

HALF BOARD MENU

STARTER

Seasonal Soup of the Day - Served with Bread & Butter (V)

Smoked Mackerel Pate - Compressed Apple, Pickled Cucumber, Chicory, Croutes

Squash Salad - Quinoa, Crispy Kale, Bitter Leaves, Vegan Feta (VG, V, DF)

MAIN COURSE

Half Roast Chicken - Braised Leek, Grain Mustard Cream (GF)

Beef Burger - Fries, Monterey Jack Cheese, Onion Crunch, Chorizo Jam, Pancetta & Pickled Onion

Breaded Chicken Burger - Fries, Onion Crunch, Monterey Jack Cheese, Chipotle Mayonnaise & Bacon

Beer Battered Fish - Chips, Mushy Peas & Tartare Sauce

Sustainably Sources Seabass - Chorizo Paella, Tomato Vinaigrette

Butternut Squash & Sage Risotto (GF, VG, V, DF)

SOMETHING SWEET

Warm Chocolate Brownie - Vanilla Ice Cream & Toffee Sauce

Vanilla Crème Brûlée - Shortbread

White Chocolate & Cranberry Bread & Butter Pudding - Brandy Custard

VG=VEGAN, V=VEGETARIAN, GF= GLUTEN FREE, DF= DAIRY FREE

Food Allergens and Intolerances

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in the accordance with the food information regulations 1169/2011. Although due care and attention is made to prevent cross contamination in our kitchen, it is impossible to fully guarantee the separation of allergen containing ingredients in storage, preparation and cooking.

Before you order your food and drinks please speak to our Team if you would like to know about any ingredients
Your server will automatically add a 10% service charge to your bill - Please let us know if you would like this removed.
The calorie content information does allow for a 20% tolerance either way on values published.