

TO START



Guests on inclusive packages have a food allowance of £30.00 per person for dinner. Maximum of three courses. Coffees are charged as extra.

COCKTAILS

Hatherley's Haven Gin cocktail Hendricks's gin, Fever-Tree tonic water, triple sec and grenadine £9.50

Aperol spritz cocktail prosecco, Aperol with a splash of soda £9.00

NIBBLES AND STARTERS

Mistiva marinated olives £4.25 (GF)

Freshly baked selection of bread, balsamic and oil £4.25

Three arancini balls flavoured with butternut squash and sage £6.50 (VE)

STARTERS

Roasted carrot and tomato soup freshly baked bread £6.10 (V, VE, GF, DF, NF)

Bang bang prawns' Asian salad, flaked Almonds £7.95 (GF, DF)

Smooth chicken liver pate ale chutney, baby salad leaves, toasted brioche £7.50 (GF)

Warm goats cheese tart Pesto royal sundried tomato dressing and baby leaves £7.50 (V)

ALLERGEN STATEMENT All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. V=Vegetarian VE= Vegan

MAIN



Pan fried pork cutlet savoyard potatoes, apple crisp, calvados jus £19.00 (GF)

Pan roasted chicken breast dauphinoise potatoes; red wine jus £18.00 (GF)

Confit duck leg chorizo spiced green lentils £22.00 (GF, DF)

Roasted turkey breast pigs in blankets, sausage meat stuffing, red wine gravy £19.75 (NF, DF, GF without stuffing)

Slowly braised shin of beef horseradish mash, red wine jus £19.00 (GF)

Sweet potato wellington spinach, cajun spice, roast potatoes, and vegetables (V, VE, DF, NF) £16.00

Moroccan spiced cous cous butternut squash, cranberry and red onion tagine (VE) £17.00

Classic Caesar salad lettuce, sweet anchovy, croutons and dressing £12.50
With salmon £18.00 With chicken £18.00

GRILL

10oz sirloin steak hand cut triple cooked chips, flat mushroom and roasted cherry tomatoes £28.00 (GF)
Chef recommends the steak to be served medium rare

6oz steak burger served in a toasted sourdough bun, spiced tomato relish, mature Cheddar, chargrilled back bacon, lettuce, tomato, slaw, topped with a wally (deep fried gherkin), French fries £19.00

FISH

Baked fillet of haddock spinach potato cake, saffron cream sauce £19.00 (GF, NF)

Loin of cod crispy julienne vegetable, spiced with chorizo and tomato sauce £19.00

SIDES

Carrots £3.50

Green beans £3.50

Braised red cabbage £3.50

Mixed salad £3.50

Dauphinoise potatoes £4.50

New potatoes £4.50

Triple cooked chips £4.50

Peppercorn £3.50

Stilton Sauce £3.50

Red wine jus £3.50

Bearnaise £3.50

Hollandaise £3.50

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If paying by cash or card a discretionary 10% service charge will be added to your bill. If charged back to your room a 3% service charge will be applied to your final bill. This charge will be wholly distributed to our team members.

