

BRUNCH

SERVED 10AM – 12PM.

Toasted bloomer	4.00
served with butter and preserves	
Breakfast Roll	6.00
With a choice of bacon or sausage	
Add an egg	2.00
Vegan sausage roll (VG)	6.00
The Presidents Breakfast	17.00
Butchers sausage, bacon, black pudding, fried potato, fried egg, tomato, beans and toast.	
Carter Benedict	12.00
Toasted English muffin, grilled bacon, poached eggs and hollandaise sauce	

HOT DRINKS

Americano	3.25
Latte	3.50
Cappuccino	3.50
Flat White	3.50
English Breakfast Tea	3.25
Selection of Herbal Tea	3.25
Hot Chocolate	3.25



SMALL PLATES

Bella di cerignola olives (vg/gf)	4.00
Home smoked spicy nuts (vg/gf)	4.00
Smokey harissa hummus, flat bread (vg)	7.00
Halloumi fries, hot honey dip	7.00
Voodoo wings, blue cheese dip	8.00
Smoked salmon a la russe	8.00
Teriyaki belly bites	8.00
Chickpea and chorizo casserole	8.00

SALAD BOWL 9.00

Caesar wedge (v)

Little gem quarters, veggie caesar dressing, shaved parmesan, baked croutons

Sweet pepperonata salad

(vg/gf) contains nuts.

Roasted marinated peppers, toasted pinoli, mixed leaves, sherry vinegar and olive oil.

Honey roasted beets, crumbled feta

(vg /gf) Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze.

Make it your own

Grilled chicken breast	7.00
Grilled lemon and garlic king prawn skewer	8.00
Grilled halloumi (v)	7.00



PIZZA

Vegan cheese alternative available

Garlic flat bread (v) with melting mozzarella + £1	10.00
San Marzano tomato, basil, mozzarella (v)	13.00
Con funghi mushrooms, rocket, mozzarella (v)	14.00
Chorizo di pollo chicken & chorizo	16.00
D.I.Y. San marzano, plus £2.00 per topping	13.00+

Gluten free base available

SIDES 4.00

Julienne fries	Houseslaw
Battered onion leaves	Side Salad
Batter crisp cauliflower	Home cut Fries



FROM THE BRASSERIE

- Classic cod & chips** **17.00**
mushy peas, lemon, tartare sauce
- Penne arrabiatta** **16.00**
Pasta quills, fresh tomato sauce and chillies.
- Hand pressed angus beef burger** **19.00**
Toasted brioche, beef tomato, pickles, smoky bacon, melting cheese, relish, house slaw, & homecut fries
- Moving mountains burger (vg)** **18.00**
Plant based burger, vegan roll, beef tomato, vegan chipotle mayo, pickles and a side of fries



LIGHT BITES

Fish finger sandwich 9.00

Golden, crumbed fish in white bloomer, fresh salad, tartare sauce with a lemon wedge and dressed leaf garnish.

Veg stacked hummus sandwich 8.00

Smooth hummus, malted bloomer, lettuce, tomato, cucumber, roasted pepper and a dressed leaf garnish.

Ham and cheese panini 9.00

Honey roasted ham, mature cheddar with a dressed leaf garnish

Cheddar and pickle sandwich 9.00

Mature cheddar, pickle with a dressed leaf garnish.

Fajita chicken flatbread fold. 12.00

Freshly baked flat bread, seared chicken, onion, peppers, Mexican spice, lettuce, guacamole, soured cream, folded with a dressed leaf garnish.



SOMETHING SWEET 7.00

Alabama Chocolate Fudge Cake

Caramel Apple Pie

Vegan choc orange torte

Raspberry white chocolate cheesecake

All served with Chantilly cream.

AFTERNOON TEA



SPA LUNCH

Halloumi fries

Hot honey dip.

Homemade Hummus

Smokey homemade harissa hummus, flat bread (vg)

Chickpea and chorizo casserole

Slow cooked Tuscan style stew with chickpea and chorizo, served with toasted sourdough

Penne Arrabiatta

Pasta quills, fresh tomato sauce and chillies.

Fish Finger Sandwich.

Golden, crumbed fish fingers in white bloomer, fresh salad, tartare sauce with a lemon wedge and dressed leaf garnish.

San Marzano

tomato, basil, mozzarella (v)

Honey roasted beets, crumbled feta

Honey roasted beets, crisp baby leaves, crumbled feta cheese, balsamic glaze.(v/gf)



