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# Restaurant Menu

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For the Table		
WARM OVEN-BAKED POTATO BREAD ROLL WITH SEA SALT BUTTER (V) 4.75		
GREEN PITTED GORDAL OLIVES (VE)(GF) 4.50	BALSAMIC PICKLED ONIONS (VE)(GF) 4.50	

Starters	
TEMPURA CAULIFLOWER SHOOTS (VE)	9.50
Crispy cauliflower shoots, seasoned with salt and pepper and served with chilli jam.	
HAM HOCK & SPLIT PEA TERRINE (GFA)	12.75
A classic terrine, served with sweet onion chutney, gherkin, a fresh watercress salad, and crispy sourdough shards.	
ROASTED RED PEPPER & TOMATO SOUP (VEA)(GFA)	8.95
A comforting roasted red pepper and tomato soup, garnished with a swirl of herb pesto. Served with a warm potato bread roll and sea salt butter.	
ORANGE & FENNEL CURED TROUT (GFA)	13.95
Cured trout with orange and fennel, served with a star anise pickled fennel salad, horseradish cream, lemon dressing, and rye bread.	
SALT & PEPPER SQUID	10.75
Crispy salt and pepper squid, served with a chilli and coriander mayonnaise.	

Grills	
100Z RIBEYE STEAK (GFA)	36.00
A premium cut of beef aged for 21 days to enhance its rich marbling and great flavour. Best enjoyed medium-rare. Accompanied by truffle dressed leaves and hard cheese, and your choice of French fries or thick cut chips.	
7OZ GAMMON CHOP (GF)	21.50
Grilled 7oz gammon chop served with pineapple, a fried egg, grain mustard mayonnaise and your choice of French fries or thick cut chips.	
COMPLEMENT YOUR MEAL WITH ONE OF OUR DELICIOUS SAUCES FOR JUST 2.00: BÉARNAISE SAUCE (V)    PEPPERCORN SAUCE (V)(GF)    GARLIC AND HERB BUTTER (V)	

Sides		
LOADED BBQ FRIES (V) 5.50	BATTERED ONION RINGS (V) 4.50	TRUFFLE DRESSED LEAVES WITH
THICK CUT CHIPS (V)(GFA) 4.50	BUTTERED SPRING	HARD CHEESE (V)(GF) 5.00
FRENCH FRIES (V)(GFA) 4.50	GREENS (V)(GF) 4.50	

We Recommend		
NOBILO SAUVIGNON BLANC, NEW ZEALAND 37.50 (BOTTLE)	TRESCOY CHATEAUNEUF DU PAPE, FRANCE (VE) 52.00 (BOTTLE)	WHISPERING ANGEL PROVENCE ROSE, FRANCE 49.00 (BOTTLE)
Vibrant and refreshing with hints of pineapple, elderflower and citrus.	Plums, black cherries and a hint of cocoa and cloves.	Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE

All steaks and burger weights listed are based on raw, pre-cooked weight.. Allergen details: All produce is prepared in an area where allergens are present.  
For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.

Mains	
MUSHROOM AND TRUFFLE RAVIOLI (V)	17.50
Ravioli served in a creamy portobello mushroom sauce with parmesan shavings and a drizzle of truffle oil.	
CHICKEN SCHNITZEL (GFA)	20.95
Crispy chicken schnitzel topped with a fried egg, served with French fries, a watercress and parmesan salad, and truffle mayonnaise.	
FILLET OF SEABASS	25.50
Seared fillet of seabass with potato gnocchi, sauteed spinach, crispy cauliflower shoots and a saffron mussel sauce.	
CHEESY MUSHROOM BURGER (VEA)(GFA)	17.95
Portobello mushroom topped with Barber’s vintage mature cheddar and sweet caramelised onion chutney. Served on a soft bun with a side of French fries.	
LAMB AND ROSEMARY PIE (GF)	19.95
A hearty lamb and rosemary pie accompanied by creamy mashed potatoes, charred tenderstem broccoli and a rich thyme infused gravy.	
CHICKEN TIKKA CURRY	19.50
A fragrant chicken tikka curry served with basmati rice, wholemeal grilled chapati, a crispy onion bhaji and a side of sweet mango chutney.	
CLASSIC CAESAR SALAD (GFA)	14.50
A timeless Caesar salad with crisp little gem lettuce, anchovies, garlic croutons and shaved Italian hard cheese, all tossed in a creamy Caesar dressing. Enhance your salad with:	
CRISPY SKINNED SEABASS	9.00
CHARGRILLED CHICKEN BREAST	6.00
GRILLED HALLOUMI CHEESE	5.00
THE GREAT BRITISH CHEESEBURGER (GFA)	20.95
A 6oz British beef burger topped with crispy bacon, nacho cheese sauce and layered fresh little gem lettuce, sliced tomato, pickled gherkins and caramelised onion chutney. Finished with crispy onion rings. Served with a side of coleslaw and French fries.	
CRISPY FISH AND CHIPS (GFA)	21.50
Golden battered haddock served with thick cut chips, mushy peas, tartare sauce, curry sauce, and a scorched lemon.	

Desserts	
CHOCOLATE FONDANT (V)(GF)	9.50
Warm chocolate fondant with a gooey centre served with honeycomb ice cream and a drizzle of chocolate sauce.	
VANILLA PANNA COTTA (V)(GF)	7.50
Creamy panna cotta served with macerated strawberries, mint, meringue, and a scoop of strawberry ice cream.	
CLEMENTINE TART (V)	8.50
A zesty tart served with a scoop of rich chocolate ice cream and drizzled with dark chocolate sauce.	
RASPBERRY DELICE (V)	8.50
A raspberry delice served with white chocolate pearls, raspberry compote, and refreshing raspberry sorbet.	
SELECTION OF ICE CREAM 3 SCOOPS	7.00
Choose from dark chocolate (VE), salted caramel (VE), vanilla (VE) strawberry or honeycomb ice creams, passionfruit (VE) or raspberry sorbet (VE).	
AFFOGATO (VE)(GF)	4.95
A classic Italian treat of a single espresso and a scoop of vanilla ice cream.	

DINNER INCLUSIVE PACKAGE
Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of up to 32.00 per adult from this menu. Additional spend will be charged as a supplement.
We do not add service charge to your bill. Gratuities are discretionary and welcomed for good quality food and service.