


À La Carte Menu


Starters

Marinated olives 
6.5 

Loaded nachos  small
7.5
Cheese sauce, sour cream, guacamole, salsa large
10 

Chef's soup of the day 6
Bread roll & butter or margarine

Lentils and feta salad 
10.5
Feta, quinoa, chickpeas, spinach, sundried tomatoes and lentil salad served with wholemeal toast & honey lemon dressing

Smoked salmon roulade 
11
Stuffed with sour cream, lemon and chives on sliced cucumbers and dill.

Italian burrata cheese salad
11
Italian rich creamy burrata served on beetroot & rocket salad with classic balsamic dressing and olive oil


Mains

Today's Special 19
Ask your server for today's chef's special

Camden stout braised pork
19

Steakstones® Surf and turf
35

Home smoked beef short ribs & king prawns & mussels marinières

Served full house with triple cooked chips, peppercorn sauce, demi-glace beef gravy and a chimichurri sauce, join with garlic king prawns and steamed mussels on cream, garlic and parsley. Side  garlic bread.

Garden vegetables wellington 19

Served with delicious vegan gravy and side of garlic mushroom with cherry vine tomatoes.

Chef's speciality goat curry
25.5

Served with basmati rice, garlic pumpkin & greens. Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down generations



Desserts

Honeycombe Mince  10
Honey ice cream & Tartlet stuffed with lemon curd, pineapple and meringue. made with honey from our own bees!

Lemon secret 10
Crunchy shortbread pastry topped with white chocolate and lemon cream 

 Suitable for vegetarians

 Suitable for Vegans

Guests who are dining on an inclusive package can choose from the 3 course inclusive table d'hôte (TDH) menu. Or you have an allocation of £28 to spend on any menu on food only. Any amount above the £28 allocation will incur an additional charge.

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish

