



Dinner Menu

Starters

Smoked Pancetta & Parmesan Arancini £9

Served with truffle mayonnaise

Wild Mushroom Bruschetta £7.50

Creamy wild mushroom, garlic and tarragon (V, Ve upon request)

Soup of the Day £7

Warm bread roll and butter (V, Ve, DF and GF on request)

Duck Spring Rolls £7

Asian slaw, hoisin mayo

Thai Fishcakes £9

Sweet chilli sauce, pickle cucumber ribbons

Mains

Rolled Beef Brisket £22

Truffle mash, honey roasted carrots, charred fennel, red wine jus (GF)

Chicken Supreme £20

White wine and tarragon cream sauce, dauphinoise potatoes, crispy kale, garlic roasted seasonal vegetables (GF)

Sea Bass £20

Mediterranean Vegetables, fondant potato, creamy dill sauce, red pepper puree, crispy capers (GF)

Spiced Pork Loin £18

Sweet potato puree, savoy cabbage, bacon, chilli jam and spiced jus (GF)

Rolled Lamb Leg £22

Dauphinoise potatoes, tenderstem broccoli, cauliflower puree, roasted shallot, minted gravy (GF)

Aubergine Steak £16

Miso glaze, sticky rice and pak choi (Ve, V, DF)

Fish and Chips £18

Traditional beer batter, mushy peas, tartare sauce

Pie of the Day £18

Chunky chips, garden peas and gravy

Chicken Parmesan £18

Served with chunky chips, mixed salad and garlic mayo (Hot Shot Parmo available for £1 supplement)

Wild Mushroom and Truffle Risotto £16

(GF, V, Ve and DF on request)

Southern Fried Halloumi Salad skin on fries £16

Sides

Peppercorn Brisket Loaded Fries £7.50

Chicken Tenders £7

BBQ, Sriracha or Garlic Mayo

Southern Fried Halloumi Sticks £7 (V, GF)

Fresh Seasonal Salad £5 (Ve, GF, DF)

Crispy Onion Rings £5 (Ve)

Buttered Seasonal Vegetables £5.00

Burgers

Smash & Hash Burger £18

Double beef patty, American cheese, hash brown, jalapenos, sriracha mayonnaise, lettuce, and chorizo. Served with seasoned skin on fries and salad

Southern Fried Chicken Burger £18

Hot honey, nduja, lettuce, garlic aioli, seasoned skin on fries and salad

Desserts

Cheesecake of the Day £7

Berry compote, chantilly cream (V)

Triple Chocolate Marshmallow Brownie £8

Chocolate sauce, vanilla ice cream (V)

Brioche Bread & Butter Pudding £8

Orange marmalade glaze, whiskey infused custard (V)

Chocolate & Raspberry Tart £7.50

Berry compote, berry sorbet (Ve, V)

Sticky Toffee Pudding £7

Warm fudge sauce, salted caramel ice cream (GF on request, V)

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN476

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff. Dishes labelled with GF and DF can be requested when ordering. Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.