

Lounge Menu

12:00 – 21:30

Light bites

Focaccia with olive oil, balsamic vinegar and homemade ricotta cheese	£5.95
Scotch egg with our own recipe sausage meat and piccalilli	£6.25
Tempura black tiger prawns with wasabi mayo and lime, chilli and soy dipping sauces	£9.25
Marinated Kalamata olives	£3.95
Brioche bun with truffled chicken and marmite flavoured butters	£5.95
Soup of the day with crusty roll and butter	£5.95

Cold Sandwiches

served on a choice of bread with salad and coleslaw

Home cured ham with tomato and wholegrain mustard	£7.95
Smoked Applewood cheddar cheese with tomato and apple chutney	£6.95
Free range egg and watercress with mayonnaise	£5.95
Cucumber and cream cheese	£5.95
Smoked salmon, cream cheese and cucumber	£8.95

Hot Sandwiches

served on toasted ciabatta with salad and coleslaw

Grilled steak sandwich with whole grain mustard mayonnaise and wild rocket	£13.95
Classic club sandwich with chicken, bacon, tomato and lettuce	£12.95
Grilled halloumi and roasted red pepper with red onion relish and garlic mayonnaise	£10.95

FOOD ALLERGY NOTICE

*Food allergies & intolerances: Please inform your server before ordering if you have a food allergy or intolerance.
All food is prepared in an area where allergens are present*

Main Courses

Roasted chicken breast with mushrooms and pancetta in a coq-au-vin risotto	£15.95
Inglewood Manor 9 hour lamb shoulder shepherd's pie, honey glazed parsnips, heritage carrots and lamb gravy	£15.95
8oz Dry aged sirloin steak with rosemary and sea salt hand cut chips, roasted field mushroom and vine tomato with béarnaise sauce	£22.95
Home cured honey roasted ham, pan fried duck egg, leek fondue and grilled baby leeks	£15.95
Beer battered haddock with hand cut chips, tartar sauce and crushed peas	£14.95
8oz Beef burger in a brioche bun topped with bacon and smoked Applewood cheddar with hand cut chips and coleslaw	£14.95
Vegan chili sin carne with corn bread topping	£10.95
Pasta of the day – <i>please ask your waiter for today's special</i>	£12.95
To share – Selection of cured meats and cheeses with home- made chutney, pickles and sourdough bread	£19.95

Sides

Rosemary and sea salt hand cut chips	£4.95
Steamed and buttered new potatoes	£4.95
Braised or pickled Red cabbage	£4.95
Leaf and herb salad	£3.95
Bowl of seasonal vegetables	£4.95
Coleslaw in our own recipe dressing	£3.95

Desserts

Please speak to a member of staff for our daily dessert menu

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