

Dining

FOR A GREAT NIGHT IN

ACCOMMODATION MENU



Pizza

Freshly rolled sour dough forms the base of our mouth-watering pizzas. To keep in the delicious flavours and heat we deliver them whole to your accommodation.

Meal Deal 19.99

Any 12" pizza
12" garlic bread pizza with cheese
Cajun skin on potato wedges
Coleslaw
1.5 litre bottle of any soft drink

Family Meal Deal 25.99

Any 16" pizza
16" garlic bread pizza with cheese
Cajun skin on potato wedges
Coleslaw
1.5 litre bottle of any soft drink
Chocolate Brownies with caramel and chocolate sauce

Choose from a range of fresh toppings below

Regular (12") · Large (16") GF* base available in 12" only

Garlic Bread Pizza with Cheese Regular 5.69 · Large 8.69
Freshly cooked pizza bread topped with garlic and herb butter and a layer of melted mozzarella.

Margarita V* VE* GF* Regular 9.29 · Large 12.29
Classic mozzarella and sliced tomatoes with our rich tomato sauce.

Vegetarian Special V* VE* GF*
Regular 10.29 · Large 13.29
Tomato, green peppers, mushrooms, sweetcorn, red onion and mozzarella.

Farmhouse GF* Regular 10.79 · Large 13.79
Oven roasted field mushrooms and diced ham.

Neptune GF* Regular 10.79 · Large 13.79
Prawns, tuna, sweetcorn and red onion.

Hawaiian GF* Regular 10.79 · Large 13.79
Pineapple and diced ham.

Pepperoni GF* Regular 10.79 · Large 13.79
Sliced Italian pepperoni with tomato sauce and mozzarella.

BBQ Pizza GF* Regular 11.29 · Large 14.29
BBQ tomato sauce, chicken, smoked bacon, smoked pork shoulder, red peppers, sweetcorn, red onion and mozzarella.

Hot and Spicy 🌶️🌶️ Regular 11.29 · Large 14.29
Pepperoni, meatballs⁺, jalapeño peppers, red onions, red chilli, sweetcorn and mozzarella.

'Fully Loaded' GF* Regular 12.29 · Large 15.29
Ham, pepperoni, smoked beef brisket, smoked pork shoulder, red onion, sweetcorn, peppers, mushrooms and mozzarella.

50/50 Regular 12.29 · Large 15.29
Can't decide? Why not try our half-and-half pizza? Choose any combination from the pizza menu.

James recommends...

Meat Feast Special GF* Regular 11.29 · Large 14.29
Sliced pepperoni, ham, chicken tikka, smoked beef brisket, smoked pork shoulder and meatballs⁺ with sweetcorn, red onion, mushrooms, and mozzarella.

"My tip? Add extra chilli for a tasty kick."

Extra Toppings

Regular (12") 1.39 or 3 for 3.59 · **Large (16")** 1.69 or 3 for 4.29

- Extra cheese
- Chicken
- Chicken tikka
- Sliced tomato
- Green peppers
- Jalapeño peppers
- Red chilli
- Red onion
- Red peppers
- Meatballs⁺
- Bacon
- Tuna
- Pineapple
- Pepperoni
- Mushrooms
- Ham
- Sweetcorn

8" Pizza

Margarita V* VE* GF* 4.59
Tomato sauce, sliced tomato and mozzarella.

Ham GF* 4.99
Tomato sauce, ham and mozzarella.

Pepperoni GF* 4.99
Sliced Italian pepperoni with tomato sauce and mozzarella.

Tuna GF* 4.99
Tomato sauce, tuna, sweetcorn and mozzarella.

Meatball 4.99
Tomato sauce, meatballs⁺ and mozzarella.

Lasagne

Oven Baked Beef Lasagne Single portion 7.99 · Family portion 14.99
Rich and deep oven baked minced beef lasagne served with fresh salad and roasted garlic and lemon dressing.

+ Contains Gluten

V Vegetarian / V* Ask for Vegetarian · VE* Ask for Vegan · GF* Ask for Gluten Free / 🌶️ Medium · 🌶️🌶️ Hot

Please note where an allergen has an asterisk the dish can be tailored to suit that allergen. Please make your server aware if you have an intolerance or allergy to any ingredient.





Indian

Delicious, aromatic and carefully crafted to be a taste sensation by our chefs using traditional tandoor ovens.

Meal Deal

Indian Banquet Set Menu 15.99 per person
(Available for 2, 4, 6 or 8 people)

- Poppadums
- Onion Bhaji
- Lamb Rogan Josh
- Chicken Tikka Masala
- Butternut Squash Samosa
- Plain Naan
- Pilau Rice

Premium Meal Deal

Indian Premium Banquet Set Menu 18.49 per person
(Available for 2, 4, 6 or 8 people)

- Indian Mixed Starter Platter
- Poppadums
- Chicken Tikka Masala
- Lamb Rogan Josh
- Bombay Aloo
- Plain and Garlic Naan
- Pilau Rice

Starters

Poppadums **V VE* GF*** 1.89

Served with an onion salad, mango chutney and mint raita.

Onion Bhaji **V VE*** 3.99

Sliced onions in a fragrantly spiced batter, deep fried and served with mint raita.

Chicken Tikka **GF*** 4.99

Chicken breast, marinated in a paste of fresh yoghurt, ginger and garlic, cooked in our tandoor oven and served with fresh lemon and mint raita.

Seekh Kebab **GF*** 4.99

Minced lamb mixed with fresh coriander and methi leaves, skewered and roasted, served with mint raita.

Butternut Squash Samosa **V VE*** 5.39

Deep fried parcels of spiced butternut squash served with mango chutney.

Tandoori Chicken Drumsticks **GF*** 5.69

Succulent tandoori marinated chicken drumsticks served with fresh lemon and mint raita.

Main Dishes

Tandoori Chicken **GF*** 10.49

Tandoor masala marinated chicken cooked on the bone in our tandoor oven, served with fresh lemon and mint raita.

Add any one of our standard Indian sauces below for 3.29

The following dishes can be prepared with...

Mixed Vegetables 7.29 · Chicken 8.29 · Lamb 9.69 · King Prawn 11.29 · Chicken Tikka (contains milk) 8.69 · Vegan Option (contains gluten) 8.99

Korma **V VE***

Mild and sweet, made with coconut and mango sauce, flavoured with cardamom, almond powder and finished with cream.

Tikka Masala **V VE* GF***

Sweet and sour tomato based sauce flavoured with methi leaves.

Makhani **V VE* GF***

Creamy tomato based sauce with coconut and butter.

Rogan Josh **V VE* GF***

A deep flavoured sauce made with tomatoes, fried garlic and chilli.

Chilli Balti **V VE* GF***

A spicy hot sauce with peppers, onions, ginger and garlic.

Jalfrezi **V VE* GF***

A thick sauce with mixed peppers, onions and sliced fresh green chillies.

Naan Breads

Handmade and cooked the traditional way – on the walls of a hot tandoor oven

(Excluding our gluten free and vegan naan breads, which are cooked separately. Any of our naan breads can be made gluten free or vegan - just ask.)

Plain Naan **V VE* GF*** 2.99

Indian flatbread, baked fresh in our tandoor oven.

Garlic Naan **V VE* GF*** 3.39

Indian flatbread flavoured with garlic, baked in our tandoor oven.

On the Side

Pilau Rice **V VE* GF*** 2.99

Light and fluffy pilau rice.

Seasoned Chips 3.59

Mushroom Pilau Rice

V VE* GF* 3.99

Fluffy pilau rice with mushrooms.

Saag Aloo **V VE* GF*** 3.99

Sautéed spinach and potato cooked with aromatic spices.

James recommends...

Indian Mixed Starter Platter 9.99

Combination of 2 tandoori drumsticks, 2 onion bhajis, 4 pieces of seekh kebab and 2 butternut squash samosas with crispy salad, mint raita and fresh lemon.

"This one is perfect for sharing."

James recommends...

Madras **V VE* GF***

A hot curry sauce with chilli powder and garlic, finished with fresh coriander.

"My favourite spicy dish; fiery curry and king prawns make a great combination."

Chilli Naan **V VE* GF*** 3.39

Indian flatbread with chopped green chilli and baked in our tandoor oven.

Bombay Aloo **V VE* GF*** 3.99

Potatoes tossed with onion seeds and aromatic Bombay spices.

Cucumber Raita **V GF*** 1.99

Diced cucumber in natural yoghurt flavoured with mint.

V Vegetarian / **V*** Ask for Vegetarian · **VE*** Ask for Vegan · **GF*** Ask for Gluten Free / 🍴 Medium · 🌶️ Hot

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Asian

Classic Asian dishes cooked the traditional way in a wok stove, locking in the delectable flavours, giving our Asian dishes an authentic taste.

Meal Deal

Asian Banquet Set Menu 15.99 per person
(Available for 2, 4, 6 or 8 people)

- Prawn Crackers
- Vegetable Spring Rolls
- Sesame Prawn Toast
- Beef in Black Bean Sauce
- Mixed Vegetable Chow Mein
- Egg Fried Rice
- Cantonese Style Sweet and Sour Chicken

Premium Meal Deal

Asian Premium Banquet Set Menu 18.49 per person
(Available for 2, 4, 6 or 8 people)

- Chinese Mixed Starter Platter
- Prawn Crackers
- Beef in Black Bean Sauce
- Mixed Vegetable Chow Mein
- Egg Fried Rice
- Cantonese Style Sweet and Sour Chicken

Starters

Prawn Crackers 2.59

Sesame Prawn Toast 4.39

Crispy fried prawn toast finished with sesame seeds.

Vegetable Spring Rolls **V VE*** 4.29

Hand rolled and fried until crisp, served with a Hoi Sin dipping sauce.

Steamed and Pan Fried Chinese Dumplings 5.69

Wrapped chicken and chive parcels with a Chinese vinegar dipping sauce.

Main Dishes

Singapore Noodles **GF***

Small 6.49 · Regular 9.79

Slightly spicy fine noodles with chicken, prawns and vegetables.

Chow Mein

Vegetable **V** 8.29 · Chicken 9.29 · King Prawn 10.29

Stir fried noodles and vegetables.

Chicken with Cashew Nuts 9.29

Stir fried chicken with toasted cashew nuts bound in a light aromatic sauce with mixed vegetables.

Thai Green Curry **Medium**

Vegetable† 8.29 · Chicken 9.29 · King Prawn 11.29

Spicier than the Thai red curry, this sauce is made using red chilli, coriander root and coconut milk with crisp vegetables.

Cantonese Style Sweet and Sour Dishes

Vegetable† 7.99 · Chicken 8.49

Lightly battered chicken or vegetables served in our fruity sweet and sour sauce.

Asian Chicken Wings **GF*** 5.99

Coated in a sticky Asian sauce topped with sesame seeds.

Aromatic Crispy Duck ¼ to Share 9.99

Crispy duck served with Chinese pancakes, spring onions, sliced cucumber and a tasty aromatic duck sauce.

Chinese Mixed Starter Platter 9.99

Combination of 2 vegetable spring rolls, 2 sesame prawn toasts, 2 Asian chicken wings and 2 honey glazed ribs with crispy seaweed. Perfect to share.

Teriyaki Salmon on Udon Noodles 11.29

Delicate salmon in a sticky teriyaki glaze on a bed of soft, stir-fried Udon noodles and crisp vegetables.

Chinese Style Curry

Chicken 8.29 · Beef 9.29 · King Prawn 11.29

Special (Beef, Prawn and Chicken) 10.29 · Vegetable 7.99 **V**

Chinese style curry with chestnut mushrooms, onions and garden peas in a curry sauce.

Szechwan **Medium** **GF***

Chicken 8.49 · King Prawn 11.29

A classic and distinctive hot and sour Chinese sauce with vegetables and your choice of chicken or king prawns.

Lemon Chicken **GF*** 8.29

Lightly battered chicken in a lemon sauce.

Deep Fried Sweet and Sour Battered Chicken Pieces 8.29

8 chicken pieces served with sweet and sour sauce.

James recommends...

Honey Glazed Ribs **GF*** 7.29

Tender fried ribs finished with a light honey sauce.

"The tender meat and succulent sauce will melt in your mouth."

James recommends...

Thai Red Curry **Medium** **GF***

Vegetable† 7.99 · Chicken 8.49 · Duck 8.99 · King Prawn 11.29

A delicate combination of Thai red curry and the subtle flavour of coconut milk, complemented with crispy vegetables make this a great introduction to Oriental curries.

"A great fusion of classic Asian ingredients make this dish a favourite of mine."

Chinese Black Bean Sauce

Beef 9.29 · Chicken 8.29

Tasty strips of best flat iron steak or chicken breast stir fried with black beans, lightly flavoured with rice wine and sesame oil.

Sticky Chilli Beef **Medium** 10.29

Shredded beef, deep fried and coated in a sweet vinegar and chilli sauce.

† These dishes are not suitable for vegetarians as they include the traditional ingredient fish sauce.

On the Side

Chinese Style Curry Sauce

V 2.59

Steamed Rice **V VE* GF*** 2.99

Light and fluffy steamed rice.

Egg Fried Rice **V** 3.49

Fried rice bound with strips of egg.

Stir Fried Noodles **V** 2.99

Freshly stir fried noodles.

Stir Fried Mixed Vegetables

V 4.99

Stir fried selection of fresh market vegetables.

Special Fried Rice 5.99

Fried rice with egg, chicken, prawns, cashew nuts and mixed vegetables.

Seasoned Chips 3.59

Sweet and Sour Sauce 2.59

V Vegetarian / **V*** Ask for Vegetarian · **VE*** Ask for Vegan · **GF*** Ask for Gluten Free / **Medium** · **Hot**

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The Americas

From the tastes of Texas to mouth-watering Mexican dishes, we have something to suit everyone.

Tapas

Tapas Platter 15.29

Marinated olives, manchego cheese with quince jelly, prosciutto ham, stuffed peppers, feta cheese, grilled vegetable salad and sautéed chorizo with warm bread. Suitable for 2 to share.

Salads

Greek Salad V 8.99

Tomato, cucumber, red onion, lettuce, mixed olives and feta cheese with roasted garlic and lemon dressing.

Tandoori Chicken Salad 9.49

Tomato, cucumber, red onion, sweetcorn, shredded carrot, mixed peppers, seasonal leaves, tandoori chicken and raita.

Caesar Salad V 7.99

Little gem lettuce, vegetarian hard cheese shavings and croutons with Caesar dressing.

Cajun Prawn Salad 10.49

Tomato, cucumber, red onion, sweetcorn, shredded carrot, mixed peppers, seasonal leaves, Cajun prawns, tortilla croutons and roasted garlic and lemon dressing.

Starters

Succulent Chicken Wings in BBQ Sauce GF*

6 for 5.99 or 12 for 9.99

Ciabatta Garlic Bread 3.99

Soft ciabatta smothered in garlic butter and baked until crisp.

- **Make it triple cheesy** 4.99

Build Your Own Nachos VE* GF* 6.99

Served with salsa, guacamole, sour cream, jalapeños and warm nacho cheese sauce.

- **Add our slow '6 hour' cooked pulled beef chilli GF*** 1.30

- **Add our rich slow cooked bean chilli V VE* GF*** 1.30

Main Dishes

Mexican Fajitas Chicken GF* 9.29 · Beef GF* 10.29

Prawn GF* 10.69 · Marinated Vegetable GF* V VE* 8.29
Tex-Mex style flash fried with peppers and onions. Served with salsa, sour cream, guacamole and flour tortillas.

Fallin' Off The Bone Pork Ribs GF* 13.29

Marinated, smoked, chargrilled and basted with tangy BBQ sauce, served with seasoned chips and coleslaw.

Squash and Black Bean Pasta Bake V 10.99

Roasted butternut squash, sweetcorn, peppers, pumpkin seeds, black beans and spirali pasta in a spicy Louisiana sauce, topped with chilli jack cheese and mozzarella.

'6 hour' Pulled Beef Chilli GF* 11.99

Made using fresh beef skirt and slow cooked for 6 hours with garlic, tomatoes, onions, peppers, kidney beans and herbs & spices, to produce a wonderful version of this classic South American dish.

Served with Mexican style green rice, freshly fried tortilla chips, grated cheese, sour cream, salsa, jalapeños and guacamole.

- **Also available with our rich slow cooked bean chilli V VE* GF*** 11.99

Perfect for a family sharing feast...

Classic Mac 'N' Cheese V

Single portion 7.99 · Family portion 14.99

Freshly cooked macaroni bound in our rich and creamy cheese sauce, topped with a crispy garlic and onion ciabatta crumb. Served with fresh salad and roasted garlic and lemon dressing.

Oven Baked Beef Lasagne

Single portion 7.99 · Family portion 14.99

Rich and deep oven baked minced beef lasagne served with fresh salad and roasted garlic and lemon dressing.

On the Side

Dips 0.69

- Sweet Chilli
- BBQ
- Garlic
- Mayonnaise
- Tomato Ketchup

Onion Rings 3.99

Coleslaw 2.39

Cajun Skin On Potato Wedges 3.59

Seasoned Chips 3.59

American Style Cheese Sauce 1.59

James recommends...

Frank and Theresa's Kickin' Hot Wings GF*

6 for 5.99 or 12 for 9.99

Made famous at the Anchor Bar in Buffalo, New York. Served with a blue cheese dip.

"These are the perfect starter for those looking for authentic all-American flavours."

Classic Burger GF* 8.99

Chargrilled ground beef burger served on a soft brioche bun with burger sauce, lettuce, tomato, onion and served with seasoned chips and coleslaw.

- **Add cheese to your burger** 1.00

- **Add cheese and bacon to your burger** 2.00

Sweet Potato and Bean Burger V 10.99

Great tasting burger with sweet potato, red kidney beans and herbs coated in crispy oats. Served in a soft brioche bun with lettuce, tomato, onion, sour cream and burger sauce with seasoned chips and coleslaw.

V Vegetarian / V* Ask for Vegetarian · VE* Ask for Vegan · GF* Ask for Gluten Free / Medium · Hot

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Children's Menu

There's a delicious dish for even the smallest of taste buds, with our range of children's meals.

Main Meals

- Chicken Nuggets and Chips** 5.99
With a choice of baked beans, garden peas or sweetcorn.
- Spaghetti Bolognaise** 5.99
Spaghetti with a tasty tomato and beef bolognaise sauce.
- Bird's Eye Salmon Fish Fingers and Chips** 5.99
With a choice of baked beans, garden peas or sweetcorn.
- Battered Cod Bites and Chips** 5.99
With a choice of baked beans, garden peas or sweetcorn.
- Children's Macaroni Cheese** V 5.99
Macaroni tubes in a cheesy white sauce.
- Penne Pasta in Tomato Sauce** V VE* 5.99
Penne pasta in a light tomato sauce.

Children's 8" Pizzas

- Margarita** V* VE* GF* 4.59
Tomato sauce, sliced tomato and mozzarella.
- Pepperoni** GF* 4.99
Sliced Italian pepperoni with tomato sauce and mozzarella.
- Tuna** GF* 4.99
Tomato sauce, tuna, sweetcorn and mozzarella.
- Meatball** 4.99
Tomato sauce, meatballs⁺ and mozzarella.
- Ham** GF* 4.99
Tomato sauce, ham and mozzarella.

+ Contains Gluten

V Vegetarian / V* Ask for Vegetarian
VE* Ask for Vegan / GF* Ask for Gluten Free
🔥 Medium 🔥 Hot

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Desserts

Whether you're in the mood for sharing, or just fancy some all to yourself, choose from a delicious range of desserts.

Ice Cream

- Kelly's Real Cornish Ice Cream** (120ml Carton) 2.99
Vanilla Clotted Cream
Kelly's Vanilla is rich and creamy vanilla dairy ice cream with lashings of Cornish clotted cream, ensuring a rich, velvety texture.
- Strawberries and Cream**
Combines delicious strawberry dairy ice cream with juicy strawberry pieces. Made with Cornish milk and clotted cream.
- Choc Brownie Salted Caramel**
Rich chocolate dairy ice cream rippled with salted caramel sauce and chocolate brownie pieces, topped with chocolate salted caramel crisp.

Three tubs for 7.59

Frozen Desserts

- Two Frozen Oreo Sandwiches** 3.59
Chocolate flavoured sandwich biscuits filled with vanilla flavour ice cream with crushed biscuit pieces with a vanilla flavour filling.

Chocolate Brownies

- Chocolate Brownies** (10 Pieces) 5.99
Served with caramel and chocolate sauce.

Extras
Simple crackle log 4.25
Simple and easy to use, this firelog crackles like real wood for the perfect, atmospheric fire.

V Vegetarian / V* Ask for Vegetarian
VE* Ask for Vegan / GF* Ask for Gluten Free
🔥 Medium 🔥 Hot

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Beverages

From a crisp glass of wine, to sharing a refreshing soft drink, we have plenty of options to perfectly complement any of the dishes on our menu.

Pre-Mixed Beverages

- Gordon's Gin and Tonic** 5.0% ABV 2.99
- Gordon's Gin and Slimline Tonic** 5.0% ABV 2.99
- Morgan's Spiced Rum & Cola** 6.2% ABV 2.99
- Smirnoff Vodka & Cola** 5.0% ABV 2.99
- Pimm's & Lemonade** 5.4% ABV 2.99

Soft Drinks

- Robinsons Fruit Shoot** 1.59
Choose from apple and blackcurrant or orange.
- Sparkling or Still Mineral Water** (500ml bottle) 1.99
- Pepsi Max, Diet Pepsi, Tango, 7UP** (1.5 litre bottle) 2.59

Champagne and Sparkling

Champagne Moët & Chandon Brut Impérial, NV Bottle 49.99
An excellent aperitif, the Brut Impérial from Moët embodies their house style: Crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.

White Wine

Cullinan View Chenin Blanc, Western Cape Bottle 9.29
Deliciously fresh and creamy with peachy fruit character. A classic South African style.

Monte Verde Sauvignon Blanc, Central Valley Bottle 9.69
Classic gooseberry flavours enhanced by tropical fruit and zesty lemon.

Red Wine

Luis Felipe Edwards Lot 18 Merlot, Rapel Valley Bottle 11.29
Soft, smooth, approachable merlot with rounded cherries and spiced plums.

Monte Verde Cabernet Sauvignon, Central Valley Bottle 10.79
Vibrant and full of flavours of the ripest blackcurrant. Very soft with some oak maturation.

Rosé Wine

Whispering Hills White Zinfandel, California Bottle 10.29
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

Bottled Beer and Cider

Buy 6 bottles of beer for only 14.99

- Staropramen** 5.0% ABV (330ml) 2.99
- Sharps Offshore Pilsner** 4.8% ABV (330ml) 2.99
- Singha** 5.0% ABV (330ml) 2.99
- Cobra** 4.8% ABV (330ml) 2.99
- Estrella Galicia** 4.7% ABV (330ml) 2.99

Prosecco Galanti Prosecco Brut, NV Bottle 11.99
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach.

Short Mile Bay Chardonnay, South-Eastern Australia Bottle 10.29
Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

Petit Chablis, J. Moreau et Fils Bottle 20.39
Made in classic Chablis style, it is lean and elegant with underlying chardonnay fruit from the northern tip of Burgundy.

Mill Cellars Shiraz, South-Eastern Australia Bottle 10.29
Plenty of brambly fruit on the palate backed with a touch of spice.

Portillo Malbec, Valle de Uco, Mendoza Bottle 15.29
Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice.

Crusan Cinsault-Syrah Rosé, Pays d'Oc Bottle 10.29
Juicy red fruit with a slight spiciness on the crisp finish.

- Estrella Galicia Gluten free** 5.5% ABV (330ml) 2.99
- Coors Light** 4.0% ABV (330ml) 2.99
- Doom Bar** 4.3% ABV (500ml) 2.99
- Cobra '00'** 0.0% ABV (330ml) 2.49

- Westons 'Stowford' Press** 4.5% ABV (500ml) 2.99
- Rekorderlig Passionfruit** 4.0% ABV (500ml) 2.99
- Rekorderlig Mango Raspberry** 4.0% ABV (500ml) 2.99
- Rekorderlig Dry Apple** 4.5% ABV (500ml) 2.99

Allergies

We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products.

Full allergen information from items on our menu is available upon request.

Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your Server.

Due to the presence of various allergens in our kitchen, we cannot eliminate all risk of cross contamination.

All dishes may contain ingredients not listed in the menu description. Some of our meat/fish dishes may contain bones.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize.

Please be aware we do use a considerable amount of nuts in this kitchen.

Service

Our aim is to provide first class service. In this restaurant gratuities are entirely at your discretion, all monies go direct to employees serving and preparing your food. Thank you. Delivery drivers may request proof of age ID where alcohol is ordered. Alcoholic drinks are only available from Dining In when purchased alongside food.

All prices include VAT

EF - April 2019