



Menu

Available 5-8pm Wednesday – Saturday

STARTERS

- Slow cooked pork belly**, burnt apple sauce, crackling, cider sauce **£8** MK, SD
Spring vegetable salad, peas, broad beans, courgettes, baby gem, asparagus, lemon dressing **£7.50** VG, GF
Anti pasti, Parma ham, salami, Milano, olives, buffalo mozzarella, sun-blushed tomatoes, roast artichokes, roast peppers, grissini bread **£8.50** MK, SD
Seafood board, Atlantic prawns, shell on prawns, smoked mackerel, pickled cockles, bloody Marie rose sauce, caper butter, Thai crab beignet, granary bread **£9.50** CR, MK, F, FC

MAINS

- Chicken breast**, gnocchi, broad beans, asparagus, basil pesto **£16.50** MK
Caley Burger, gem lettuce, beef tomato, mature cheddar, crispy onions, truffle mayo, gherkin, fries **£ 15.50** MK, E, SD
Caley beer battered cod, chunky chips, minted mushy peas, lime tartare sauce **£14.50** F, E, SD
Wholetail scampi, chunky chips, minted mushy peas, lime tartare sauce **£13.50** E, SD, CR
Char-grilled steak, grilled cherry on the vine tomatoes, mushrooms, black garlic mayonnaise, chunky chips, roquette & parmesan salad **£27.50** E, MK, SD, GF
Malaysian curry, jasmine rice, salsa, naan bread **£14.50** VG
Add Chicken **£2.00**
Add King Prawns **£3.00** CR
Vegetarian burger, vegan mozzarella, slaw, fries, red pepper ketchup **£13.50** VG, SD

SIDES

- Chunky chips or Skinny fries **£3** GF
House chopped salad **£3.50** SD, V, VG
Marinated olives **£3.50** SD, V, VG
Naked Slaw **£3.00** SD, V, VG
Buttered peas **£3.00** MK

DESSERTS

- Fudge sundae**, brownie pieces, hazelnuts, wafer curl, fudge sauce **£7.50** MK, E
Lemon meringue, lemon curd, shortbread, lemon cake, Italian meringue **£7** MK, E
Warm dark chocolate brownie, chocolate sauce, vanilla ice cream **£7** MK, E
Cinnamon doughnuts, Caramel sauce, apple ice cream **£7** MK
Selection of British cheese, please ask for details, crackers, grapes, chutney **£8.50** GF, MK, C

Allergen codes

C=Celery CR=Crustaceans E=Eggs F=Fish GF=Gluten free L=Lupin MK=Milk MC=Molluscs MU=Mustard
N=Nuts PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced

For more information about food allergies and intolerances please speak to a member of staff.

** Supplements apply to Stay, Wine & Dine, Luxury 2-night stay and group packages. Please speak to a member of staff for further information is required.