &amp; kale, cherry tomatoes &amp; garlic salsa</i>	
<b>Pumpkin Ravioli</b>	<b>£16.50</b>
<i>crisp sage leaves, smoked almonds, rocket &amp; orange dressing</i>	
<b>Braised lamb Tagine</b>	<b>£17.00</b>
<i>Apricot &amp; mint cous cous</i>	
<b>Warm superfood salad (v)</b>	<b>£12.00</b>
<i>Black quinoa &amp; Freekeh grain salad with roasted squash &amp; pomegranate, honey &amp; almond dressing</i>	
<b>Baked hake fillet</b>	<b>£17.00</b>
<i>Creamed leeks, cumin cauliflower &amp; mussels</i>	
<b>Corn fed chicken breast with a red wine jus</b>	<b>£15.00</b>
<i>served with crispy soft boiled egg and fondant potato</i>	
<b>Pink roasted pork fillet</b>	<b>£17.00</b>
<i>with a bubble and squeak cake and a cider jus and smoked bacon lardoons</i>	

## SIDES & FRIES

**£3.75**

Triple cooked chips

Rosemary & sea salt fries

Sweet potato fries

**£3.50**

Mashed potatoes

Creamy spinach & kale

Honey & thyme roasted winter vegetables

Steamed green vegetables

Green salad

Tomato & red onion salad

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## DESSERTS

<b>Sticky toffee pudding</b> <i>Vanilla bean ice cream</i>	<b>£6.00</b>
<b>Chocolate 'brownie' torte</b> <i>Smoked almonds &amp; sea salt</i>	<b>£6.00</b>
<b>Clementine tart</b> <i>served with a light champagne sorbet</i>	<b>£6.00</b>
<b>Apple tart tatin</b> <i>served with home made vanilla ice cream</i>	<b>£6.00</b>
<b>Rhubarb crème brulee</b> <i>served with shortbread biscuits</i>	<b>£6.00</b>
<b>Sweet treats for two</b> <i>selection of mini sweet treats to share</i>	<b>£12.00</b>
<b>Cheese selection</b> <i>with spiced pear chutney</i>	<b>£8.50</b>

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