

Restaurant

MENU

Dinner inclusive guest allowance: 2 courses £25 | 3 courses £30

Food is served from 6pm to 9pm - we like to take our last orders by 8:30pm

Starters	
Nachos, cheese, salsa, sour cream v	7
Chef's seasonal soup of the day ve	7
Grilled chorizo, olives, houmous, flatbread	8
Garlic mushrooms, sourdough toast v	6
Beer battered prawns, lemon soy dip	8
Mains	
Pan seared fish of the day, carrot & pea purée, crushed new potatoes, pea shoots	17
Caesar salad ve option Greek style salad with olives & feta ve option Add to salads: grilled fish of day grilled chicken pan-fried prawns grilled chorizo	12 5
Steak pie, mash, seasonal vegetables, gravy	16
Smoked cheddar mac & cheese, garlic bread, bacon bits ve option	13
Lamb kofta, Greek style salad, mint yoghurt, flatbread	15
8oz rib-eye steak, vine cherry tomatoes, chestnut mushrooms, chunky chips, peppercorn sauce £8 supplement charge applies for dinner inclusive guests	25
Chicken supreme, warm beans, chorizo & new potato stew	15
Indian Curries	
Traditional & homemade, naan bread, basmati rice, poppadoms & mango chutney	
Chicken tikka masala, tomato onion gravy, light spices, cream	15
King prawn korma, tomato & coconut milk gravy, South Indian spices	16
Mixed vegetable masala, tomato, coriander, fenugreek, onion gravy ve	12
Side Dishes	
Chips add cheese £1 House salad Garlic bread Onion rings Olives Cheesy garlic bread Crushed new potatoes Seasonal mixed greens	ach

Desserts

Ask a member of staff for the dessert menu