MENU

Welcome!

WHISK & LADLE BURGER

char grilled 8oz Aberdeen Angus Beef Burger on a brioche bun, aged cheddar & BBQ relish & sweet potato fries £14.00 Add Bacon £1.00 Add Pulled Pork £1.00

Sharing

OUR BREAD BOARD pesto, olive oil & reduced balsamic £6.00

PLANK OF CURED MEATS

pickles, marinated olives & grilled focaccia £16.50

MIXED PLATTER

vegetable spring rolls, vegetable empanadas, monkfish scampi, BBQ pork ribs, chicken wings & dipping sauces £22.00

BOARD OF BRITISH CHEESES

blue, goat, cheddar, biscuits & chutney £8.00

—Let's BEGIN-

SPICY CHICKEN WINGS

BBQ sauce, blue cheese dip 6 pcs £6.00 12 pcs £10.00

SALT & PEPPER SQUID garlic mayo, lemon £7.00

CRISP GARLIC BREAD parmesan & herbs, baby rocket £4.00

SMOKED ATLANTIC SALMON capers, lemon & creme fraiche £9.00

HAM HOCK TERRINE parsley & mustard, piccalilli & toasted brioche £7.50

ASK US ABOUT TODAYS SOUP £6.50

ROAST BUTTERNUT SQUASH SOUP confit garlic £6.50

AT ANYTIME

BACON BAP

grilled bacon in brioche bap £7.00 Add Egg or Sausage £1.00

OUR ANYTIME BREAKFAST

back bacon, pork sausage, hash browns, tomato & two fried eggs £10.50

WARM OATMEAL PORRIDGE

Mixed Berries £5.00 Maple Syrup & Nuts £4.50



HHONORS MEMBERS RECEIVE 500 HHONORS BONUS POINTS,

WHEN YOU SPEND £25.00

IN THE BAR & RESTAURANT ASK A MEMBER OF STAFF FOR A REDEMPTION FORM

TOSSED & MINGLED

WHOLEFOOD SALAD

wholemeal couscous, lentil & potato salad, tomatoes, mixed seeds & micro cress £12.00

ROASTED BEETROOT SALAD

red shard, rocket, candied walnuts, Shropshire blue cheese & honey-citrus dressing £10.00

BABY GEM SALAD

shaved parmesan, baked croûtons & creamy Caesar dressing £9.00

> Add Chicken £3.00 Add Prawns £4 00

From the stove & grill

BATTERED CODLING FILLET

skin-on chips, mushy peas & tartar sauce £13.50

CHICKEN TIKKA MASALA

basmati rice, mango chutney & warm naan bread £16.00

PERUVIAN SPICED HALF CHICKEN potato-garlic gratin & green salad £16.00

HAND-CUT BEEF & BEAN CHILLI

basmati rice & grilled bread £17.00

OVEN BAKED FISH PIE creamed potatoes, toasted breadcrumbs, baby salad & lemon £15.00 10oz BRITISH RUMP STEAK £17.00

8oz BRITISH SIRLOIN STEAK £22 00

HERB MARINATED CHICKEN SUPREME £17.00

FILLET OF ATLANTIC SALMON £14 00

skin-on chips or salad cherry tomatoes & flat mushrooms

Choice of Mushroom or Peppercorn Sauce

CHEF'S SIGNATURES

CHIPOTLE GRILLED SALMON FILLET olive oil crushed potatoes & green asparagus £14.00

> CLASSIC STEAK & ALE PIE chips & gravy £13.00

CHICKPEA, SWEET POTATO & SPINACH CURRY basmati rice, mango chutney & warm naan bread £16.00

SOMETHING EXTRA -

SKIN-ON CHIPS £3.50

GREEN VEGETABLES

CRUSHED POTATOES WITH OLIVE OIL

CHEFS MIXED SALAD £3.50

ONION RINGS

£3.50

SWEET POTATO FRIES

-DOUGH & co - Between bread - Guilty Pleasures

STONE-BAKED MARGHERITA PIZZA £10.50

Add toppings £1.00 each pepperoni, ham, chicken, mixed peppers, onion, olives, jalapeño chillies, mushroom, anchovies

BEETROOT & GOATS CHEESE RAVIOLI red pepper cream £10.50

SPAGHETTI & SLOW COOKED MEATBALLS tomato herb sauce & parmesan £12.00

GRILLED HAM & SWISS CHEESE PANINI stone-baked Italian bread £8.00

SOFT MOZZARELLA & ROASTED PEPPERS rocket & tomato chutney on ciabatta £8.00

FALAFEL & RED PEPPER HOUMOUS rolled flat bread (GF) £8.00

KING PRAWNS & SCOTTISH SMOKED SALMON lemon dill creme fraiche, wholemeal bread £9.00

TRADITIONAL CROQUE MONSIEUR ham & cheese gratinated with dijon mustard £8.00

OUR CLASSIC CLUBHOUSE chicken, bacon, tomato & lettuce on toasted bread £10.00

STICKY TOFFEE MUG CAKE warm caramel sauce, vanilla ice cream & chopped nuts £7.00

CARAMELIZED LEMON MERINGUE TART

frozen yoghurt £7.00

BAKED APPLE & BERRY VANILLA CRUMBLE warm custard or ice cream £6.50

MELTING CHOCOL ATE PUDDING banana ice cream & warm chocolate sauce £7.50

JUDE'S ICE CREAM TUBS £3.50 Very Vanilla | Salted Caramel Truly Chocolate | Mango & Passion Fruit Yogurt

All prices are in pounds sterling and inclusive of VAT at the prevailing rate. A discretionary 8.5% service charge will be added to your bill. For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the team.