



DINNER



SHARING & NIBBLES

Vegetarian Antipasti Board (v)	15.95
Mixed olives, stuffed pimentos, caperberries, caponata, stuffed vine leaves, grilled halloumi cheese, sourdough	
Mixed Olives (v)(gf)	5.95
Kalamata & nocellara olives, stuffed pimentos, caperberries	
British Charcuterie & Cheese Board	18.95
Cobble Lane bresaola, fennel & garlic salami and coppa, Butlers Farmhouse Cheddar, Somerset Brie, sourdough, cornichons, fig & orange chutney	
Artisan Bread Selection (v)	5.95
Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter	
Corn Ribs (vg)(gf)	7.95
Togarashi seasoning, fresh lime, red chilli	

SALADS

Caesar Salad (v)	13.95
Baby gem lettuce, caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb	
Bulgur Wheat Salad (vg)	12.95
Roasted butternut squash, mixed salad leaves, toasted pumpkin seeds, lemon dressing	
Make It Special	
Add Grilled Chicken Breast (gf) 5.25	
Add Halloumi (v)(gf) 4.95	
Add Falafel (vg) 4.5	

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base and are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.

Classic Margherita (v)	15.95
Rich marinara tomato sauce, mozzarella, fresh basil	
Pollo	16.95
Garlic white base, grilled garlic chicken, mozzarella, fresh basil	
Rustica (vg)	15.95
Tomato, grilled vegetables, vegan mozzarella, fresh basil	
Polpetta	16.95
Hand-crafted beef & pork meatballs, tomato, mozzarella, fresh basil	
Diavola	16.95
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	

SIDES

French Fries (vg)(gf)	4.25
Triple-Cooked Chips (vg)(gf)	4.25
Creamed Potato (v)(gf)	4.25
Rocket & Parmesan Salad (vg*)(gf)	4.25
Sautéed Spinach (vg*)(gf)	4.25
Tomato & Onion Salad (vg)(gf)	3.95
Extra Fine Beans (vg)(gf)	3.95

SAUCES

Peppercorn Sauce (gf)	4.25
Salsa Verde (vg)(gf)	3.95
Slow-roasted Garlic Aioli (v)(gf)	3.5
Bone Marrow Gravy (gf)	3.95

STARTERS

Tuscan Style Ribollita Soup (vg)(gfa)	5.95
Peas, carrot, courgette, spinach with sourdough	
Beef, Pork & Caramelised Onion Meatballs	9.95
Hand-crafted beef and pork meatballs in sugo sauce, fresh basil, served with chargrilled sourdough	
Crispy Salt & Pepper Chicken Wings (gf)	8.95
Crispy chicken, pineapple ketchup, pickled red onion, fresh red chilli	
Garlic King Prawns (gfa)	12.95
Garlic butter, fresh herbs, sundried tomato & olive focaccia	
Burrata & Caponata Bruschetta (v)	8.95
Sundried tomato & olive focaccia, roasted red pepper pesto, olive oil, fresh basil	
Crispy Cauli-wings (vg)	6.95
Crispy cauliflower, plant-based sriracha mayo, pickled red onion, fresh red chilli	
Caesar Salad (v)	9.95
Baby gem lettuce, caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb	
Bulgur Wheat Salad (vg)	8.95
Roasted butternut squash, mixed salad leaves, toasted pumpkin seeds, lemon dressing	

MAINS

Glazed Confit Pork Belly (gf)	19.95
Confit pork belly, potato rösti, pork crackling, sautéed spinach, bone marrow gravy	
Provençal Fish Bouillabaisse (gfa)	18.95
Black bream, garlic prawns, hake, crispy potatoes, fresh parsley, aromatic tomato stock served with slow-roasted garlic aioli, served with sourdough	
Signature Aged Rib-Eye Cheeseburger	18.95
Hand-crafted aged-rib cap beef patty, toasted sesame seed brioche bun, american cheese, baby gem lettuce, beef tomato, pickled red onion, gherkin ketchup served with french fries	
Rosemary & Garlic Chicken (gf)	19.95
1/2 boneless chicken, parmentier potatoes, salsa verde, rocket salad	
Kentucky Style Crispy Duck (gf)	19.95
Crispy duck leg, french fries, slaw salad, pineapple ketchup	
Fish & Chips (gf)	16.95
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge	
Halloumi & Chips (v)(gfa)	16.5
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce	
Rigatoni Vegetable Ragù (vg)	16.95
Rigatoni pasta, vegetable ragù sauce, vegan parmesan cheese	
King Prawn & Lobster Rigatoni	17.95
King prawns, cream lobster sauce, rigatoni pasta, cherry tomatoes, fennel cress	
Steak Frites (gf)	24.95
8oz flank steak, french fries, rocket & parmesan salad, peppercorn sauce	

DESSERTS

Summer Strawberry Cheesecake (v)	8.95
Fresh strawberries, strawberry coulis	
Dark Chocolate Fondant (v)	8.95
Warm dark chocolate fondant, vanilla ice cream, dark chocolate sauce	
Tiramisu (v)	7.95
Espresso coffee, amaretto biscuits, mascarpone cream	
Sticky Toffee Pudding (v)	7.95
Warmed sticky toffee pudding, toffee sauce, vanilla ice cream	
Chocolate Brownie (vg)	7.95
Warmed rich chocolate brownie, plant-based vanilla ice cream	
Selection of Ice Creams & Sorbets - 3 Scoops (vg*)	6.5
Vanilla - Chocolate - Strawberry - Salted Caramel - Mango sorbet - Strawberry sorbet - Passionfruit & Banana sorbet	
Artisan British Cheese Board (v)(gfa)	12.95
Hand selected British cheese, Butlers Farmhouse Cheddar, Somerset Brie, Stilton with wholegrain crackers, seasonal grapes, fig & orange chutney	

(v) Vegetarian (vg) Vegan (gf) Gluten Free (vg*) Vegan Optional (gfa) Gluten Free Alternative
If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill. Kids stay and eat free means that children aged 11 years and under can enjoy breakfast free of charge. Lunch and dinner are also free when chosen from the kids' menu and the child is accompanied by at least one adult eating at least one main course. This offer applies to the hotel in which the child's family is staying.