

BAR & BRASSERIE

SEASONAL COCKTAILS		
OLD FASHIONED		9
Bulleit bourbon stirred over ice, with sugar & aromatic bitters		
BELLINI		8.5
Galanti Prosecco, peach purée, Archers peach schnapps		
CLASSIC MOJITO		8.5
Bacardi rum muddled with fresh mint, lime, brown sugar, soda		
WHITE RUSSIAN		8
Ketel One vodka, Kahlua, cream, cinnamon		
SIGNATURE WINTER G&T		
Tanqueray gin, tonic, lime, ginger, star anise		9
BLOODY MARY		9
Ketel One vodka, dry sherry, tomato juice, lemon, tabasco, Worcestershire sauce, celery		
WINE BY THE GLASS		
WHITE	175ml	250ml
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit	7.5	10
Cuvée Vignerons, France, Elegant, light, dry, hint of citrus fruits	6	8
ROSÉ	175ml	250ml
Antonio Rubini Pinot Grigio Rosé della Venezie, Italy, wild flowers, vanilla with strawberry	6	8
RED	175ml	250ml
Portillo Malbec, Uco Valley Argentina, plum, blackberries, vanilla	7.5	10
Rare Vineyards Pinot Noir, France, velvety cherry and blueberry flavours, oak spice	7	9
SPECIALITY BEER		
Sharps Doombar 500ml		4.9
Singha Beer 330ml		4.4
Goose Island IPA 355ml		4.6

SHARING PLATES & NIBBLES		
Today's breads with balsamic and basil oil (v)		3
Marinated mixed olives, sweet peppers, garlic, Italian parsley, oil (v) (GF)		4
Garlic and parsley flatbread (v)		4
Add toasted mozzarella (v)		2
Tortilla chips, mozzarella, spring onion, guacamole, sour cream, salsa (v) (GF)		7
Add spicy pulled chilli beef		3
Mixed rice crackers		3
Spiced honey rice crackers		3
Wasabi nuts (v)		3

TO START

Prawn & crayfish cocktail, charred cucumber, baby gem, crispy shallots		7
Freshly made soup, bread selection (v)		6
Ham hock and pea terrine, piccalilli, toasted ciabatta		6
Wild mushrooms in garlic & white wine cream sauce, flatleaf parsley, toasted bloomer bread (v)		6.5

CHEF'S RECOMMENDATION		6.5
Tempura calamari, chilli & red pepper salsa, charred lemon		

HEALTHY OPTION

Classic Caesar salad – Cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing		11
Caesar salad with seared chicken breast		14
Add chilled glass of prosecco to a Caesar salad		5
Red lentil & chickpea dahl, lime pickle jasmine rice, mini naan bread (v)		12.5

TO FOLLOW	
Slow cooked lamb shank, creamy potato mash savoy cabbage, green beans, minty gravy	17
CHEF'S RECOMMENDATION	15
Steak & Doombar ale pie, creamy potato mash, red cabbage, roast butternut squash & pumpkin, pan gravy	

Braised chicken leg, white bean & smoked ham hock cassoulet, rustic bread		14
Pumpkin & ricotta tortellini, mushroom, spinach & white wine cream sauce (v)		14
IPA beer battered haddock, mushy peas, twice cooked chips, tartare sauce		14
Thai red prawn curry, bean shoots, water chestnuts, baby corn, jasmine rice (GF)		15.5
Chicken tikka masala, rice (or chips or half & half) naan bread, mini poppadums, mango chutney		15

ITALIAN STONE BAKED PIZZA

Authentic Italian stone baked base		
NEW YORK DELI		13.5
pepperoni, salami, proscuitto, chorizo		
NAPOLETANA (v)		12.5
chargrilled vegetables, mozzarella, fresh basil, pesto, garlic		
MARGHERITA (v)		11.5
tomato, mozzarella, herbs		

FROM THE GRILL	
STEAK	24
British Isles rib eye steak, 230g, dry aged for a minimum of 21 days on the bone and a further 7 days after to give a 28 day aged taste and texture	
Served with twice cooked chips, grilled plum tomato, field mushroom, watercress	
Black peppercorn, blue cheese, tarragon Béarnaise (v)	2.5


BRITISH PREMIUM STEAK BURGER	15
100% premium beef steak, brioche bun, salad, mayo, tomato chutney, twice cooked chips	
BLUE BURGER	16
100% premium beef steak, brioche, crispy bacon, blue cheese (or Cheddar), salad, mayo, twice cooked chips	

SIGNATURE RANCH BURGER	16
100% premium beef steak, brioche, onion rings, crispy bacon, barbecue relish, slaw, twice cooked chips	

If preferred, your premium steak burger can be switched for chicken supreme or spicy falafel at no extra charge

SIDE ORDERS

Twice cooked chips (v)	3.5
Add melted blue cheese, cheddar or curry sauce (v)	1
Sweet potato fries (v) (GF)	3.5
Tempura battered onion rings (v)	3.5
House garden salad (v) (GF)	3.5
Classic Caesar salad – Cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing	3.5

 These dishes comply with PLANET 21 guidelines on a balanced diet

PLANET 21 is Accor's global sustainable development programme.

EU Food allergen information contained within menu items is available via QR code or from a team member.



(V) are suitable for vegetarians (v) are suitable for Vegans (GF) Gluten free

It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

BAR & BRASSERIE