

(Kcal) energy content of dish in kilocalories. **Adults need around 2000 Kcal a day**

## STARTERS

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<b>Pea &amp; mint soup</b> (V) (*) (341 Kcal) Warm ciabatta bread	7.25
<b>Crispy chicken wings</b> (626 Kcal) Choose from Frank's hot chilli, BBQ or soy, sesame & ginger sauce	8.50
<b>Roasted red pepper houmous</b> (Vg) (816 Kcal) Grilled peppers, basil oil & warm flat bread	7.25
<b>Pear &amp; dolcelatte salad</b> (V) (Gs) (279 Kcal) Toasted walnuts, rocket, little gem, honey & mustard dressing	7.25

## PIZZA

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<b>Spicy meat feast</b> (1459 Kcal) Mozzarella, pepperoni, salami, spicy chicken, jalapenos & Frank's hot sauce	15.75
<b>Margherita</b> (V) (1168 Kcal) Tomato & Mozzarella	14.75
<b>Pepperoni</b> (1306 Kcal) Mozzarella & spicy pepperoni	15.50
<b>Hawaiian</b> (1287 Kcal) Baked ham & pineapple	15.50

## SALADS

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<b>Caesar salad</b> (369 Kcal) Gem lettuce, ciabatta croutes, shaved Parmesan & Caesar dressing	12.75
<b>Add grilled chicken breast</b> (Gs) (178 Kcal)	4.50
<b>Add grilled salmon fillet</b> (Gs) (317 Kcal)	5.50
<b>Add grilled halloumi</b> (V) (Gs) (441 Kcal)	4.50

## BURGERS

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<b>Gourmet prime beef burger</b> (1463 Kcal) Served in a brioche bun with crispy bacon, mature Cheddar cheese, mayonnaise, lettuce, tomato, red onion & skin on fries	17.50
<b>Hunter's chicken</b> (1221 Kcal) Crunchy coated chicken fillet, crisp bacon, mature Cheddar cheese & BBQ sauce	17.50
<b>Beetroot, red pepper &amp; quinoa</b> (Vg) (1068 Kcal) Grilled peppers & mayonnaise	17.25
<b>Upgrade to sweet potato fries</b> (V) (Gs)	1.00

**If you have a food allergy or intolerance, please inform a member of staff before dining.**  
**All food is prepared in an area where allergens are present.** (V) These dishes are suitable for a vegetarian diet (Vg) These dishes are suitable for a vegan diet (Gs) These dishes are produced utilising non-gluten containing ingredients (\*) These dishes can be made suitable for a gluten-sensitive diet.

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## MAIN PLATES & CLASSICS

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<b>Cumberland sausage ring</b> (874 Kcal) Creamy mash, red wine & port braised cabbage, carrots & red wine gravy	<b>15.95</b>
<b>Chicken makhani curry</b> (*) (991 Kcal) Basmati rice, sourdough naan bread, poppadums & mango chutney	<b>17.25</b>
<b>Three bean &amp; sweet potato chilli</b> (Vg) (Gs) (812 Kcal) Basmati rice, nachos, salsa & guacamole	<b>16.25</b>

## SANDWICHES & WRAPS

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Our sandwiches are served on thick white or malted bloomer bread with potato crisps

<b>Chicken, crisp bacon, avocado &amp; mayonnaise</b> (*) (968 Kcal)	<b>8.95</b>
<b>Baked ham, mature Cheddar &amp; caramelised red onion chutney</b> (*) (845 Kcal)	<b>8.50</b>
<b>Tuna mayonnaise, cucumber &amp; rocket</b> (*) (685 Kcal)	<b>8.50</b>
<b>Superfood wrap</b> (Vg) (676 Kcal) Red pepper houmous, grilled peppers, avocado & crisp lettuce	<b>8.50</b>

## HOT SANDWICHES

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Our hot sandwiches are served with a choice of either skin on fries or a mug of freshly prepared pea & mint soup

<b>The Club</b> (*) (1259 Kcal) Classic triple-decker of grilled chicken breast, crisp bacon, lettuce, hard boiled egg & sliced tomato	<b>15.75</b>
<b>Ham &amp; cheese melt</b> (978 Kcal) Sliced bloomer, baked ham & melted Cheddar	<b>13.50</b>
<b>Mushroom &amp; cheese melt</b> (V) (1017 Kcal) Sliced bloomer, mushrooms sautéed in garlic & parsley butter & melted cheddar	<b>13.00</b>

## ON THE SIDE

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<b>Beer battered onion rings</b> (V) (514 Kcal)	<b>4.75</b>
<b>Homemade cheese garlic bread</b> (V) (390 Kcal)	<b>4.50</b>
<b>Skin on fries</b> (V) (Gs) (433 Kcal)	<b>4.50</b>
<b>Sweet potato fries</b> (V) (Gs) (430 Kcal)	<b>4.75</b>

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## DESSERTS

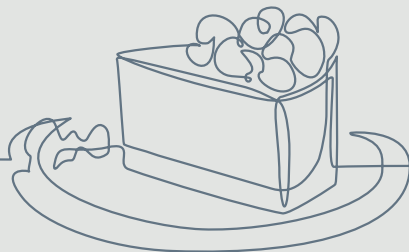
<b>Honeycomb cheesecake</b> (632 Kcal) Salted caramel sauce	<b>7.75</b>
<b>Chocolate orange tart</b> (Vg) (Gs) (285 Kcal) Exotic fruit coulis	<b>7.50</b>
<b>Indulgent ice creams</b> (V) (Gs) (328 Kcal) Cornish vanilla, honeycomb, mint chocolate chip, raspberry sorbet (Vg), triple chocolate, salted caramel, rum & raisin & strawberry <b>Three scoops – your choice</b>	<b>6.95</b>

## HOT DRINKS

<b>English Breakfast tea</b> (0 Kcal)	<b>3.50</b>
<b>Earl Grey tea</b> (0 Kcal)	<b>3.50</b>
<b>Fruit &amp; Infusion tea</b> (0 Kcal)	<b>3.50</b>
<b>Decaf tea</b> (0 Kcal)	<b>3.50</b>
<b>Hot chocolate</b> (183 Kcal)	<b>3.95</b>

## COFFEE

<b>Cappuccino</b> (112 Kcal)	<b>3.70</b>
<b>Latte</b> (17½ Kcal)	<b>3.70</b>
<b>Americano</b> (6 Kcal)	<b>3.70</b>
<b>Decaf Americano</b> (6 Kcal)	<b>3.70</b>
<b>Flat White</b> (8½ Kcal)	<b>3.80</b>
<b>Espresso</b> (7 Kcal)	<b>3.40</b>



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## WHITE WINE

	ABV	750ml	175ml	250ml
Luis Felipe Sauvignon Blanc	13.5%	28.50	6.50	9.00
Pontebello Pinot Grigio	12.0%	26.50	6.00	8.30
El Velero Verdechio Blanco	12.5%	25.00	5.90	7.90
Waipara Hills Sauvignon Blanc	14.5%	34.50		
Cullinan View Chenin Blanc	13.0%	27.50	6.30	8.65
Berry Estates Unoaked Chardonnay	13.5%	28.00	6.40	8.80
Gavi Ca Bianca		12.0%	33.00	
Luis Felipe Grand Reserva Chardonnay	13.5%	31.00		

## RED WINE

	ABV	750ml	175ml	250ml
Grantford Cabernet Sauvignon	13.5%	29.00	6.60	9.15
Dashwood Pinot Noir	14.0%	37.00		
Luis Felipe Edwards Merlot	14.5%	27.50	6.30	8.65
Ayrum Temperanillo	12.0%	25.00	5.90	7.90
Don Jacobo Rioja	13.5%	35.00		
Montepulciano D'Abruzzo	13.0%	32.00		
Lunaris by Callia Malbec	13.5%	31.00	6.95	9.75
Between Thorns Shiraz	13.5%	27.00	6.25	8.60

## ROSE WINE

	ABV	750ml	175ml	250ml
Antonio Rubini Pinot Grigio Rosato	12.0%	28.50	6.50	9.00
Whispering Hills White Zinfandel	11.0%	27.00		

## SPARKLING WINE

	ABV	750ml	125ml
Da Luca Prosecco	11.0%	32.50	7.40
Galante Rose Prosecco	13.0%	33.50	
Louis Dornier Rose	12.0%	55.50	
Louis Dornier Brut	12.0%	51.50	

## CHAMPAGNES

	Bottle
Taittinger Brut Réserve NV	78.50
Taittinger Prestige Brut Rosé	82.50

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