

## DRAUGHT BEERS

½ Pt	Pint	
£2.00	3.95	Stella Artois
£2.80	5.50	Goose Midway Session IPA
£1.90	3.75	Beck's Vier

## BOTTLED BEERS

£3.95	Becks Blue (Non Alcoholic)
£4.10	Asahi
£4.10	Peroni (also available gluten free)
£3.80	Strongbow
£4.10	Budweiser
£4.10	Birra Moretti
£4.10	Corona Extra
£4.50	Blue Moon Belgian White
£4.95	Guinness Surger
£5.20	Hopgoblin

## GIN

£3.85	Hendrick's
£3.70	Bombay Sapphire
£3.40	Beefeater
£4.00	Sipsmith London Dry Gin
£3.00	Gordon Sloe Gin
£3.00	Gordon Pink Distilled Gin

## VODKA

£4.60	Grey Goose
£3.70	Absolut
£3.40	Eristoff

## RUM

£3.40	Bacardi white
£3.40	Lamb's navy
£3.60	Captain Morgan spiced
£3.60	Captain Morgan

## WHISK (€) SCOTTISH + IRISH + AMERICAN

£4.20	Chivas Regal
£4.60	Glenkinchie 12years old
£3.40	Grant's
£5.10	Balvenie 12 years old
£6.95	Oban 14 years old
£5.10	Talisker 10 years old
£6.95	Lagavulin 16 years old
£4.30	Cragganmore 12 years old
£3.70	Jameson Irish
£3.80	Jack Daniel

## SHERRY AND PORT

£4.30	Cockburn's Special Reserve 50ml
£3.65	Cockburn's Fine Ruby 50ml
£3.65	Tio Pepe 50ml
£3.65	Harveys Bristol Cream 50ml

## SOFT DRINKS

£1.90	Fever-Tree Tonic 200ml
£2.75	Coca Cola 330ml
£2.75	Diet Coke 330ml OR Coke Zero 330ml
£2.15	Still or Sparkling Water 330ml
£3.55	Still or Sparkling Water 750ml
£2.75	J2O Orange & Passion Fruit, Apple & Raspberry, Apple & Mango
£2.00	Capri Sun
£2.75	Appletiser

## WHITE WINE

175ml	250ml	Bottle
£5.00	£6.50	£19.50
Bespoke Chenin Blanc, Western Cape South Africa <i>Lively fruit with a note of richness to the palate</i>		

£5.50	£6.75	£20.00
Corte Vigna Pinot Grigio delle Venezie, Italy <i>The Grapes are grown in north-eastern Italy</i>		

£5.50	£6.75	£20.00
Berri Estates, Unoaked Chardonnay, Australia <i>The grapes are fermented and matured in stainless steel with no oak contact</i>		

£6.00	£7.50	£22.50
Granfort Sauvignon Blanc, Vin de France <i>Bursting gooseberry aromas and fresh, zingy acidity</i>		

Côtes du Rhône, France		£28.50
<i>The wine shows exotic fruit such as lychee and mango</i>		

Flagstone Viognier, South Africa		£30.00
<i>Aromas of ripe watermelon and juicy peach in a delicate hint of spice</i>		

## ROSE

175ml	250ml	Bottle
£5.50	£7.35	£20.00

Vendange White Zinfandel, California <i>Summer drinking, full of ripe strawberries and cream</i>		
---	--	--

£5.75	£7.50	£21.00
-------	-------	--------

Granfort Cinsault Rosé, France <i>Sophisticated rosé for sipping – or glugging!</i>		
--	--	--

## RED

175ml	250ml	Bottle
£5.00	£6.50	£19.50

Tierra Merlot, Central Valley South Africa <i>Soft juicy plums and warming spice</i>		
---	--	--

£5.00	£6.50	£19.50
-------	-------	--------

Monte Verde Cabernet Sauvignon, South Africa <i>Seductively rich wine</i>		
--	--	--

£5.75	£7.00	£21.00
-------	-------	--------

Luis Felipe Edwards Malbec, Rapel Valley, Argentina <i>Very fragrant plum</i>		
--	--	--

£6.00	£7.50	£22.50
-------	-------	--------

Berri Estates Shiraz, South Estern, Australia <i>Dark berry fruit flavours and juicy, soft tannins, with a touch of oak</i>		
--	--	--

Faustino VII Rioja, Spain		£27.00
<i>Subtle touch of oak on the palate to balance the lively fresh fruit flavours.</i>		

Valpolicella Classico, Bolla, Italy		£29.00
<i>Fragrant aromas of cherry, redcurrant and blackberry</i>		

## SPARKLING

125ml	Bottle
£4.75	£25.95

Da Luca Prosecco, Italy <i>Peachy-keen, prefect Prosecco</i>	
---	--

Jacquart Brut Mosaique. France		£39.00
<i>Classy, sophisticated and elegant</i>		

# GOURMET BAR

## MENU

## STARTER



**CHEF'S HOMEMADE SOUP OF THE DAY**  
Served with Bread roll  
£5.00

**TRADITIONAL DUCK PATE**  
Kumquat jam, crispy crostini, dressed leaves  
£5.75

**BREAD CRUMBED BLACK PUDDING AND CHEDDAR LOLLIPOPS**  
Tomato chutney, dressed leaves  
£5.50

**BAKED FIG & PROSCIUTTO**  
Stilton and honey dressed leaves with toasted nuts  
£6.25

**ASIAN SPICED SQUID**  
Pickled vegetables, crispy seaweed, Szechuan sauce  
£6.50

## BURGERS

Served on a toasted bun and skinny chips

**CHARGRILLED 8OZ BEEF**  
Smoked bacon, cheddar, lettuce, tomato and salsa  
£12.00

**JERK CHICKEN**  
Cheddar, lettuce, tomato, lime mayo  
£11.50

**BUTTERNUT SQUASH AND QUINOA**  
Lettuce, tomato, salsa  
£10.00

## MAIN

**BEER BATTERED HADDOCK**  
Served with skinny chips, minted mushy peas, tartare sauce  
£13.00

**CHARGRILLED 8OZ RIBEYE STEAK**  
Served with skinny chips, roast mushroom, charred tomato (best cooked rare or medium)  
£19.00  
Add peppercorn or stilton sauce for extra £1.50

**PAN FRIED SALMON**  
Fine beans, peas, asparagus, roast vine tomato, parmentier potatoes and tarragon cream sauce  
£14.50

**MINTED LAMB KEBAB**  
Herb couscous, spiced tagine sauce, yogurt dressing and pomegranate  
£13.00

**ROAST COD**  
Saute potato, tuscan ratatouille, salsa verde  
£14.50

**VENISON SAUSAGE**  
Spring onion mash potato, roast onion, spring greens, red wine sauce  
£12.00

**PEA, ASPARAGUS AND RICOTTA TORTELLINI**  
Spinach, herb cream sauce  
£10.00

**CHARRED CHICKEN AND CHORIZO LINGUINE**  
Olive, garlic and tomato sauce  
£12.00

## PIZZA

**STONE BAKED MARGHERITA PIZZA**  
Mozzarella and tomato garlic sauce and 1 topping of your choice  
£9.00

**ADD EXTRA TOPPING**  
£0.75 each topping  
Pepperoni, olives, red onion, sundried tomato, roast peppers, mushrooms

## SALAD

**CLASSIC CAESAR SALAD**  
Parmesan, croutons, anchovies  
£8.00



**FINE BEANS, PEAS, SPINACH, TOMATO AND FETA CHEESE**  
In a mint dressing  
£9.00



**ROAST SQUASH, BROCCOLI, BEETROOT, TOASTED SEEDS**  
And Pomegranate dressing  
£9.00



**ADD**  
Jerk Chicken to any salad  
£3.00

## SIDE

**RUSTIC BREAD AND MARINATED OLIVES**  
Olive oil and balsamic vinegar  
£4.50



**STONE BAKED GARLIC BREAD AND CHEESE**  
£3.25



**BUTTERED CARROTS AND PEAS**  
£2.50



**SKINNY CHIPS**  
£3.50



**TOMATO AND MOZZARELLA SALAD**  
£4.00

## HOT SANDWICHES

Served on ciabatta with skinny fries

**CHARGRILLED MINUTE STEAK**  
Fried onions, mustard mayonnaise and roquette  
£10.00

**ROASTED MEDITERRANEAN VEGETABLES**  
With vegan cheddar and salsa  
£8.00



**FISH FINGER SANDWICH**  
Tomato, baby gem and tartar sauce  
£7.00

## DESSERT

**CHOCOLATE SPONGE PUDDING**  
Honey comb ice cream and chopped nuts  
£5.75

**BAKED VANILLA CHEESECAKE**  
Berry compote  
£5.25

**RASPBERRY FRANGIPANE TART**  
Vegan vanilla ice cream, raspberry sauce  
£5.75



**CHEESE BOARD**  
Selection of 3 classic cheeses  
Onion chutney and savoury biscuits  
£8.00



**3 SCOOP OF DELICIOUS ICE CREAM**  
Choice of vanilla, chocolate, strawberry  
£4.75



**HOUSE FRUIT SALAD**  
Blackcurrant sorbet  
£4.75



ORDERS DELIVERED TO THE ROOM ARE CHARGED A £3 DELIVERY/TRAY CHARGE. ALLERGEN INFORMATION FOR THIS MENU IS AVAILABLE.  
PLEASE ASK A MEMBER OF THE FOOD SERVICE TEAM IF YOU HAVE ALLERGIES OR INTOLERANCES. ALL PRICES ARE IN GBP & INCLUDE VAT

VEGETARIAN

VEGAN

GLUTEN FREE

AVAILABLE 24-7