

RESTAURANT MENU

BREAD AND STARTERS

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| Sharing Plate of Freshly Baked Artisan Breads With garlic and herb butter and balsamic olive oil (V) (Vg optional) | £7.50 |
| Roasted Red Pepper & Sweet Potato Soup With sour cream & herb croutons (NF, V) (GF, DF, Vg optional) | £8.50 |
| Tian of Atlantic Prawns & Avocado With bloody Mary sauce & micro cress (GF, NF) | £11.50 |
| Prosciutto Ham & Glazed Figs With radicchio, sweet balsamic glaze & pomegranate molasses (GF, DF,NF) | £10.50 |
| Pickled Strawberry & Heirloom Tomato Salad With radicchios crumbled feta cheese, pomegranate, toasted pumpkin seeds (GF, NF, V) (Vg optional) | £9.00 |
| Dutch Style Chicken Kroketten With fris  e salad, red currant & onion relish (NF) | £10.50 |
| Buffalo Cauliflower Bites With an oriental julienne salad and sweet chilli sauce (DF, NF, V, Vg) | £9.50 |
| Wild Mushroom Arancini With tomato and red pepper dipping sauce (GF, DF, NF, V, Vg) | £9.50 |

MAIN COURSES

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| Port & Madeira Half Roast chicken With green beans, creamed mashed potatoes & wild mushroom Madeira sauce (GF, NF) | £22.50 |
| Roasted Cracked pepper & fennel seed Porchetta Slow cooked rolled pork belly with saut  ed potatoes, seasonal vegetables & red wine sauce (GF, DF, NF) | £22.50 |
| Redcurrant Glazed Confit Duck leg. With slow braised red cabbage, potato mids, seasonal vegetables & a rich red currant jus (GF, NF) | £23.00 |
| Oriental Style Salmon Fillet in Filo Pastry With sauteed pak choi, red coconut curry sauce, toasted peanuts & cucumber chilli slaw (DF, NF optional) | £22.50 |
| Thai Style Red Prawn Curry With coconut milk, steamed rice, and prawn crackers (GF, DF, NF) | £20.50 |
| Mediterranean Tagliatelle With roasted Mediterranean vegetables, creamed beetroot puree, dressed rocket salad and Italian hard cheese (V) (DF, Vg optional) | £20.50 |

GRILL

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| 8oz Barracks Farm English Rib-Eye Steak (GF, NF, DF) | £35.00 |
| 10oz Barracks Farm English Rump Steak (GF, NF, DF) | £25.50 |
| Mushroom Ribeye Steak (DF, NF, V, Vg) | £24.50 |

All grill dishes served with triple-cooked chips, flat mushroom, tender stem broccoli and a choice of either peppercorn or chimichurri sauce.

DESSERTS & CHEESE

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| Sticky Date Pudding With warm toffee sauce & vanilla Ice cream (V) | £9.00 |
| Fruits of the Forest Red Berry Cheesecake With strawberry salsa and micro mint | £9.00 |
| Rhubarb, Apple & Wild Berry Crumble With vanilla cr  me anglaise (NF, V) | £9.00 |
| Chocolate Sundae With marshmallow, strawberry ice cream, crumbled chocolate mud cake & fresh berries (Vg optional) | £9.00 |
| Trio Of British Farmhouse Cheeses Brie, stilton, and mature cheddar served with crackers, spiced apple chutney and grapes (V) | £10.50 |
| Strawberry Cr  me Br  l  e With a short bread biscuit & chocolate coated strawberries (V) (GF optional) | £9.00 |

Corse Hill, and as a brand, Active Hospitality are committed to providing locally sourced, sustainable products at a fair and reasonable price without compromising on the quality of our food. We work hand in hand with all of our suppliers to investigate how and where we can reduce our carbon footprint and still provide service of a high standard to our guests.

Please note all bills are subject to a 12.5% discretionary service charge, please speak with your server if you have any queries.