

DRINKS MENU

VODKA	ABV	25ml
Smirnoff	37.5%	4.50
Ketel One	40.0%	5.10
JJ Whitley Rhubarb	38.0%	5.00

GIN	ABV	25ml
Gordon's	40.0%	4.95
Gordon's Pink	37.5%	4.95
Tanqueray	43.1%	5.50
Whitley Neill Rhubarb & Ginger	43.0%	5.50
Bombay Sapphire	37.5%	5.50

RUM	ABV	25ml
Captain Morgan Original Dark	40.0%	5.25
Havana Club Especial	40.0%	5.25
Havana Club 7yr	40.0%	5.50

WHISKY	ABV	25ml
Johnnie Walker Black Label	40.0%	5.00
Jack Daniel's	40.0%	5.00
Bushmills	40.0%	5.50
Jameson Irish Whiskey	40.0%	5.00

BOTTLED ALCOHOL	ABV	
Bavaria 330ml	0%	4.50
Budweiser 330ml	4.5%	5.50
Peroni Nastro Azzurro 330ml	4.1%	5.50
Corona 330ml	4.5%	5.50
Brewdog Punk IPA 330ml	4.5%	5.50
Rekorderlig Strawberry & Lime 500ml	4.0%	6.20

SOFT DRINKS

Fentimans Tonic Water 200ml	2.70
Fentimans Light Tonic 200ml	2.70
Pepsi 200ml	3.80
Diet Pepsi 200ml	3.80
Fentimans Rose Lemonade	4.80
Fentimans Mandarin Jigger	4.80
Fentimans Victorian Lemonade	4.80
Harrogate Still 330ml/750ml	3.50/4.50
Harrogate Sparkling 330ml/750ml	3.50/4.50

WINE MENU

WHITE WINE	175ml	250ml	bottle
Canyon Road Pinot Grigio, USA	6.25	8.85	24.00
La Lancelotta Gavi, Italy	7.75	11.00	30.00
Blass Chardonnay, Australia	5.95	8.50	23.00
La Cour Des Dames Sauvignon Blanc, France	6.70	9.50	25.00
Waipara Hills Sauvignon Blanc, New Zealand	8.50	12.10	33.00

RED WINE	175ml	250ml	bottle
Canyon Road Merlot, USA	6.20	8.85	24.00
Los Gansos Pinot Noir, Chile	6.55	9.35	25.50
Blass Shiraz, Australia	5.95	8.50	23.00
7 Fires Malbec, Argentina	6.45	9.25	25.00
Rothschild Pays D'oc Cabernet Sauvignon, France	6.95	9.95	27.00

ROSÉ	175ml	250ml	bottle
Canyon Road White Zinfandel, USA	5.95	8.50	23.00
Pinot Grigio Principato Blush, Italy	6.50	9.25	25.00

PROSECCO & CHAMPAGNE	125ml	bottle
Chio Prosecco DOCG, Italy	6.50	34.00
Moët & Chandon Brut Imperial NV, France	9.95	56.00
Moët & Chandon Rosé, France	13.75	75.00

DESSERT WINE	100ml	bottle
Palazzina Moscato Passito, Italy	10.00	28.00


125ml wine by glass available upon request

IN ROOM DINING MENU

PLEASE DIAL 0

LIGHT BITES

Plum tomato and basil soup 6.00  (GFA)
scorched sourdough

Cherry tomato and basil focaccia 4.50 
first press olive oil and sweet balsamic

Leek, potato and onion soup 6.75  (GFA)
scorched wholemeal loaf, blue cheese butter

SANDWICHES

ALL SANDWICHES ARE SERVED WITH POTATO
CRISPS ON FARMHOUSE BLOOMER BREAD  (GFA)

Egg mayonnaise and watercress 6.75 

Smoked Scottish salmon 8.00
with lemon and black pepper crème fraîche

Coronation chicken with lime and coriander 7.15

Pulled ham and piccalilli 7.00

Mature cheddar cheese and chutney 7.00 

Late Night Supper

Any sandwich and soup 12.50 

HOT SANDWICHES

SERVED WITH FRENCH FRIES

Char seared Minute steak 12.15
red onion jam, crispy onions, horseradish mayo

Roasted Mediterranean vegetable burrito 8.15 
goats cheese cream, wild rocket, balsamic syrup

Crispy fish finger, pea and mint mayo 10.15
crispy fried capers, rocket & lemon

Cuban 12.15
pulled pork, ham, sauerkraut, Swiss cheese

SALADS & SHARERS

Chargrilled halloumi 15.50 
giant couscous, chickpea and sultana salad,
spiced herb and red pepper dressing

Classic Caesar 13.00 (GFA)
baby gem lettuce, creamy Caesar dressing
garlic croutons, anchovies and parmesan shavings

Chargrilled chicken Caesar 16.50 (GFA)
baby gem lettuce, creamy Caesar dressing
garlic croutons, anchovies and parmesan shavings

STONE BAKED PIZZA

HAND STRETCHED SOURDOUGH PIZZAS FROM ITALY


Margherita 12.95  (GFA)
plum tomato and basil sauce, mozzarella cheese

Pepperoni Meatza 16.50 (GFA)
pepperoni, chorizo, ham and mozzarella cheese

MAINS


SERVED AFTER 5PM

The Classic Burger 16.50
beef burger with dry cured bacon, Monterey jack cheese,
green tomato relish, pickled gherkin and fries

Moving mountains vegan burger 16.50 
plant based burger with vegan mature cheese, crispy onions,
pickle, peppers and fries

Chargrilled chicken supreme 17.00
garlic, rosemary and olive oil glaze, baby gem, rocket and
Parmesan salad, French fries

Crispy battered haddock and thick cut chips 17.50
mushy peas and tartare sauce

Vegan feta, butternut squash and harissa parcel 15.95 
grilled vegetables

Sri lankan chicken curry 16.95 (GFA)
chicken with fragrant spices in a pepper and tomato sauce.
Served with steamed basmati rice and Chota Naan bread

Chickpea, sweet potato and spinach curry 16.95  (GFA)
chickpeas, sweet potato and spinach in a coconut sauce, finished with
fenugreek and curry leaves. Served with steamed basmati rice and
Chota Naan bread

Pie shop

SERVED WITH MASHED POTATOES
OR THICK CUT CHIPS AND BUTTERED PEAS

Steak and ale pie 16.50

Lamb, pea and mint pie 16.50

Chicken and leek pie 16.50

Butternut squash, mixed bean and cheese pie 16.50 

SIDES

French fries 4.15

Thick cut chips 4.15

Chargrilled tender stem with olive oil and chilli flakes 4.15

Rocket, gem and Parmesan salad 4.15


DESSERTS

Apple crumble tart 6.95
vanilla custard

Cherry cheesecake 7.75
satsuma cream, chocolate crumb

Lemon meringue mousse 6.95
red berry salad

Sticky toffee pudding 7.75
salted caramel ice cream

Farmhouse cheese platter 11.50 
Blacksticks blue and Black Bomber cheddar,
sourdough biscuits, pear and plum chutney

 Suitable for Vegetarians  Suitable for Vegans

 Gluten Free (GFA) Gluten Free Alternative Available

 Sandwiches and late night supper available 24hrs

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/
intolerances may be present. If you would like information on ingredients within our menu items in
relation to allergens and food intolerance including GF please ask a member of staff who will be
able to assist you. Where, due to circumstances beyond our reasonable control, we may need to
substitute menu items or ingredients. If you have any questions, please ask your server.

We are proud that all our eggs are from free range chickens

A tray charge of £5.00 will be added to your bill. All prices include VAT at the current rate

Please ask our night team for available options after 22.30