

Lounge Menu

Served from 11:30am until 9.30pm

Light Bites & Sandwiches

Soup of the Day £6.95 (M,G,CE)
Rustic Bread Roll

Smoked Salmon £9.95 (F,M)
Crème Fraîche

Crudités & Hummus (S,SE) £4.95

on Granary or White Bread with Crisps & Salad (G,SU)

Fish Finger & Tartare Sauce Sandwich £9.95 (F,E)

Egg Mayonnaise £9.95 (E) Chive & Water Cress

Vegan Club £10.95 (V) Hummus, Red Pepper, Avocado, Tofu & Rocket

Club Sandwich £11.95 (M,E) Smoked Chicken, Bacon, Egg Mayonnaise, Tomato, Lettuce

Ham, Cheese & Tomato Toastie £9.95 (M)

Honey Roast Ham £9.95 (MU) Whole Grain Mustard Mayonnaise

Salads

All served with Mixed Leaf, Quinoa, Cucumber, Tomato, Pepper & Red Onion

Blackberry, Beetroot, Pomegranate & Almond (V,N,SU)

Salmon, Crayfish & Prawn (F,CR,SU)

Chicken, Avocado & Apple (SU)

Small £9.95 / Large £13.95

Sharing Boards for Two

Charcuterie £15.95 (G,SU) Chorizo, Salami, Pastrami, Olives, Sundried Tomato, Bread Rolls Mediterranean £15.95 (G,SU) Roasted Red Pepper, Courgette, Aubergine, Olives, Sundried Tomato, Bread Rolls

Allergens - Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

P-Peanuts, N-Nuts, CR-Crustaceans, MO-Molluscs, F-Fish, E-Eggs, M-Milk, G-Gluten, S-Soya, SE-Sesame Seeds, C-Celery, MU-Mustard, L-Lupin, SU-Sulphur Dioxide, PA-Please Ask, V-Vegan



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Mains

Tagliatelle £14.95 (G,F,M) Chicken, Chilli, Garlic, Tomato, Cream

Vegetable Stirfry Noodle £13.50 (G,V,S)

Billesley Beef Burger £16.00 (M,G) Smoked Cheese, Bacon, Tomato, Gherkin, Chips

> Chickpea Burger £15.00 (G,V) Red Onion Jam, Chips

Fish & Chips £16.00 (F,G,M,E)
Pease Pudding, Tartare Sauce, Lemon

Sides

Hand Cut Chips
House Salad
Warm Bread Rolls & Butter (M,G)
Bowl of Mixed Olives (SU)
£4.50 each

Dessert

Crème Brûlée, Oat Biscuit (M,G,E)

Sorbet & Ice Cream (M,E)

Chocolate Brownie, Raspberry Sorbet (M,G,E)

£6.95 each

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