



Gold Room

STARTERS

Soup of the Day GFO, DF
crusty bread roll £6.50

Classic Prawn Cocktail GF, DF
baby gem, tomato and cucumber,
bloody Mary rose sauce £8.50

Mushroom Arancini GF
rocket and parmesan salad,
black truffle oil £7.50

Heritage Tomato
& Mozzarella Salad GF
fresh basil, balsamic glaze £7.50

Chicken, Leek & Bacon
Roulade GFO, DFO
toasted sourdough bread, Collingwood
chutney, dressed leaves £7.95

Smoked Salmon Salad GF, DF
avocado lime puree, cucumber
ribbons and radish £7.95

STARTER / MAIN

Classic Caesar Salad GFO, VO £7.50 / £12.50
add Chicken £3.95
add Garlic King Prawns £4.75
add 1/2 avocado £3.00

Mussels GFO
thai red curry/white wine cream sauce,
sourdough bread £8.95
£17.95 with skinny fries

MAINS

FROM THE SEA

Fish of the Day GF, DF
(pan fried/baked) warm salad of
new potatoes, saute fennel, olives,
roasted red peppers, red onions,
finished with salsa verde £17.50

Ale Battered Cod & Chips GF
ROOM TO REWARD
crushed garden peas, tartar sauce
and lemon £17.50

Grilled Fillet of Sweet Chilli
Salmon GF, DF
saute pak choi and
crunchy Asian slaw £17.95

FROM THE FARM

Grilled Pork Loin Steak GF
parsley crushed new potato, grilled
asparagus, saute wild mushrooms,
peppercorn sauce £18.50

Pan Fried Chicken Breast GF
roasted new potatoes, honey roast
parsnips and carrots with gravy £18.50

Slow Cooked Braised Feather
Blade Of Beef GF
creamy mashed potato, carrots and
kale, rosemary red wine gravy £18.95

FROM THE FIELD

Chickpea, Lentil & Sweet
Potato Curry GFO, VEO
coconut basmati rice, mint raita, garlic
and coriander naan bread £16.50

Chilli Non Carne VEO, GF
roasted vegetables in a mild spicy
tomato sauce, rice, sour cream £16.50

Shallot, Fennel & Roasted
Red Pepper Tarte Tatin VEO
rocket, balsamic glaze £17.50

GRILL

Sirloin Steak GF
grilled asparagus, tomato,
peppercorn or blue cheese sauce with
chips or sweet potato fries £23.50

Surf & Turf GF
sirloin steak, a skewer of garlic king prawns, grilled
asparagus, tomato, peppercorn or blue cheese sauce
with chips or sweet potato fries £27.50

DAILY SPECIALS

Mon & Tues	Pie of the Day £16.50
Wed & Thurs	Pasta or Risotto £16.50
Friday	Curry Night £18.50
Saturday	Grill Special
Sunday	Roast Selection £18.50

SIDES

Chunky Chips VE, GF £3.50
Halloumi Fries V £3.50
Sweet Potato Fries £3.95
Mixed Leaf Salad VE, GF £4.50
Asparagus & Parmesan £5.50

ROOM TO REWARD

50p from every sale of
this dish will go to room
to reward, a unique
charity that utilises
unsold hotel rooms
to enable charities
and communities to
thank their dedicated
volunteers with a well-
earned short break

VE - Vegan VEO - Vegan Option V - Vegetarian VO - Vegetarian Option

GF - Gluten Free GFO - Gluten Free Option DF - Dairy Free DFO - Dairy Free Option

If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you. PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

A 10% discretionary service charge will be added to your bill which is distributed in its entirety to our team



Wine List

Bin No		Taste Guide	125ml	175ml	250ml	Bottle
WHITES						
1	Le Harve de Paix Colombard France. Fruit-forward and rounded with apple and pear flavours. Full flavoured with a long finish	2	£5.25	£6.75	£8.25	£24.00
2	Casa Santiago Sauvignon Blanc Central Valley, Chile. (Vegan) Aromas of lemon and lime with passion fruit	1	£5.50	£7.25	£8.50	£25.00
3	Botter Pinot Grigio Italy. (Vegan) Crisp and refreshing and with citrus and pear flavours and just a hint of floral intensity	1	£6.00	£7.50	£8.75	£26.00
4	Ippolito 1845, Mare Chiaro (Organic) An aroma of tropical fruit, pear, peach, and white flowers. Fresh and Mediterranean with a pleasant saline finish	2	£8.00	£9.75	£11.50	£34.00
5	The Crossings Sauvignon Blanc Marlborough, New Zealand. (Vegan) Layers of tropical fruits, herbal notes and flowering herbs	1	£8.00	£9.75	£11.50	£34.00
6	Douglas Green Chenin Blanc South Africa. (Vegan) Peachy sweetness and generous fruit flavours with a clean finish	2				£27.00
7	Soldiers Block Chardonnay Langhorne Creek, Australia. (Vegan) Crisp and refreshing with citrus and pear flavours	2				£28.50
8	Picpoul de Pinet Duc du Mornay Languedoc, France. Gently perfumed, ripe melon fruit on the nose	1				£32.00
9	Chablis, Domaine Denis Race, Burgundy France, (Vegan) highly expressive with butter and hazelnut aromas. All the characteristics of the terroir, as well as lemony freshness and vivacity, underpinned by light minerality.	2				£42.00
ROSÉ						
10	Wildwood White Zinfandel Rosé California USA. Flavours of ripe strawberry and juicy watermelon	3	£5.25	£6.75	£8.25	£24.00
11	Botter Pinot Grigio Rosato Italy. (Vegan) Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate	2	£6.00	£7.50	£8.75	£26.00
12	Crazy Tropez Rosé South of France (Grenache, Cinsault). Warm southern herbs, white pepper spice and soft raspberries	1	£7.25	£8.25	£10.25	£29.50
13	Ippolito, Mabilia (Organic) Pale pink, elegant, delicate. With fragrant notes of melon, grapefruit and violets. The taste is fresh savoury and long-lasting	2				£32.00
REDS						
14	Le Harve de Paix Grenache France. Rich and dark red in colour, with juicy ripe plum flavours	B	£5.25	£6.75	£8.25	£24.00
15	Casa Santiago Cabernet Sauvignon Central Valley, Chile. (Vegan) Intense blackcurrant and plum flavours	C	£5.50	£7.25	£8.50	£25.00
16	Botter Merlot Veneto, France. (Vegan) Fruity damsons, plum, cherries and spices flavours	B	£6.00	£7.50	£8.75	£26.00
17	Los Haroldos Chacabuco Malbec Mendoza, Argentina. (Vegetarian) Firm juicy structure, great fruit expression	C	£7.50	£8.50	£10.50	£30.00
18	Ippolito, Liber Pater (Organic). Ruby red with complex aromas of will berries, violets, spices and a soft note of oak. A full-bodies, rich and velvety wine.		£8.00	£9.75	£11.50	£34.00
19	Soldier's Block Shiraz Victoria, Australia. (Vegan) Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit	C				£28.50
20	La Vigna Chianti Tuscany, Italy. (Vegan) With a nose of ripe Morello cherry, raspberry and a hint of spiced plums	C				£29.00
21	Rioja Artesa Rioja Tempranillo Spain. (Vegetarian, Vegan, Sustainable) Appealing black fruit aromas and hints of spice	C				£32.00
22	St Emilion Chateau La Pointe Bouquey Bordeaux, France. Complex and fruity with aromas of soft fruit and blackcurrants	D				£34.00
23	Ippolito I Mori (Organic) Ruby red, an aroma of ripe red fruit combined with spices, vanilla and balsamic notes. Full and fresh and well balanced.	D				£35.00
SPARKLING WINES						
24	Botter Prosecco Spumante Brut Italy. (Vegan) Lovely, crisp, lively, fizz with green apple and citrus notes, lightly sparkled	2	£7.25			£31.50
25	Botter Prosecco Rose Spumante Brut Italy. (Vegan) Fragrant, strawberries, raspberries and passion fruit, moreish	2				£34.00
26	Champagne Baron Albert L'Universelle Brut France. (Vegan, Sustainable) Aged for 4 years, this medal winning champagne is light fresh and fruity	1				£48.00
27	Champagne Pommery Brut Royal France. (Vegan) Hints of pipped-fruit jam, apples and quince	1				£76.00
27	Champagne Bollinger Rosé NV France. Fresh strawberry, redcurrant, cherry and spice, backed up with a silky and fine texture	1				£100.00