

POOLSIDE DINNER MENU

£21.95 per person - inclusive of VAT @ 20%

Includes starter, main course, dessert and coffee

Also a ¼ litre of house red or white wine

Open Monday – Saturday 6.00pm to 9.30pm

Closed Sundays

Bank holiday Monday 6.30pm to 9.00pm

Starters

Cream of vegetable & coriander soup (v&g)

Galia melon - orange sorbet - berry compote (v&g)

Smooth chicken liver pate - plum & apple chutney
crostini

Chicken spring rolls – sweet chilli sauce

- **£2.05 extra charge**

Grilled goat's cheese & beetroot salad (g)

-**£2.05 extra charge**

Salmon fishcake – tartar sauce

- **£2.05 extra charge**

Wholemeal bread

White bread

Our bread is freshly made on the premises

Main

Roast loin of pork – stuffed with leek & sausage meat
roast potatoes – honey root vegetables – mustard
sauce

Chicken curry – steamed rice - poppadum

Braised lamb shank – boulangere potatoes
spiced red cabbage - redcurrant jus (g)

Pan fried chicken breast stuffed with mushroom &
smoked cheese – bacon fried sugar snaps
spring onion crushed new potato - Madeira sauce

Grilled salmon – stir fry vegetables – orange & ginger
cream - new potatoes (g)

8oz Rib eye steak - (this cut contains fat running
throughout, can be gristly – all pieces vary)
sautéed green vegetables – mash potatoes
peppercorn cream sauce (g)

Vegetarian option available upon request

**Main courses come as described but mash, chips or
new potatoes can be added if required.**

Side salad - **£3.00 supplement**

Extra chipped potatoes, new potatoes
& mashed potatoes - **£2.00**

Extra vegetables - **£2.50**

**Please note that some of the above meals may contain
allergens. If you have any food allergies please speak to the
company representative as not all items are listed.**

**All major allergens are present in our kitchen
& we cannot rule out trace contamination**

Homemade Desserts

Classic crème brulee (v&g)

Tiramisu – classic Italian style trifle

Sticky toffee pudding – ice cream & toffee sauce (v)

Vanilla panna cotta – berry compote

Orange & dark chocolate cheesecake – fruit coulis

Lemon meringue roulade – fruit sauce (v&g)

Pear & almond tart – Chantilly cream (v)

Roasted plums in honey & brown sugar – vanilla ice
cream (v&g)

Vanilla ice cream – chocolate sauce

All of our desserts are made by our Pastry Chefs

**Alison & Vanessa – (Vanessa has replaced Christine who
retired after 35 years)**

Cona Coffee, English breakfast tea
or decaffeinated coffee served at the table included

or

individual pots of coffee or tea in lounge £2.25 extra

V – denotes vegetarian

G – denotes gluten free

No substitutions available

Wine List

1. Chardonnay, South Africa	4.75	6.25	18.50
2. Sauvignon Blanc, South Africa	4.85	6.35	18.95
3. Vouvray, Demi Sec, France	4.85	6.35	18.95
4. Pinot Grigio, Italy	4.85	6.35	18.95
5. Muscadet France			19.95
6. Gavi La Battistina, Italy			20.75
7. Tea Leaf Chenin Blanc, South			18.95
81. Pinot Grigio Rose	4.85	6.35	18.95
82. Sauvignon Blanc Rose Montevista, Chile			18.95
83. Rose d'Anjou, France	5.10	6.75	19.95
51. Cab sauv, Merlot, Australian	4.50	6.00	17.95
52. Grand Cape, Shiraz, South Africa	4.75	6.25	18.50
53. Merlot, Emiliana, Chile	4.85	6.35	18.95
91. House Champagne			26.95
92. Asti Spumanti, Piemonte, Italy			19.95
94. Prosecco, Frizzante, Italy			19.95

Full wine list available upon request

Payments are accepted per table not per person.

Regret cheques not accepted.

Kindly pay your bill before you leave the restaurant