



# MAIN MENU

## Nibbles

- Fresh baked focaccia with oil, balsamic and salted butter 717 kcal (VEA)(V) £5.50
- Butterbean hummus with toasted pita chips 318 kcal (VE) £6.00
- Garlic stuffed olives with balsamic glaze 273 kcal (VE)(GF) £5.00

## Starters

- Soup of the day with fresh baked roll £6.00 (Ask server) (GFA)
- Haddock goujons with lemon aioli (GF) 457 kcal £6.00
- Baked figs with stilton, rocket and balsamic glaze (V)(GF) 464 kcal £9.00

## Mains

- Chilli and garlic prawn linguine 991 kcal £13.00 (£1 Supplement)
- Spaghetti puttanesca with red beans and spinach(VE) 380 kcal £9.00
- Baked Salmon supreme with new potatoes, spinach cherry tomatoes with a dill cream sauce 585 kcal £15.50 (£3.00 Supplement)

## Burgers

All served with chips

- Lamb Burger with caramelised onion minted yoghurt and rocket with rustic chips 1122 kcal (GFA) £16.00 (£4 supplement)
- Mushroom and halloumi burger with rocket, sweet chilli and rustic chips 563 kcal (V, GFA) £12.50
- Buttermilk Chicken Burger with salad and ranch dressing 917 kcal (GFA) £15.00 (£3 supplement)

## Sandwiches & Paninis

All sandwiches & paninis are served with side salad and crisps

GF bread is available for sandwiches only  
Upgrade to chips £1.50

- Greek grilled cheese panini (feta, olives roasted peppers and mozzarella) (V) 662 kcal £11.00
- Tuna melt 832 kcal £12.00
- Aubergine and balsamic roasted tomatoes with hummus (VE) 594 kcal £11.00
- Chicken, bacon and mayo 761 kcal £12.00
- Ham and cheese 991 kcal £12.00

## Salads

- Crayfish cocktail with romaine lettuce, paprika and lemon (GF) 365 kcal £9.00
- Steak and beetroot salad with peas, green beans, rocket and horseradish dressing (GF) 331 kcal £13.00
- Roasted squash, red onion, spinach, toasted walnuts and orzo with a Maple Dressing (VE) 633 kcal £8.00

## Sides

- Tempura tender stem broccoli with dipping sauce 240 kcal £6.00 (VE)(V)(GF)
- Pork belly bites with sweet chilli and soy glaze 528 kcal (GF) £7.00
- Rustic chips 602 kcal (VE)(V)(GF) £5.00

A service charge of 12.5% will be added to any group booking over 6 guests, please speak to server if you would like it removed.

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit [allergymenu.uk](https://allergymenu.uk) & enter the code BAN476

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' app or website <https://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.