

APPETIZER

SOUP OF THE DAY £6.50

Our chef's creations, inspired by seasonal ingredients and served with artisan bread.

Please ask your server for today's selection

WATERMELON & FETA SALAD (V) £7.50

Juicy pickled watermelon tossed with crumbly feta, green leaf & red onion and drizzled in a honey vinaigrette with lemon infused ciabatta

TOMATO & BASIL ARANCINI (V) £6.50

Golden risotto balls infused with sundried tomatoes, fresh pesto & parmesan served with a red pepper coulis

SMOKED HADDOCK FISHCAKE £8.50

Flaky smoked haddock & buttery potato mixed with spring onion, bay leaf, lemon & parsley, hand formed & lightly fried, served with tartare sauce & dressed leaves

SWEET CHILLI CHICKEN (GF) £7.50

Tender chicken pieces coated in a fiery sweet chilli sauce, finished with sesame seeds, spring onion & rocket

PRAWN COCKTAIL £7.50

Juicy prawns tossed in a creamy brandy & lemon Marie Rose sauce on a bed of gem lettuce and sprinkled with paprika, with brown bread & real butter.

GARLIC MUSHROOMS (V) £6.50

Tender mushrooms sautéed in a rich garlic & cream sauce, served warm on toasted ciabatta

SIDE DISHES

FRENCH FRIES (VE) £3.00

Lightly seasoned with salt & cracked black pepper

THICK CUT CHIPS (VE) £3.50

Hand cut & twice cooked with a crispy outside & soft fluffy centre. Lightly seasoned with salt & black pepper

BEER BATTERED ONION RINGS (VE) £4.00

Chunky onion rings in a seasoned batter coating

SWEET POTATO FRIES (VE) £4.50

Crispy sweet potato lightly seasoned with salt & black pepper

HOUSE SALAD (VE, GF) £4.50

A refreshing blend of mixed leaves, cherry tomatoes, cucumber, red onion & colourful peppers. With a balsamic glaze or honey & mustard dressing

GARLIC BREAD (V) £3.50

Freshly baked ciabatta, topped with garlic butter, herbs & toasted until golden

CHEESY GARLIC BREAD (V) £4.50

Freshly baked ciabatta, topped with garlic butter, herbs & melted mozzarella

MAIN

SIRLOIN STEAK £24.50

Prime cut sirloin, grilled to your liking and served with field mushroom & vine ripened tomatoes, twice cooked chips then garnished with a rocket & parmesan salad. Finished with your choice of garlic butter, peppercorn sauce or diane sauce

LION BURGER £16.50

Two tender beef patties topped with melted Monterey Jack cheese, streaky bacon, lettuce, tomato, red onion & pickle, topped with burger sauce & served on a brioche bun with fries & coleslaw. **(Meat free alternative available)**

CHICKEN & PULLED PORK BURGER £16.50

Tender chicken breast in a southern fried crumb, topped with BBQ pulled pork and served on a brioche bun with Monterey Jack cheese, lettuce, tomato, red onion, burger sauce & pickle garnish. Complete with fries & coleslaw

MEAT FEAST PIZZA £15.00

Hand stretched pizza dough topped with tomato sauce, mozzarella, cheddar, chicken, pulled pork, spicy beef & pepperoni, finished with oregano & chilli oil **(Gluten free option available)**

VEGGIE FEAST PIZZA (V) £15.00

Hand stretched pizza dough topped with tomato, mozzarella, cheddar, peppers, onions, mushrooms & sweetcorn finished with a balsamic glaze **(Gluten free option available)**

CHICKEN CAESAR SALAD £14.00

Crisp baby gem lettuce tossed in a creamy Caesar dressing, topped with grilled chicken, crunchy croutons & sprinkled with bacon, shaved parmesan **(Meat free alternative available)**

BEER BATTERED HADDOCK £16.50

Fresh haddock fillet in a crisp golden batter, with twice cooked homemade chips, mushy peas & tartare sauce

MOJITO SEABASS (GF) £17.50

Delicate fillet of sea bass in a mojito-style rum and lime marinade then pan-fried. Served with Cuban-inspired garlic and citrus roasted new potatoes and crispy chickpeas

PASTA BOLOGNESE £15.50

Slow cooked beef mince with red onion, garlic & herbs simmered in a rich tomato & sweet balsamic sauce on a bed of al dente pasta, finished with parmesan shavings **(Gluten free alternative available, meat free alternative available)**

BRAISED STEAK & ALE PIE £17.50

Succulent steak slow cooked in ale and baked in short crust pastry, served with creamy mash, seasonal veg & rich gravy

TOFU BUDDA BOWL (VE, GF) £12.50

A vibrant bowl featuring brown rice, quinoa, kale & edamame beans topped with crispy tofu, avocado & pumpkin seeds then drizzled with a fresh vinaigrette

RED THAI CHICKEN CURRY (GF) £15.50

A fragrant coconut based curry with Thai spices, simmered with fresh vegetables, chilli & sesame seeds, with steamed lime infused rice **(Meat free alternative available)**

IF YOU HAVE AN ALLERGY OR INTOLERANCE PLEASE SPEAK WITH A MEMBER OF THE TEAM PRIOR TO ORDERING

GRATUITIES

All service charges are included in the menu prices however if you would like to leave a tip please know that this is entirely voluntary and all tips are shared fairly among the team - to include front of house, kitchen & hotel teams.

The company does not take a cut and 100% goes directly to the staff who helped make your visit enjoyable.

Thank you for your support.