

DESSERTS

Selection of Great British Ice Cream

3 scoops of your choice

£5.50

Cherry Bakewell Cheesecake

New York style baked cheesecake with an almond biscuit base, crunchy praline and warm vanilla custard

£6.50

Banoffee Mess ^{GF}

An indulgent take on a classic! Chantilly cream laced with banana and dark rum, served with broken meringue, salted caramel, caramelised banana and roasted peanuts

£5.75

Homemade Chocolate Brownie

Our delicious homemade brownie served warm with vanilla pod ice cream

£5.75

Cheese Plate

Selection of classic cheeses with celery, grapes, biscuits and chutney

£7.75



Roasted Plum Tiramisu

Coffee and cocoa flavoured cream layered over soaked sponge and roasted autumn plums, roasted pistachio and buttery shortbread

£6.50

TEA & COFFEE

A range of tea and coffee available to order, please ask one of our team for details

WE PROUDLY SERVE **STARBUCKS™**



If you would like anything that is not on the menu, please ask a team member.

If you require this menu in large print, please ask a team member.

All prices include VAT.

^V suitable for vegetarians ^H denotes a healthier option ^{GF} gluten free

If you are concerned about food allergies and intolerances e.g. nuts, you are invited to ask when selecting one of our menu items.

*Weights shown are approximate weights before cooking.

A 10% discretionary service charge will be added to your bill. The service charge is entirely discretionary and all of these payments go towards our employee bonus schemes.

All of our employees participate in the bonus schemes which reward total team performance.

LOUNGE MENU

EAT, DRINK AND ENJOY



DELI

Choose from white or brown farmhouse loaf, ciabatta bread or tortilla wrap, served with crisps and homemade slaw. Ask our team if you would like your sandwich toasted.



Blushed Tomato, Fennel Slaw & Asian Style Yoghurt ^V £6.25

Lincolnshire Poacher Cheese ^V £6.50
Served with apple and date chutney

Smoked Ham, Sundried Tomato Mustard & Rocket £6.50

Open Sandwich of Hot Smoked Salmon, Pickled Fennel, Lemon & Red Pepper £7.50

Coarse salmon pate with cream cheese, gherkins and herbs served open, Scandinavian style with pickled fennel and red pepper

Pulled Duck, Halloumi & Mint Wrap £7.50

Slowly cooked duck leg, with hummus, halloumi and mint leaves in a grilled tortilla wrap

Vietnamese Style Shaved Pork £8.00

Marinated and seared pork, with English mustard and pickles on toasted sourdough

New York Club £12.25

A classic, triple decker with grilled chicken, bacon, boiled egg, tomato and lettuce, served with skinny fries

SALADS & PASTA

Goats Cheese, Fennel, Wheatberry & Couscous Salad ^V £13.50

Somerset goats cheese, served with pickled fennel, tangy beetroot couscous and wheatberry and sprinkled with toasted seeds and nuts

Spiced Butternut Squash, Freekeh & Marinated Feta Salad ^V £12.95

Butternut squash, roasted with aromatic spices, ancient freekeh grains and feta cheese served with a creamy yoghurt and chilli dressing

Caesar Salad ^{GF} £10.95

A twist on a classic dish, served with crispy bacon and rich Caesar dressing

With Chicken Breast **add £4.00**

With Prawn & Monkfish Skewer **add £4.00**



Asian Style Panggang Chicken Salad £13.95

Spiced chicken breast marinated in a panggang paste, served with aromatic spiced freekeh grains, shaved carrots, chilli, red onion and drizzled with a lemon dressing

Roasted Pumpkin Ravioli ^V £13.95

A seasonal and delicious pumpkin ravioli, matched perfectly with buttered spinach and topped with toasted pumpkin seeds, lemon and parmesan

GRILL

All our steaks are sourced from the UK or Ireland and served with a grilled field mushroom, grilled tomato and fries

Ribeye Steak 10oz* ^{GF} £22.50

Casterbridge 7oz* Rump Steak ^{GF} £18.95

Mixed Grill £21.50

Rump steak, lamb cutlet, gammon, sausage and a fried egg

10oz* Gammon Steak ^{GF} £14.50

Slow fried egg and thyme roasted pineapple

Steak Sauces, Rubs and Butters

Peppercorn ^{GF} £2.50

Mushroom and Dolcelatte ^{GF} £2.75

Spicy BBQ Rub ^{GF} £1.50

Chimichurri Rub ^{GF} £1.50

Roasted Garlic Butter ^{GF} £2.00

FAVOURITES

BURGERS

All burgers served in a brioche style bun with lettuce, red onion, tomato, pickle, burger relish and fries

The Vegi ^V £12.50

Portobello mushroom and halloumi burger with chimichurri crème fraiche

The Chook £13.95

Succulent chicken breast, with a spicy crispy coating and a side of red cabbage slaw

Black & Blue £14.50

Venison burger topped with blue cheese



The Original £14.75

6oz* gourmet burger, with Lincolnshire Poacher Cheese

Piggy Back £16.95

Gourmet burger, Lincolnshire Poacher Cheese and BBQ pulled pork

Full Pig £18.50

Gourmet burger, BBQ pulled pork, pickled onion ring, Lincolnshire Poacher Cheese and smoked bacon

MAINS

Roasted Lamb Rump ^{GF} £16.75

Tender lamb roasted with root vegetables, balsamic onions, tomato and rosemary sauce

Brie & Roasted Beet Tart ^{GF} £12.50

Served with buttered seasonal greens

Holy Cow Curry £15.75

Served with rice, sourdough naan, mango and tamarind chutney



Premium Fish & Chips £15.95

Chunky chips, crushed peas and tartare sauce



Confit of Duck Leg ^{GF} £17.50

Slow cooked duck leg, with a mixed bean and celeriac stew, braised red cabbage and salsa verde

Chicken & Field Mushroom Suet Pie £14.50

Traditional style suet crust pie, filled with chunks of chicken breast, roasted mushrooms and a creamy mushroom sauce, served with spinach, beans, peas, and a leek and onion gravy

Red Lentil & Chickpea Dahl ^V £14.25

Lemon rice, harissa and mint riata served with a sourdough naan

Braised Blade of Beef £16.50

Slow braised blade of beef, with baby onions, carrots, creamed parsnips and smoked bacon gravy

SIDES

Skinny Fries ^{GF} £3.50

Spiced Sweet Potato Wedges ^{GF} £3.75

Polenta & Parmesan Chips with Rosemary Salt £4.00

Roasted Root Vegetables in Rosemary & Thyme Butter ^{GF} £3.75

Broccoli, Lincolnshire Greens & Cashews ^{GF} £3.50



Signature Pickled Onion Rings £3.50

Roasted Garlic Ciabatta £3.50
With Cheese £4.25