

# All day menu

*Available Monday to Friday 11am to 10pm*

*Saturday and Sunday 11am to 8pm*

## Starters /Lights / Sandwiches

Soup of the day (V)	5.50
Quesadilla with tomato salsa, sour cream (V)	6.15
Thai fish cake with sweet chilli sauce	6
Carrot & cashew nut falafel wrap with humus , sweet potato chips(V)	5.60
Mixed roast peppers and spinach frittata	5.70
Grilled chicken & guacamole sandwich, chips or side salad	7.50
Grilled steak & horseradish sandwich, sourdough bread, chips or side salad	9

## Mains

Caesar salad (plain or with chicken)	8/ 10
Suffolk rotisserie chicken, coleslaw, chips(half or whole) (GF)	12.50/18
Risotto of the day	13
Linguine with mussels & clams, tomato and basil sauce	13
Fish & chips, pea and tartar sauce	14.50
Fish of the day with tomato salsa & side of your choice	15
Angus beef burger, brioche, cheese, chips	13
Marinated rib eye steak (wholegrain mustard & rosemary) hand cut chips & garlic parsley butter	18
Pan fried calves liver with creamy mash, turkey rashers & jus	16

## Sides

3.5 each

Dauphinoise pots, hand cut chips, mash potatoes, sweet potato chips

Steamed green veg

## Side salads

3.5 each

Quinoa salad (mixed beans, red onion, sun kiss tomatoes, coriander)

Coleslaw (V/GF)/ Mixed or green salad (V/GF)

Caesar salad/Cucumber salad

## Last order for kitchen:

**Monday to Friday 10.45pm**

**Saturday to Sunday 7.45pm**

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill. **Please be aware some dishes may contain traces of nuts. Please ask a member of our team should you require further information on content or preparation of our food.**

The optional service charge is collected for the sole benefit of our team. We do not levy any deductions and 100% of your money will go to our staff members. We do however believe that it is important that all members of the team are recognized and therefore 60% of the service charge is divided among the waiters, the other 40% goes to the kitchen brigade and other members of the team including the reception and reservations staff that were also involved in creating this experience.

## Sweets & cakes

Apple tart with vanilla ice cream	4
Sticky toffee pudding with praline ice cream	4
Pot au chocolat with salted caramel ice cream	4
Berry compote crème brulee with homemade biscuits	4
Homemade Tiramisu	4

### FRESHLY BAKED CAKES

Chocolate brownie 2.5/Carrot Cake 2/Muffin 2

SELECTION OF ICE CREAMS & SORBET 1.50 per scoop

#### COFFEE

Espresso	2
Double Espresso	2.50
Macchiato	2
Americano	2
Latte	2.50
Cappuccino	2.50
Hot Chocolate	2.50
Mocha	2.50

#### TEA

English Breakfast	2
Earl Grey	2
Green Tea	2
Camomile	2
Cranberry & Raspberry	2
Lemon & Ginger	2
Peppermint	2

### ICED COFFEE - 3

#### CHOICE OF FLAVOURS:

Caramel, vanilla, hazelnut, almond

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