

Menu

Served from 22 May - 31 August 2019

RESTAURANT
19
14

Starters

Crispy Chicken Strips (gf) Served on a mixed leaf salad with a spicy chipotle sauce	£5.25	Baked Camembert (v) Served with a chilli jam and crusty bread	£6.50
Chef's Soup of the Day (v) Served with rustic croutons	£4.75	Braised Ox Tail (gf) Served on a bed of garlic and thyme mashed potatoes and a rich red wine jus	£5.75
Serrano Ham and Blue Cheese (gf) Served on a chicory salad, with cherry tomatoes and a balsamic glaze	£5.50	Beef Tomato, Buffalo Mozzarella and Basil Salad (v) (gf) With a chilli infused oil and a balsamic glaze	£5.25
Tian of Crab (gf) Layers of sundried tomato infused rice, spinach cream cheese, topped with a duo of crab. Finished with a lemon oil and micro lemon balm	£6.50	Ham Hock and Pea Terrine Served on a bed of mixed leaf salad and accompanied by an onion chutney	£5.50

Main courses

Whole Food Salad (vgn) (v) Cauliflower and kale cous cous, tender stem broccoli, butternut squash, pumpkin seeds, cherry tomatoes and pomegranate seed, served with a red pepper dressing For an additional £3.00 add one topping: Yorkshire Ham, Chicken Strips or Blue Cheese	£10.95	Oven Baked Teriyaki Cod Loin (gf) Served with tempura battered vegetables and roast vine tomatoes	£12.95
Pork Loin Steak Filled with black pudding and apricot on sage mash potato with a cream cider sauce	£13.95	Ginger and Lemongrass Roasted Chicken Breast (gf) Served with tender stem broccoli and roasted new potatoes	£12.95
Minute Steak Sirloin steak served with homemade chips, mushrooms, tomato and onion rings and a creamy peppercorn sauce	£17.95	Lamb Mousaka (gf) Layers of mince lamb in a rich tomato sauce and grilled aubergine, finished with a parmesan white sauce and served with a mixed leaf salad	£11.95
Fish of the Day Chef's choice of fresh fish - please ask your server for the fish of the day and associated accompaniments	£16.50	Butternut Squash, Cranberry, Red Onion and Mixed Bean Tagine (vgn) (v) (gf) Accompanied by spiced apricot and ginger rice	£12.95

Side orders

Sage Mash Potato	£2.45
Broccoli	£2.45
Roasted New Potatoes (v)	£2.45
Mixed Leaf Salad	£2.45

(vgn) = Vegan
(v) = Vegetarian
(gf) = Gluten Free

Allergen sheets available on request

Please note the fish dishes may contain bones. Some of our dishes are subject to seasonal availability and details correct at the time of printing. If you have a food allergy or special dietary requirements, we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made.

Desserts

Summer Fruit Pudding Served with chantilly cream	£5.75
Individual Baileys and Toffee Cheesecake Served with a fruit compôte	£5.75
Chocolate Chip and Orange Sponge (vgn) Served with custard (non vegan) or vanilla ice cream (vegan)	£5.75
Fresh Strawberries (gf) Served with clotted cream	£5.75
Selection of Luxury Ice Creams Served with popping candy and a tuile biscuit Please ask your server for the selection	£5.75
Selection of Sorbets (vgn) Please ask your server for the selection	£3.95

A luxurious and sumptuous dining experience with the best views over City Park