



## FOR THE TABLE

- V Mezze Board for Two • £16.00**  
*Olives, Sun-Dried Tomatoes, Feta, Hummus, Baba Ganoush, Pitta Bread, Garlic Flatbread, Nachos*
- GF V VG Olives & Sun-Dried Tomatoes • £4.00**
- V Garlic Flatbread • £7.00**
- V Garlic Flatbread with Cheese • £7.50**
- V Garlic Flatbread with Chilli & Cheese • £7.75**

## STARTERS

- GF V Soup of the Day • £5.50**  
*Bread & Butter*
- Black Pudding, Apple & Sage Arancini • £6.00**  
*Apple Sauce, Watercress*
- Maple Cured Smoked Salmon • £8.50**  
*Asparagus, Black Pepper & Herb Butter, Soda Bread*
- V Grilled Goat's Cheese • £8.00**  
*Sweet & Sour Peppers, Confit Tomato Fondue, Rosemary Focaccia Bread*
- Ploughmans • £8.50**  
*Pork & Apricot Sausage Roll, Ham Hock Terrine, British Cheese, Pickled Vegetables*
- Spiced Chickpea & Butternut Squash Tagine • Starter £7.00 • Main £12.00**  
*Roasted Cauliflower, Crispy Kale, Toasted Almonds*

## GRILL

- GF 8oz Pavé Rump Steak • £21.00**  
*Chunky Chips, Slow-Cooked Tomatoes & Mushrooms*
- GF 10oz Rib-Eye Steak • £28.00**  
*Chunky Chips, Slow-Cooked Tomatoes & Mushrooms*  
*Add Béarnaise Sauce, Blue Cheese Sauce or Peppercorn Sauce • £1.00 each*
- HGI Bratwurst Hot Dog • £12.50**  
*BBQ Pork, Grilled Cheese, Pretzel Baguette, Crispy Onions, Sauerkraut, Fries*
- Classic Burger • £14.00**
- Chicken Burger • £15.00**
- GF V VG Beetroot Burger • £12.00**  
*All Burgers are served in a Pretzel bun with Baby Gem, Red Onion, Gherkin, Tomato Chutney, Onion Rings & Fries*  
*Add Cheese, Bacon, Sauerkraut • £1.00 each, BBQ Pork • £2.00*

## FAVOURITES

- Cumberland Sausages & Mash • £13.00**  
*Caramelised Apples & Onions*
- GF Curried Chicken Supreme • £16.00**  
*Tenderstem Broccoli, Pak Choi, Onion Bhaji, Saffron Rice, Thai Curry Sauce*
- GF Grilled Chicken Breast • £16.00**  
*Hispi Cabbage & Pancetta, Wild Mushrooms, Roast New Potatoes, Red Wine Sauce*
- Salmon Fishcake • £12.00**  
*Soy Noodles, Sweet Chilli Sauce*
- Market Fish of the Day**  
*Please ask server for today's choice*
- Beer-Battered Haddock & Chips • £15.50**  
*Mushy Peas, Tartar Sauce*
- V Tandoori Vegetable Masala • £15.00**  
*Pilau Rice, Poppadom, Mango Chutney, Onion Bhaji, Naan Bread*
- V Macaroni Cheese Pasta • £10.00**  
*Garlic Ciabatta*  
*Add Chicken • £6.00, Bacon • £3.00*

## PIZZA

- V Four Cheese Margherita • £13.50**  
**Selection of Toppings**  
*Sun-Dried Tomatoes, Goat's Cheese, Olives, Parma Ham, Mushrooms, Pepperoni, Jalapeños, Pineapple, Sweetcorn, Red Onion, Cajun Chicken • £0.75 each*

## SALADS

- GF V Garden Salad • £8.00**  
*Cucumber, Red Onions, Peppers, Blue Cheese*
- GF Caesar Salad • £8.00**  
*Bacon, Croutons, Parmesan*
- GF V VG Superfood Salad • £9.00**  
*Quinoa, Pomegranate, Pumpkin Seeds, Crispy Curly Kale, Citrus Dressing*  
*Add Chicken • £6.00, Salmon • £6.50*

## SIDES

- GF V Mashed Potatoes • £4.00**
- GF V Seasonal Mixed Vegetables • £4.50**
- GF V French Fries • £2.50**
- V Chunky Chips • £3.00**
- GF Caesar Salad • £4.00**
- V Beer-Battered Onion Rings • £4.50**
- GF V Spice up your fries, chips or onion rings with our house spice mix • £0.25**

- V Vegetarian**
- GF Gluten-Free**
- GF Gluten-Free option**
- VG Vegan**

**For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff. Dinner inclusive guests have a £25 allowance to use on food only.**

Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability. Prices may vary from hotel to hotel, and all prices include VAT. Please note a 12.5% discretionary service charge will be added to every bill.



## DESSERTS

**GF** Eton Mess; Strawberries, Meringue, Whipped Cream • £7.50

**GF** Sticky Toffee Pudding, Vanilla Ice Cream • £7.50

White Chocolate & Raspberry Cheesecake,  
Raspberry Sorbet • £7.50

Chocolate & Caramel Torte, Coffee Ice Cream • £7.50

**GFD** Selection of Regional Cheeses, Crackers,  
Grapes, Fruit Chutney • £9.00

**GFD** Longridge Ice Cream or Sorbet Selection • £6.00

## LIQUEURS

Amaretto • £4.05

Tia Maria • £4.05

Grand Marnier • £4.55

Baileys • £4.75

Cointreau • £4.05

Kahlúa • £4.05

*All liqueurs can be made into Irish coffees • £7.20*

## COFFEE

Cappuccino • £3.25

Latte • £3.25

Americano • £3.00

Espresso • £2.20

Double Espresso • £2.95

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