

DRINKS MENU

VODKA	ABV	25ml	
Smirnoff Vodka	37.5%	4.25	
Ketel One	40.0%	4.80	
GIN	ABV	25ml	
Gordon's Gin	40.0%	4.20	
Tanqueray Gin	43.1%	4.60	
Gordon's Pink Gin	37.5%	4.30	
Whitley Neill Rhubarb & Ginger Gin	43.0%	4.65	
RUM	ABV	25ml	
XR Dead Mans Finger's Spiced Rum	37.5%	4.25	
Captain Morgan Original Dark Rum	40.0%	4.35	
WHISKEY	ABV	25ml	
Johnnie Walker Black Label	40.0%	4.85	
Jack Daniel's	40.0%	4.60	
BOTTLED ALCOHOL	ABV	330ml	500ml
Bavaria non alc	0%	4.10	-
Budweiser, NRB	5.0%	4.50	-
Peroni Nastro Azzurro, NRB	4.7%	4.95	-
Corona, NRB	4.5%	4.95	-
Brewdog Punk IPA	5.4%	5.25	-
Rekorderlig Strawberry & Lime	4.5%	-	5.35
SOFT DRINKS		200ml	275ml
Fentimans Tonic Water, NRB	2.55	-	
Fentimans Light Tonic	2.55	-	
Apple 55	-	3.95	
J20 Orange & Passion Fruit, NRB	-	3.55	
Pepsi NRB	2.80	-	
Diet Pepsi NRB	2.80	-	
Fentimans Rose Lemonade, NRB	-	4.85	
Fentimans Victorian Lemonade	-	4.85	

WINE MENU

WHITE WINE	175ml	250ml	bottle
Canyon Road Pinot Grigio, USA	5.45	7.75	21.00
La Lancellotta Gavi, Italy	6.95	9.75	27.00
Blass Chardonnay, Australia	5.00	7.25	19.50
La Cour Des Dames Sauvignon Blanc, France	5.75	8.25	22.50
Waipara Hills Sauvignon Blanc, New Zealand	7.50	9.95	29.50
RED WINE	175ml	250ml	bottle
Canyon Road Merlot, USA	5.45	7.75	21.00
Los Gansos Pinot Noir, Chile	6.10	8.75	23.50
Blass Shiraz, Australia	5.00	7.25	19.50
7 Fires Malbec, Argentina	5.70	8.15	22.00
Rothschild Pays D'oc Cabernet Sauvignon, France	7.00	9.35	25.50
ROSÉ	175ml	250ml	bottle
Canyon Road White Zinfandel, USA	5.00	7.25	19.50
Pinot Grigio Principato Blush, Italy	6.25	8.85	24.00
PROSECCO & CHAMPAGNE		125ml	bottle
Chio Prosecco DOCG, Italy		5.50	29.95
Moët & Chandon Brut Imperial NV, France		9.95	56.00
Moët & Chandon Rosé, France		13.75	75.00
DESSERT WINE		100ml	bottle
Palazzina Moscato Passito, Italy		8.00	26.00

125ml wine by glass available upon request

IN ROOM DINING MENU

PLEASE DIAL 4340

LIGHT BITES

Plum tomato and basil soup 6.00 **V** (GFA)

Sweet potato, coconut and chilli soup 6.00 **Ve**

Cherry tomato and basil focaccia 4.50 **V**
truffle oil and sweet balsamic

SANDWICHES

ALL SANDWICHES ARE SERVED WITH POTATO
CRISPS ON FARMHOUSE BLOOMER BREAD **24** (GFA)

Egg mayonnaise and watercress 6.50 **V**

Smoked Scottish salmon 7.50
with lemon and black pepper crème fraîche

Coronation chicken with lime and coriander 6.50

Ham with mustard and onion mayonnaise 6.50

Mature cheddar cheese and chutney 6.50 **V**

Late Night Supper

Any sandwich and soup 12.00

SALADS

Spiced freekeh grain and cauliflower salad 11.50 **Ve**
lime and pomegranate dressing

Classic Caesar salad 11.50 (GFA)
Cos lettuce, parmesan cheese and crisp sourdough croutons

Add to your salad

Chargrilled chicken supreme 4.50

Hot smoked salmon fillet 5.00

Fried halloumi 4.50 **V**

HOT SANDWICHES

SERVED WITH FRENCH FRIES

Smoked ham, Edam cheese and sourdough toastie 9.00 **24**

Sun blazed tomato, mozzarella and pesto panini 9.00 **V 24**

STONE BAKED PIZZA

HAND STRETCHED SOURDOUGH PIZZAS FROM ITALY

Margherita 12.50 **V** (GFA)
plum tomato and basil sauce, mozzarella cheese

Pepperoni Meatza 15.50 (GFA)
pepperoni, chorizo, ham and mozzarella cheese

MAINS

The Classic Burger 15.50
beef burger with dry cured bacon, Monterey jack cheese,
green tomato relish, pickled gherkin and fries

Moving mountains vegan burger 15.00 **Ve**
plant based burger with vegan mature cheese, crispy onions,
pickle, peppers and fries

6oz dry aged Bistro rump steak 19.50
served with beer battered onion rings and French fries. Best served
medium rare or medium. *The bistro rump is taken from the most tender part
of the rump and is highly trimmed to produce a tender, flavoursome steak*

Chicken and Serrano ham schnitzel 15.50 (GFA)
fried egg, fries and garlic mayo

Hot smoked salmon fillet 18.50
soy and sesame noodles with buttered green beans

Crispy battered haddock and thick cut chips 16.00
mushy peas and tartare sauce

Moroccan carrot and chickpea parcel 15.50 **Ve**
chargrilled aubergine

Sri lankan chicken curry 15.50 **24** (GFA)
chicken with fragrant spices in a pepper and tomato sauce.
Served with steamed basmati rice and Chota Naan bread

Chickpea, sweet potato and spinach curry 15.50 **V 24** (GFA)
chickpeas, sweet potato and spinach in a coconut sauce, finished with fenugreek
and curry leaves. Served with steamed basmati rice and Chota Naan bread

Pie shop

SERVED WITH MASHED POTATOES
OR THICK CUT CHIPS AND BUTTERED PEAS

Steak and Doom bar ale pie 15.50

Lamb, pea and mint pie 15.50

Chicken, ham hock and leek pie 15.50

Butternut squash, mixed bean and cheese pie 15.50 **V**

SIDES

French fries 3.50

Thick cut chips 3.50

Buttered green beans 3.50

Rocket, gem and Parmesan salad 3.50

DESSERTS

Sticky toffee pudding 7.00 **V GF**
salted caramel ice cream

Clementine tart, dark chocolate sauce 6.50

Baked vanilla cheesecake 6.50 **GF**
red berry compote, sweet cream

Blacksticks Blue cheese and
Black Bomber mature cheddar 8.50
apple and plum chutney

Morello cherry flan 7.00
pistachio ice cream

V Suitable for Vegetarians **Ve** Suitable for Vegans
GF Gluten Free (GFA) Gluten Free Alternative Available

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients. If you have any questions, please ask your server.

We are proud that all our eggs are from free range chickens

A tray charge of £5.00 will be added to your bill.