Dinner Inclusive Menu

STARTERS

Crispy Calamari (GF) served with zesty mayonnaise & chargrilled lime Selection Of Warm Breads (V) served with olive oil, balsamic vinegar & garlic olives Chicken Wings (GF) available in either a buffalo, BBQ or piri piri sauce Cauliflower Fritters (VE) (GF) served with a roasted garlic dip Chicken Liver Pate served with a balsamic tomato chutney & toasted sourdough bread Crab Cakes served with a zesty mayonnaise

THE GRILL All our grills are served with a roasted beef tomato, field mushroom & fries. All our chicken from the grill is served on the bone Chicken & Ribs ¼ piri piri chicken & ½ rack of BBQ ribs Steak & Ribs 6oz sirloin & ½ rack of BBQ ribs Chicken & Steak (GF) (DF) ¼ piri piri chicken & 6oz sirloin Piri Chicken (GF) (DF) ½ grilled piri piri chicken Halloumi Skewers (GF) grilled halloumi & roasted vegetable skewers

STEAKS (GF) All our grills are served with a roasted beef tomato, field mushroom & hand cut chips

8oz Sirloin

8oz Rib Eye

SEAFOOD

Beer Battered Fish & Chips served with mushy peas & tartare sauce Seabass Fillets (GF) (DF) served roasted new potatoes, seasonal greens & salsa Verde Fish Pie mixed seafood, topped with mash served with seasonal greens

BURGERS All burgers are served on a toasted brioche bun with beef tomato, lettuce, red cabbage coleslaw & fries (sliders just with fries) Buttermilk Chicken Burger in a buttermilk crumb 8oz Beef Burger two 4oz beef patties, smoked bacon, cheese Sliders beef, chorizo & buttermilk chicken served with fries Falafel & Spinach Burger (V) (VE) served with baby gem, tomato, vegan slaw & fries

SALADS

Chicken & Bacon Salad chargrilled chicken, bacon, baby gem, parmesan, croutons, anchovies in a Caesar dressing

Pear & Walnut Salad (VE) (GF) pear, walnuts & mixed leaves served with an orange & mustard dressing

DESSERTS

Sticky Toffee Pudding (V) served with vanilla ice cream & caramel sauce

Cheesecake served with vanilla ice cream

Warm Chocolate Brownie (V) served with vanilla ice cream & chocolate sauce

Vanilla Crème Brulee (GF) served with homemade shortbread

Chocolate & Orange Torte (GF) (VE) served with vegan vanilla ice cream

Selection of Sorbet (VE) (GF) & ice creams (per scoop)

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements or would like more information on any of our dishes. Allergy Advice – Please note that our food is prepared in an environment where nuts are present. (N)

Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy free