

Restaurant Menu

APPETISERS

SELECTION OF ARTISAN BREADS
Confit Garlic Butter and Chilli Oil (v)

£3.00

MIXED OLIVES

House Smoked Almonds (v)

£2.50

ROASTED RED PEPPER HUMMUS
Pita Chips (v)

£3.00

THE NUT COMPANY HOT CHILLI NUTS
(v)

£1.50

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY
Croutons, Crusty Bread Roll (v, gfo)

£5.50

SMOKED APPLEWOOD CHEDDAR BEIGNETS
Inca Tomatoes, Balsamic Glazed Shallots (v)

£5.50

SHREDDED CARROT AND RED CABBAGE SALAD
Chilli and Lime Dressing, Roasted Red Pepper Hummus and Pita Chips (gfo)

£4.95

CRISPY HOI SIN DUCK SALAD
Spring Onions, Beansprouts, Pomegranate, Watercress and Pak Choi (gf)

*£6.25

DELI BOARD SHARING PLATTER (FOR 2) *£11.50
Selection of Continental Sliced Meats, Smoked Fish, Antipasti selection, bread and salads (gfo)

ROASTED CHICKEN ROULADE £5.50
Pearl Barley, Wild Garlic Puree and a Bacon Crumb (gf)

POACHED COD *£6.95
Samphire, Spicy Chorizo Crisps and an Avocado Relish (gf)

SLOW BRAISED BEEF CHEEK CROQUETTES £5.95
Horseradish Dust, Celeriac Puree, Red Wine Jus

MAINS

BRAISED BLADE OF BEEF £14.95
Celeriac Gratin, Charred Artichoke, Smoked Onion Purée and Beef Demi Glaze (gfo)

FILLET OF PORK AND BLACK PUDDING WELLINGTON *£15.50
Burnt Apple Purée, Sautéed Savoy Cabbage, Cider Sauce

ROASTED RUMP OF LAMB WITH GNOCCHI **£19.00
Glazed Chantenay Carrots, Sweet Young Peas, Pea Purée, Rosemary Jus

CHICKEN BALLOTINE £14.95
Stuffed with Wild Mushrooms and Spinach, Confit Leg, Creamed Potatoes and Port Jus (gfo)

PAN FRIED SCOTTISH TROUT £14.95
Grilled Asparagus, Crushed New Potatoes, Poached Hens Egg and Chive Butter Sauce (gfo)

KING PRAWN AND CHORIZO LINGUINE *£15.50
Chilli, Garlic, Rosemary and Tomato Sauce

MONKFISH WRAPPED IN BACON ***£24.00
Slow Cooked Oxtail, Parsnip Purée, Potato Rosti, Red Wine Jus (gfo)

BAKED FETA CHEESE £13.95
Textures of Beetroot, Rocket, Homemade Pesto, Pistachios (v, gf)

CHAR GRILLED CHICKEN AND BACON SALAD £12.50
Caesar Dressing, Iceberg, Croutons, Parmesan (gfo)

GRILLED HALLOUMI SALAD £12.50
Tzatziki, Iceberg, Croutons, Hummus (gfo)

ROASTED SWEET POTATO AND QUINOA SALAD £12.50
Pomegranate Pearls, Kale, Charred Pepper, Chilli and Coriander Dressing (v, gf)

THE HAND CARVED CLASSIC ROAST £13.95
Today's Roasted Joint, Goose Fat Roast Potatoes, Creamed Garlic Mash, Yorkshire Pudding, Pan Gravy, Seasoned Vegetables

GRILLS

8OZ SIRLOIN STEAK **£19.95
Roasted Cherry Vine Tomatoes, Button Mushrooms and Skin on Chips (gf)

8OZ RUMP STEAK *£17.95
Roasted Cherry Vine Tomatoes, Button Mushrooms and Skin on Chips (gf)

CHAR GRILLED 10OZ D CUT GAMMON STEAK £11.95
Roasted Cherry Vine Tomatoes, 2 Fried Eggs, Pineapple Ring and Skin on Chips (gf)

THE CROWN AND MITRE 10OZ STEAK BURGER £13.95
Locally Sourced Steak Mince, Smoked Bacon, Monterey Jack Cheese, Homemade 'Slaw, Served in a Brioche Bun. Served with Skin on Chips (gfo)

PORTOBELLO MUSHROOM BURGER £13.00
Topped with Grilled Goat Cheese and Wilted Spinach. Served in a Brioche Bun, with Hand Cut Skin on Chips and Chunky Tomato Salsa (v, gfo)

SAUCES All £2.95
Red Wine Jus, Peppercorn, Diane, Stilton, Béarnaise

SWEETS

JAM JAR STRAWBERRY AND MINT CHEESECAKE *£6.50
Chocolate Dipped Strawberries (gfo)

HOMEMADE STICKY TOFFEE PUDDING £6.00
Thick Toffee Sauce and Vanilla Ice Cream (gfo)

HOMEMADE DAIRY ICE CREAM
Served with a Café Curl. Choose From: Vanilla Bean, Strawberries and Cream, Dark Chocolate and Mint or Salted Caramel (gfo)
2 scoops £5.50 Extra scoop £1.00

CHEESE AND BISCUITS
Choose from: Smoked Applewood Cheddar, Stilton, Somerset Brie and Mature Cheddar. All Served with Chutney, Celery and Biscuits. (gfo) 2 for £4.95, 3 for *£6.45, 4 for **£7.95

DARK CHOCOLATE MOUSSE £5.50
Raspberry Sorbet and Chocolate 'Soil'

ASSIETTE BOARD (FOR 2) *£11.50
A Trio of Mini Desserts Served on a Wooden Board. (Please Ask for Today's Selection)

SIDES All £3.00

Inca Tomato and Rocket Salad,
Parmesan and Balsamic
Hand Cut Skin on Chunky Chips
Seasonal Vegetables

Garlic Ciabatta
Onion Rings
Mashed Potatoes
Buttered New Potatoes

*£2.50 supplement to guests staying on a dinner inclusive package

** £4.50 supplement to guests staying on a dinner inclusive package

*** £9.00 supplement to guests staying on a dinner inclusive package

Please note that dinner inclusive packages do not include sauces, side orders and appetisers

Wine List

HOUSE WINE

175ml 250ml Bottle

WHITE WINE

1. D'VINE INZOLIA, TERRE SICILIANE, ITALY

Fresh with citrusy tones and a hint of peach on the finish.

£5.00 £6.35 £19.00

RED WINE

2. D'VINE CABERNET SAUVIGNON, ITALY

About 10% of Merlot is added to this soft, juicy-fruited Cabernet Sauvignon which adds to its depth of flavour.

£5.00 £6.35 £19.00

ROSE WINE

3. D'VINE MERLOT ROSÉ, ITALY

A Strawberry-fruited rosé, with a fresh, just off-dry finish.

£5.00 £6.35 £19.00

4. VIN DU PATRON WHITE BORDEAUX 2015

Grapes organically grown from Domaine du Seuil Cadillac, France.

£5.25 £7.15 £20.95

5. VIN DU PATRON RED BORDEAUX 1994

Grapes organically grown from Domaine du Seuil Cadillac, France.

£5.25 £7.15 £20.95

WHITE WINE

6. FLAGSTONE NOON GUN CHENIN BLANC-SAUVIGNON BLANC-VIOGNIER, WESTERN CAPE SOUTH AFRICA

Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.

£5.25 £7.15 £20.95

7. PINOT GRIGIO DI PAVIA, COLLEZIONE MARCHESINI, ITALY

A crisp, dry wine made to a fuller style than is typical of this popular grape variety. Cool-fermented for maximum fruit and acidity retention, the wine is bottled while young and fresh.

£5.65 £7.55 £22.50

8. FOOTSTEPS CHARDONNAY, SOUTH EASTERN AUSTRALIA

The Majority of the fruit is from Murrumbidgee and Riverland areas.

Fermented in Stainless Steel with a light oakling, the result is a fresh citrusy Chardonnay with good texture and a subtle hint of oak on the finish.

£5.75 £7.75 £21.95

9. VERAMONTE SAUVIGNON BLANC RESERVA, CASABLANCA VALLEY, CHILE

Fine example of cool-climate Chilean Sauvignon with fresh-cut grass, gooseberries and a hint of green pepper.

£26.00

10. PICPOUL DE PINET, LES GIRELLES, JEAN-LUC COLUMBO, FRANCE

A rich, mouth filling wine with notes of fresh flowers and ripe summer stone fruit and melon

£28.50

RED WINE

11. LUIS FELIPE EDWARDS LOT 18, CHILE

Bright ruby-red, this unoaked Merlot shows black and red cherry, spicy plum and blackcurrant all wrapped up in the velvety textured palate.

£5.20 £6.70 £19.95

12. SHORT MILE BAY SHIRAZ SOUTH-EASTERN AUSTRALIA

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz.

£5.25 £7.15 £20.95

13. CÔTES DU RHÔNE, LA DENTELIÈRE, FRANCE

Soft and peppery, an attractive blend using 70% Grenache with some Syrah and Mourvedre, to give a typically warm, ripe-flavoured wine.

£24.95

14. ARIDO MALBEC, MENDOZA, ARGENTINA

Full-bodied, combining the spicy, roasted character typical of the Malbec, with the strong blackcurrant flavour of the Cabernet.

£5.90 £7.85 £23.50

15. DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL, SPAIN

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

£24.50

ROSÉ WINE

16. VENDANGE WHITE ZINFANDEL, CALIFORNIA, USA

A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.

£6.00 £8.00 £23.95

17. GALANTI PINOT GRIGIO SPUMANTE ROSÉ, ITALY

Light and fresh rosé with ripe red summer fruit flavours made from the Pinot Grigio variety grown in northern Italy.

£25.50

SPARKLING WINE & CHAMPAGNE

18. CODORNÍU BRUT, CAVA, SPAIN

Classy, dry, sparkling wine, this renowned House choose to use the traditional Spanish varieties of Parellada, Xarel-lo and Macabeo.

£24.50

19. IMPERATIVO PROSECCO EXTRA DRY, ITALY

Fine bubbles and delicately fruity aromas; the palate is crisp and lively.

125ml
£4.75 £26.50

20. BOUCHÉ PÈRE ET FILS CUVÉE RÉSERVÉE BRUT, FRANCE

Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.

£46.00

21. LANSON BLACK LABEL BRUT, FRANCE

The house tradition of allowing no malolactic fermentation to take place produces a fresh, very crisp and lemony style when young, that develops in complexity over time. Only grapes from Premier and Grand Cru vineyards are now used in this blend.

£57.50

22. VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE

Well known for both its full bodied, biscuity style and its consistency. A Black grape dominated blend, using 50% Pinot Noir and 20% Pinot Meunier together with 30% Chardonnay.

£77.50