**Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...**

# LIGHT BITES

**NACHOS (V)** 874Kcal **£8.50**
Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

**Add hoisin shredded duck meat** 228Kcal **for an extra £3.75**

**VEGAN NACHOS (VE)** 765Kcal **£8.50**
Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

**Add BBQ pulled mushroom (VE)** 133Kcal **£3.75**

**BREADED CAULIFLOWER WINGS (VE)** 301Kcal **£7.25**

**FETA & SPINACH SAMOSA (V)** 292Kcal **£7.25**

**GRILLED BUTTERFLY GARLIC MARINATED PRAWNS** 163Kcal **£8.25**

**BONELESS CHICKEN WINGS** 307Kcal **£7.75**
With your choice of dip: BBQ sauce 89Kcal, sweet chilli 121Kcal, hot honey 167Kcal, hoisin sauce 92Kcal

**SOUP OF THE DAY £7.25**
Served with bread roll & butter

**DIRTY CHIPS** 673Kcal **£6.50**
Hoisin shredded duck meat, bacon, cheddar cheese & crispy onions
**Vegetarian option available with BBQ pulled mushroom (VE)** 133 Kcal

**CHIPS (V)** 333Kcal **£4.50**

**Add cheddar cheese (V)** 203Kcal **or cheddar cheese & bacon** 322Kcal **for an extra £2.10**

# SALADS

**CLASSIC CAESAR SALAD**
**SMALL** 285Kcal **£8.50 / LARGE** 445Kcal **£13.00**
Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing

**Add warm chicken breast** 231Kcal, **prawns** 69Kcal **or warm salmon fillet** 256Kcal **for £3.25**

**WARM CRISPY DUCK SALAD**
**SMALL** 258Kcal **£9.00 / LARGE** 456Kcal **£14.00**
Hoisin shredded duck meat with bacon, carrot, cucumber, spring onion, croutons and mixed leaves

# SPECIAL OFFERS

2 light bites for £13.50
3 light bites for £20.25
Soup & Sandwich for £11.95
2 Pizzas for £22.95

# SANDWICHES

**Served on thick cut malted or white bread with chips & salad garnish.**

**BLT** 736Kcal **£10.00**

**PRAWNS IN LEMON MAYONNAISE & CHIVE** 665Kcal **£10.50**

**CHICKEN MAYONNAISE & CHORIZO** 964Kcal **£10.50**

**TUNA MAYONNAISE & CUCUMBER** 745Kcal **£9.50**

**CHEDDAR CHEESE & CHUTNEY (V)** 696Kcal **£9.00**

**EGG MAYONNAISE & CRESS (V)** 775Kcal **£9.00**

# HOT SANDWICHES & PANINIS

**All items served with chips & salad garnish**

**PHILLY STEAK SANDWICH** 1128Kcal **£15.75**
Rump steak topped with sauteed mushrooms, peppers, caramelised onions & melted emmental cheese in a toasted ciabatta

**CLUB SANDWICH** 1122Kcal **£15.25**
Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

**JUMBO FISH FINGER SANDWICH** 1147Kcal **£14.25**
Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

**TUNA MELT PANINI** 1227Kcal **£10.75**

**MEDITERRANEAN VEGETABLES, PESTO & MOZZARELLA PANINI** 1016Kcal **£10.25**

**HOISIN SHREDDED DUCK MEAT & MOZZARELLA PANINI** 944Kcal **£10.75**

# CLASSICS

**FISH & CHIPS** 756Kcal **£18.00**
Hand-battered fish fillet served with chips, peas & tartare sauce

**CHICKEN STROGANOFF & RICE** 649Kcal **£18.00**

**MUSHROOM STROGANOFF & RICE (V)** 665Kcal **£17.00**

**PORK BELLY** 1110Kcal **£17.00**
With mashed potatoes, tenderstem broccoli & gravy

**HAM, EGGS & CHIPS** 630Kcal **£14.00**
British honey roast ham with two fried eggs & chips

**GOLFER'S BRUNCH** 849Kcal **£12.75**
Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

# PIZZA

**11" Stonebaked pizzas, topped with your choice of:**

**MARGHERITA (V)** 703Kcal **£13.00**
Tomato sauce & mozzarella

**PEPPERONI** 889Kcal **£14.00**
Tomato sauce, mozzarella & pepperoni

**BBQ CHICKEN** 835Kcal **£14.00**
Tomato sauce, mozzarella, BBQ chicken, red onions & mixed peppers

**MEAT FEAST** 1170Kcal **£15.00**
Tomato sauce, mozzarella, sausage, chicken, bacon & ham

**GARDEN (V)** 713Kcal **£14.00**
Tomato sauce, mozzarella, red onion, mixed peppers, cherry tomatoes & mushrooms

**ADD A TOPPING TO ANY PIZZA FOR £2.10**
**Choose from: British honey roast ham** 58Kcal **/ Mozzarella (V)** 90Kcal **/ Mushrooms (VE)** 5Kcal **/ Bacon** 119Kcal **/ Pepperoni** 216Kcal **/ Peppers (VE)** 14Kcal **/ Onions (VE)** 7Kcal

**THREE EGG OMELETTE** 503Kcal without fillings **£10.50**
Served with chips & salad & 2 fillings of your choice from:
**Cheddar cheese (V)** 81Kcal **/ Tomato (V)** 16Kcal **/ Flat mushrooms (V)** 5Kcal **/ Onion (V)** 30Kcal **/ British honey roasted ham** 70Kcal

**Add an extra filling £2.10**

**JACKET POTATO** 345Kcal without filling **£8.25**
Served with salad garnish & 1 filling of your choice from:
**Tuna mayonnaise** 251Kcal **/ Baked beans (VE)** 111Kcal **/ Egg mayonnaise (V)** 288Kcal **/ Cheddar cheese** 122 Kcal **/ BBQ pulled mushroom (VE)** 133Kcal **/ Hoisin shredded duck** 228Kcal **Chicken mayonnaise & chorizo** 477Kcal

**Add an extra filling £2.50**

# BURGERS

**Served with chips & relish**

**BACON & CHEESE** 1099Kcal **£15.25**
Beef burger in a toasted brioche style bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

**SIGNATURE WAGYU** 1171Kcal **£17.25**
Wagyu burger in a toasted brioche style bun with rocket, tomato, crispy onion, caramelised onion & emmental cheese

**BBQ CHICKEN BURGER** 865Kcal **£15.25**
BBQ chicken in a toasted brioche style bun with bacon, baby gem lettuce, tomato & gherkins

**VEGAN (V) (VE)** 730Kcal **£15.25**
BBQ pulled mushroom in a toasted brioche style bun with baby gem lettuce, vegan mayonnaise, tomato & red onion

**ADD A TOPPING TO ANY BURGER FOR £2.10**
**Choose from: Bacon** 119Kcal **/ Fried egg (V)** 106Kcal **/ Crushed avocado (VE)** 85Kcal **/ Cheddar cheese (V)** 122Kcal

# DESSERTS £7.00

Please ask for today's menu

All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available. Adults need around 2000 Kcal a day.

(V) Vegetarian (VE) Vegan
(GF) Gluten Free

# WINE & FIZZ

## FIZZ

### PROSECCO
### FAMIGLIA BOTTER
**(11%) Veneto, Italy (VEGAN) • Btl £35.50**
An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect apertif.

### PROSECCO ROSÉ, FAMIGLIA BOTTER
**(11%) Veneto, Italy (VEGAN) • Btl £36.25**
Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.

### HOME GROWN
### CLASSIC CUVÉE, RATHFINNY EST.
AWARD WINNING
**(12%) Sussex, UK • Btl £55.00**
A supple, quaffable full of red fruit, citrus and almonds.

### ROSÉ BRUT VINTAGE, RATHFINNY EST.
**(12%) Sussex, UK • Btl £64.00**
Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

### CHAMPAGNE
### CHAMPAGNE DE ST. GALL PREMIER CRU BRUT NV.
**(12.5%) Champagne, France • Btl £60.00**
Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

## RED

### VINA PALOMERAS TINTO
AWARD WINNING
**(14%) Spain • Btl £23.95**
**175ml £6.25 • 250ml £8.50**
A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

### MERLOT, PRIMI SOLI
**(12%) Veneto, Italy • Btl £25.00**
**175ml £6.50 • 250ml £8.75**
Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

### SHIRAZ, UMBALA
AWARD WINNING
**(12.5%) Western Cape, South Africa • Btl £25.95**
**175ml £6.75 • 175ml £9.00**
Deep ruby in colour with aromas of plum and black pepper. The palate is rich and full bodied with ripe black fruit flavours, pungent spice and a long finish.

### PINOT NOIR, BALAURI
AWARD WINNING
**(12.5%) Romania • Btl £27.00**
**175ml £7.00 • 250ml £9.50**
Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

### ORGANIC MONTEPULCIANO D'ABRUZZO, DEGA
AWARD WINNING
**(13%) Italy • Btl £27.75**
Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

### CRIANZA RIOJA, VIÑA CERRADA
AWARD WINNING
**(14%) Rioja, Spain (VEGAN) • Btl £29.00**
Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

### ORGANIC MALBEC, LA PIEDRA NEGRA
**(14%) Mendoza, Argentina (VEGAN) • Btl £29.75**
Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.

## ROSÉ

### PINOT GRIGIO ROSE, BELLO TRAMONTO
**(10.5%) Italy • Btl £23.95**
**175ml £6.25 • 250ml £8.50**
Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

### CINSAULT ROSÉ, LOUIS ESCHENAUER
**(12%) Languedoc, France • Btl £27.25**
Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

## LOW

### KAMINA SAUVIGNON BLANC
**(8%) Western Cape, South Africa • Btl £20.00**
**175ml £6.00 • 250ml £7.25**
This Sauvignon Blanc is a great example of the perfect balance between citrus and tropical fruit flavours, following through onto a light, crisp palate.

### KAMINA MERLOT
**(8%) Western Cape, South Africa • Btl £20.00**
**175ml £6.00 • 250ml £7.25**
This Merlot is a great example of a smooth blend of plum and cherry flavours, creating a rich, ripe palate that satisfies with each sip.

### KAMINA ROSÉ
**(8%) Western Cape, South Africa • Btl £20.00**
**175ml £6.00 • 250ml £7.25**
This rosé is a wonderful example of an off-dry style, achieving a perfect harmony between ripe berry and citrus flavours.

## WHITE

### VINA PALOMERAS BLANCO
AWARD WINNING
**(12%) Spain • Btl £23.95**
**175ml £6.25 • 250ml £8.50**
Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

### PINOT GRIGIO, CORTE VISTA
**(12%) Venezie, Italy • Btl £24.75**
**175ml £6.50 • 250ml £8.50**
Delicate, light and refreshing, there are flavours of apple, citrus and some subtle floral notes.

### CHARDONNAY, CENTRAL MONTE
AWARD WINNING
**(13%) Central Valley, Chile • Btl £25.75**
**175ml £6.75 • 250ml £9.00**
Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

### SAUVIGNON BLANC, LOUIS ESCHENAUER
**(12%) Pays D'oc, France • Btl £26.75**
**175ml £7.00 • 250ml £9.50**
Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

### CHENIN BLANC, INKOSI
**(12.5%) Western Cape, South Africa • Btl £27.00**
Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

### SAUVIGNON BLANC, AKARANA
**(12.5%) New Zealand • Btl £29.75**
Intense tropical fruit and passionfruit aromas. An appealing full flavoured style with length and crispness on the finish.

All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.