



1 Course £18 - 2 Courses £24 - 3 Courses £30

(Spa upgrade £6 / £12 / £18)

Starters

Soup of the day

Focaccia (ve, gfa)

Focaccia to share for 2 people

Olives, sun dried tomatoes, balsamic & rapeseed oil (ve, gfa)

Halloumi Panzanella Salad

Tomato, pesto & balsamic (v)

Flamenco Egg

Toasted sourdough, chorizo, peas, paprika spiced tomato sauce topped with a baked egg (gfa)

Tempura Vegetables

Wasabi mayonnaise & soy sauce (plant based)

Mains

Beer Battered Haddock & Chips

Mushy peas, tartar sauce & lemon

Cider Battered Artichoke & Chips

Mushy peas, tartar sauce & lemon (plant based)

Fish of the day

Crayfish, chive, spring onion & parmesan risotto (gf)

Chicken Caesar Salad

Croutons, baby gem, pancetta, poached egg & parmesan (gfa)

Slow Cooked Duck Leg

Crushed potato, peas, pancetta, button onions & red wine sauce (gf)

Halloumi Panzanella Salad

Tomato, pesto & balsamic (v)

Chicken Mediterranean Salad

Pan fried chicken, charred baby gem, char grilled mediterranean vegetables, chorizo, cherry tomatoes, rosemary oil & balsamic

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 & enter the code BAN479

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.



From the Grill

8oz Sirloin Steak (£10 supplement)

8oz Rump Steak (£5 supplement)

Triple cooked chips, roasted tomatoes, flat mushroom, watercress and a choice of peppercorn sauce or garlic butter
(Add sauteed Garlic King Prawns £4.50)

Cheese Burger

Brioche style roll, pickle relish, sliced tomato, mature cheddar, mayonnaise & fries
(add bacon £1.50)

4oz Rump Steak Ciabatta

Sauteed onions, rocket & wholegrain mustard mayonnaise
(can be cooked medium or well done)

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Sides

Garlic King Prawns £4.5 (gf)

Fries £4.5 (plant based, gfa)

Triple Cooked Chips £4.5 (plant based)

Cider Battered Onion Rings £4.5 (plant based, gfa)

House Salad, Mustard Dressing £4.5 (ve, gfa)

Desserts

Chocolate Marquise

White chocolate sorbet & hazelnut praline crumb (gf)

Orange Pannacotta

Kumquat jam, vanilla shortbread (ve poss, gf poss)

Selection of Ice Cream

Fruit and sauce (ve, gfa)

Caramelised Pineapple Tatin

Stem ginger ice cream & lemongrass anglaise

Plain / Fruit Scone

Served with clotted cream or coconut cream & strawberry jam (ve poss, gfa)

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