

---

# RESTAURANT

## Sample Menu

### STARTERS

**Soup of the Day** ∇ £7.50

Warm bread roll

**Crispy Coated Whitebait** £9.00

Tartare sauce

**Crispy Cranberry & Brie Wontons** ∇ £8.50

Rocket and herb oil

**Chicken & Brandy Pâté** £9.50

Chutney and toasted baguette

**Chicken Caesar Salad** £9.00

Parmesan and herb croutons

**Gurnard Goujons** £9.50

Mushy peas and fresh lemon

**Crispy Onion Bhaji** ∇ £9.00

Curry mayonnaise

### MAINS

**Grilled Rib-Eye Steak** £24.00

Field mushrooms, tomato and thick cut chips

**Grilled 14oz T-Bone Steak** £30.00

Homemade chunky chips, onion rings, cherry tomatoes and mushrooms

**ADD A LITTLE EXTRA...** £2.50

Peppercorn sauce

Blue cheese sauce

**New England Fish Chowder** £17.00

Baby prawns, mixed vegetables in a creamy stew served with fresh toast

**Steak & Guinness Pie with a Puff Pastry Lid** £17.50

Chips and peas

**Fish & Chips** £19.95

Mushy peas, tartare sauce and lemon

**Panciotti Pasta Parcel** £17.00

Filled with asparagus and mascarpone in a creamy lemon and herb sauce

**Pork & Stuffing Roulade** £18.00

Roast potato, sautéed kale and cider sauce

---

∇ vegetarian | ∇G vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

Guests on dinner, bed and breakfast basis have a food allowance of £26.50 per person; any amount spent over this allowance will be charged for. Drinks are not included.

---

---

# RESTAURANT

## Sample Menu

### VEGETARIAN & VEGAN MAINS

**Roast Vegetable Penne Pasta** V £14.50

In a herb tomato sauce topped with vegetarian Parmesan

**Roasted Vegetable & Herb Penne Pasta** VG £14.50

In a rich tomato sauce with rocket salad

**Teriyaki Stir-Fry Egg Noodles** V £15.00

Fresh coriander and nigella seeds

**Teriyaki Stir-Fry Vegetables** VG £15.00

Fresh coriander, wild basmati rice

**Tikka Masala Curry** VG £17.00

Roasted vegetables, wild basmati rice and garlic naan bread

**Roast Vegetarian Sausage** V £16.00

Mashed potato, seasonal vegetables in a Yorkshire pudding, onion gravy

**Vegan Sausage** VG £16.00

Steamed potato and seasonal vegetables, served with a tomato and herb sauce

**Vegetarian Burger** V £16.00

Toasted bun with mayonnaise, relish, salad leaves and tomato, served with coleslaw and thick cut chips

**Vegan Burger** VG £16.00

On a toasted bun with relish, salad leaves and tomato, served with salad garnish and thick cut chips

**Vegetarian Winter Sandwich** V £14.00

Toasted bun with roasted vegetables in a cajun spice with melted cheese, served with thick cut chips

### DESSERTS

**Millionaire's Cheesecake** V £8.00

Luxury caramel sauce, Biscoff crumb and caramelised biscuit ice cream

**Sticky Toffee Pudding** V £8.50

Butterscotch sauce and vanilla ice cream

**Mature Aged Cheese & Biscuits** £13.00

Welsh apple chutney and celery

**Warm Belgian Chocolate Fondant** V £8.95

Truffle chocolate soft centre, fresh strawberries and vanilla crème Anglaise

**Banoffee Meringue Roulade** V £8.00

Baileys chocolate sauce

---

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

Guests on dinner, bed and breakfast basis have a food allowance of £26.50 per person; any amount spent over this allowance will be charged for. Drinks are not included.

---