

# DESSERTS

**Selection of Great British Ice Cream** £5.50

Three scoops of your choice

**Cherry Bakewell Cheesecake** £6.50

New York style baked cheesecake with an almond biscuit base, crunchy praline and warm vanilla custard

**Banoffee Mess** <sup>GF</sup> £5.75

An indulgent take on a classic! Chantilly cream laced with banana and dark rum, served with broken meringue, salted caramel, caramelised banana and roasted peanuts

**Homemade Chocolate Brownie** £5.75

Our delicious homemade brownie served warm with vanilla pod ice cream

**Cheese Plate** £7.75

Selection of classic cheeses with celery, grapes, biscuits and chutney



**Roasted Plum Tiramisu** £6.50

Coffee and cocoa flavoured cream layered over soaked sponge and roasted autumn plums, roasted pistachio and buttery shortbread

# TEA & COFFEE

A range of tea and coffee available to order, please ask one of our team for details



If you would like anything that is not on the menu, please ask a team member.

If you require this menu in large print, please ask a team member.

All prices include VAT.

<sup>V</sup> suitable for vegetarians <sup>H</sup> denotes a healthier option <sup>GF</sup> gluten free

If you are concerned about food allergies and intolerances e.g. nuts, you are invited to ask when selecting one of our menu items.

\*Weights shown are approximate weights before cooking.

A 10% discretionary service charge will be added to your bill. The service charge is entirely discretionary and all of these payments go towards our employee bonus schemes.

All of our employees participate in the bonus schemes which reward total team performance.

# LOUNGE MENU

EAT, DRINK AND ENJOY



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WE PROUDLY SERVE **STARBUCKS™**



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# DELI

Choose from white or brown farmhouse loaf, ciabatta bread or tortilla wrap, served with crisps and homemade slaw. Ask our team if you would like your sandwich toasted.



**Blushed Tomato, Fennel Slaw & Asian Style Yoghurt** <sup>V</sup> £6.25

**Lincolnshire Poacher Cheese** <sup>V</sup> £6.50  
Served with apple and date chutney

**Smoked Ham, Sundried Tomato Mustard & Rocket** £6.50

**Open Sandwich of Hot Smoked Salmon, Pickled Fennel, Lemon & Red Pepper** £7.50

Coarse salmon pate with cream cheese, gherkins and herbs served open, Scandinavian style with pickled fennel and red pepper

**Pulled Duck, Halloumi & Mint Wrap** £7.50

Slowly cooked duck leg, with hummus, halloumi and mint leaves in a grilled tortilla wrap

**Vietnamese Style Shaved Pork** £8.00

Marinated and seared pork, with English mustard and pickles on toasted sourdough

**New York Club** £12.25

A classic, triple decker with grilled chicken, bacon, boiled egg, tomato and lettuce, served with skinny fries

# SALADS & PASTA

**Goats Cheese, Fennel, Wheatberry & Couscous Salad** <sup>V</sup> £13.50

Somerset goats cheese, served with pickled fennel, tangy beetroot couscous and wheatberry and sprinkled with toasted seeds and nuts

**Spiced Butternut Squash, Freekeh & Marinated Feta Salad** <sup>V</sup> £12.95

Butternut squash, roasted with aromatic spices, ancient freekeh grains and feta cheese served with a creamy yoghurt and chilli dressing

**Caesar Salad** <sup>GF</sup> £10.95

A twist on a classic dish, served with crispy bacon and rich Caesar dressing

With Chicken Breast **add £4.00**

With Prawn & Monkfish Skewer **add £4.00**



**Asian Style Panggang Chicken Salad** £13.95

Spiced chicken breast marinated in a panggang paste, served with aromatic spiced freekeh grains, shaved carrots, chilli, red onion and drizzled with a lemon dressing

**Roasted Pumpkin Ravioli** <sup>V</sup> £13.95

A seasonal and delicious pumpkin ravioli, matched perfectly with buttered spinach and topped with toasted pumpkin seeds, lemon and parmesan

# GRILL

All our steaks are sourced from the UK or Ireland and served with a grilled field mushroom, grilled tomato and fries

**Ribeye Steak 10oz\*** <sup>GF</sup> £22.50

**Casterbridge 7oz\* Rump Steak** <sup>GF</sup> £18.95

**Mixed Grill** £21.50

Rump steak, lamb cutlet, gammon, sausage and a fried egg

**10oz\* Gammon Steak** <sup>GF</sup> £14.50

Slow fried egg and thyme roasted pineapple

**Steak Sauces, Rubs and Butters**

Peppercorn <sup>GF</sup> £2.50

Mushroom and Dolcelatte <sup>GF</sup> £2.75

Spicy BBQ Rub <sup>GF</sup> £1.50

Chimichurri Rub <sup>GF</sup> £1.50

Roasted Garlic Butter <sup>GF</sup> £2.00

# FAVOURITES

## BURGERS

All burgers served in a brioche style bun with lettuce, red onion, tomato, pickle, burger relish and fries

**The Vegi** <sup>V</sup> £12.50

Portobello mushroom and halloumi burger with chimichurri crème fraiche

**The Chook** £13.95

Succulent chicken breast, with a spicy crispy coating and a side of red cabbage slaw

**Black & Blue** £14.50

Venison burger topped with blue cheese



**The Original** £14.75

6oz\* gourmet burger, with Lincolnshire Poacher Cheese

**Piggy Back** £16.95

Gourmet burger, Lincolnshire Poacher Cheese and BBQ pulled pork

**Full Pig** £18.50

Gourmet burger, BBQ pulled pork, pickled onion ring, Lincolnshire Poacher Cheese and smoked bacon

## MAINS

**Roasted Lamb Rump** <sup>GF</sup> £16.75

Tender lamb roasted with root vegetables, balsamic onions, tomato and rosemary sauce

**Brie & Roasted Beet Tart** <sup>GF</sup> £12.50

Served with buttered seasonal greens

**Holy Cow Curry** £15.75

Served with rice, sourdough naan, mango and tamarind chutney



**Premium Fish & Chips** £15.95

Chunky chips, crushed peas and tartare sauce



**Confit of Duck Leg** <sup>GF</sup> £17.50

Slow cooked duck leg, with a mixed bean and celeriac stew, braised red cabbage and salsa verde

**Chicken & Field Mushroom Suet Pie** £14.50

Traditional style suet crust pie, filled with chunks of chicken breast, roasted mushrooms and a creamy mushroom sauce, served with spinach, beans, peas, and a leek and onion gravy

**Red Lentil & Chickpea Dahl** <sup>V</sup> £14.25

Lemon rice, harissa and mint riata served with a sourdough naan

**Braised Blade of Beef** £16.50

Slow braised blade of beef, with baby onions, carrots, creamed parsnips and smoked bacon gravy

## SIDES

**Skinny Fries** <sup>GF</sup> £3.50

**Spiced Sweet Potato Wedges** <sup>GF</sup> £3.75

**Polenta & Parmesan Chips with Rosemary Salt** £4.00

**Roasted Root Vegetables in Rosemary & Thyme Butter** <sup>GF</sup> £3.75

**Broccoli, Lincolnshire Greens & Cashews** <sup>GF</sup> £3.50



**Signature Pickled Onion Rings** £3.50

**Roasted Garlic Ciabatta** £3.50  
With Cheese £4.25