

BAR & GRILL

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Menu



With us, you're at home



With us, you're at home

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Sandwiches

Choose from white or brown bloomer or a freshly baked white baguette.

	Sandwich	Baguette
Mature cheddar and sweet pickle (v)	£4.95	£5.95
Brie, apple, celery and mayonnaise (v)	£5.50	£6.50
Tuna mayonnaise and cucumber	£5.25	£6.25
Prawn and Marie Rose sauce	£5.95	£6.95
Chicken, avocado and mayonnaise	£5.95	£6.95
Honey roasted ham and mustard	£5.25	£6.25

All sandwiches are served with crisps and salad garnish. Why not add chips instead of crisps for £1.25?

Hot Speciality Sandwiches

Roasted Mediterranean vegetables in ciabatta with melting brie (v)	£8.25
Mozzarella, roast red pepper and pesto in a ciabatta (v)	£8.25
Chargrilled chicken with lettuce and a soy & spring onion dressing in a warm baguette	£8.50
Club sandwich: triple decker sandwich with chicken, bacon, cheddar cheese, lettuce, tomato and mayonnaise	£8.95

All served with a salad garnish and fries.

Omelettes

Cheese and tomato (v)	£8.50
Onion and mushroom (v)	£8.50
Ham and cheese	£8.50

A three egg omelette served with chips and salad garnish.

Jacket Potatoes

Cheese (v)	£5.95
Marinated vegetable and goat's cheese	£6.25
Tuna and sweetcorn mayonnaise	£6.25
Prawns in a Marie Rose sauce	£6.50
Chicken curry	£6.50

All served with a salad garnish.

Burgers

	Regular	Double
Chargrilled chicken fillet: tender chicken supreme fillet in a sesame seed bun with chips, salad garnish, coleslaw and BBQ sauce	£9.75	£11.50
Classic burger: beefburger in a sesame seed bun with chips, salad garnish, coleslaw and BBQ sauce	£9.75	£11.50
Go classic or why not add your favourite toppings for an extra 95p each?		
• Melted cheddar	• Caramelised onions	
• Melted stilton	• Chargrilled peppers	
• Melted brie	• Jalapeño peppers	
• Grilled bacon	• Fried mushrooms	
• Onion rings	• Tomato salsa	

£7.95 2 course lunch menu Or 3 course for only £10.95

Available Monday – Saturday, 12pm – 5pm.

Starters

Soup of the day
Crown of seasonal melon
Any small pasta
Any small risotto

Main Course

Any omelette
Any baked potato
Any large pasta or risotto
Baked field mushrooms
Scampi and chips
Butterfly chicken breast
Rich chicken curry
Gammon and chips

Desserts

Any dessert

Starters

Soup of the day with warm bread & butter (v)	£4.95
Crown of seasonal melon filled with a berry compote	£4.95
Roasted pepper and goat's cheese tower drizzled with basil oil (v)	£5.95
Potted prawns in spiced butter with fresh lemon and brown bread and butter	£5.50
Grilled fillet of salmon on a classic Niçoise salad	£5.85
Rustic pork and apricot terrine wrapped in bacon served with red onion chutney	£5.50

Pasta and Risotto

	Small	Large
Penne Pasta with roasted Mediterranean vegetables in a coriander and lime sauce (v)	£5.25	£8.50
Mushroom and pea risotto with nut brown butter and parmesan shavings (v)	£5.50	£8.75
Tagliatelle with prawns and mussels in a tomato & fennel sauce with penne pasta	£5.95	£9.50
Chargrilled chicken risotto with red pepper pesto and parmesan shavings	£5.75	£9.95

All large portions served with garlic bread and a side salad.

The Main Event

Baked field mushrooms filled with blue cheese and topped with herb breadcrumbs on sautéed spinach with a tomato dressing (v)	£10.25
Scampi and chips with salad and tartare sauce	£9.95
Baked lemon and herb crusted salmon served with a light chervil sauce, sautéed new potatoes and garlic French beans	£12.50
Poached fillet of bream with a prawn roulade garnished with crispy seaweed and served with fondant potato, braised fennel and a white wine & mushroom sauce	£12.50
Rich chicken curry with basmati rice and poppodoms	£10.95
Roast chicken breast glazed with sweet chilli served on a bed of sautéed mange tout and baby corns	£10.95
Confit of duck leg on a green lentil and bacon ragout with a thyme jus	£10.95
A trio of pork and leek sausages on herb mash with rich onion gravy	£9.95
Grilled pork chop with roasted apples, grain mustard crushed new potatoes and a sage jus	£11.95
Braised beef and ale topped with a puff pastry lid and served with fresh market vegetables	£9.95
Slow cooked lamb shank spiced with cumin and chilli served with cous cous	£14.50

(v) Denotes suitable for vegetarians. All prices are inclusive of VAT at the current rate but exclude service which is at your discretion. Dinner inclusive guests may choose up to the value of £18.50 within your rate. Any additional spend will be charged. Please ask to speak with a Manager if you have any questions regarding allergies and GM foods.

From the Grill

Butterfly chicken breast finished with garlic butter	£10.95
Gammon steak with a choice of fried egg or grilled pineapple	£11.50
Prime rib eye steak served with grilled mushroom and tomato and finished with a grain mustard butter	£16.95

All served with salad & fries or fresh market vegetables.

Additional Side Orders

All main meals come complete, but why not order your favourite side as well?

House salad	£2.75	Ratatouille	£2.75
Braised fennel	£2.75	Chips	£2.75
Mange tout	£2.75	Mashed potato	£2.75
Creamed leeks	£2.75	New potatoes	£2.75
Seasonal vegetables	£2.75	Basamati rice	£2.75

Desserts

Meringue nest filled with fresh cream and fruit	£4.95
Seasonal fruit salad served with fresh pouring cream	£4.95
A selection of ice cream (vanilla, strawberry, chocolate)	£4.95
Warm chocolate brownie with vanilla ice cream	£5.25
Dessert of the day (please ask your server)	£5.25
Cheese & Biscuits served with grapes and celery	£5.25

Coffee

Café americano	£2.75 per cup
Café latte	£2.95 per cup
Grande cappuccino	£2.95 per cup
Espresso	£2.75 per cup
Pot of coffee	£2.95 per person
Hot chocolate	£2.95 per cup
Hot chocolate with whipped cream	£3.50 per cup
Pot of tea	£2.95 per person
Choice of Twinings fruit tea	£2.95 per person