

Amazing things happen on a Monday. Enjoy...



Monday Menu

This Monday...

TO START

Served straight to your table

POTTED SMOOTH CHICKEN LIVER PÂTÉ*

red onion chutney and melba toast

ROASTED RED ONION & GRUYÈRE TARTLET ^v

shallot purée, warm potato salad and red pepper dressing

MEDITERRANEAN VEGETABLE & FRESH MACKEREL CAESAR SALAD ^{v*}

vegetables, mackerel bound with Caesar dressing and ciabatta croutons

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

PAN-SEARED CALVES' LIVER & BLACK PUDDING

roasted shallots, green beans, boulangère potatoes, carrot purée and pan gravy

Perfect with
CHATEAU FRANC
COTES DE BOURG

CHICKPEA, SWEET POTATO & CORIANDER TAGINE ^{v*}

sultanas, cumin rice, turmeric and mango yoghurt

Perfect with
PETIRROJO
MERLOT RESERVA

MUSHROOM & SPINACH SUET PUDDING ^v

parsley mash and tenderstem broccoli

Perfect with
LA JOYA
VIOGNIER

Perfect with
RONGOPAI MARLBOROUGH
SAUVIGNON BLANC

Coastal Signature Dish
PEDIGREE BEER-BATTERED COD & CHIPS
homemade tartare sauce and crushed minted peas

Thinking dessert?
CHOCOLATE AND
ORANGE TRUFFLE

THE BUFFET

THE GREAT BRITISH CHIP SHOP

premium steak pie, chicken and mushroom pie, scampi, gravy, curry sauce, mushy peas and pickles

We recommend...
SHARP'S DOOM BAR

THE CARVERY

...See our Chefs carve before your very eyes...

THYME ROAST, 28-DAY AGED TOPSIDE OF BEEF*

butter-roasted potatoes, Yorkshire pudding and traditional pan gravy

Perfect with
PETIRROJO MERLOT RESERVA

SAGE & HONEY ROASTED PORK LOIN*

selection of seasonal vegetables, butter-roasted potatoes and pan gravy

Perfect with
LODEZ CHARDONNAY

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits.

CHEDDAR BLUE STILTON BRIE

Look out for our locally sourced artisan cheeses too.

Kentish Bramley apple open pie

toffee apple ice cream or custard

St Clement's pudding

vanilla custard or pouring cream

Classic bread and butter pudding

vanilla custard or pouring cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Chocolate and orange truffle*

Amaretto crumb, mandarin cream and fresh raspberries

Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

Classic pecan tart

rum and raisin ice cream, crushed cookie and toffee sauce

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

Our hot drinks selection includes coffee made with our very own Arrossa beans, especially brewed to our exacting standards

exclusively brewed by



Americano	£2.50
Hot chocolate	£2.60
Deluxe hot chocolate.....	£2.75
Pot of tea.....for one	£1.90 /for two
Fruit tea.....	£1.95



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*
Gluten-Free options available
Speak to your Host

^v
Vegetarian
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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Tuesday. Enjoy...



Tuesday Menu

This Tuesday...

TO START

Served straight to your table

PROSCIUTTO HAM, PARMESAN & ASPARAGUS SALAD*

rocket leaves, sun-blushed tomato and red pepper pesto

MUSHROOM & TARRAGON PÂTÉ^{v*}

fig relish, crispy flatbread and wild mushroom dressing

JACK SPRAT'S

breaded filleted whitebait, lemon and watercress mayonnaise

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

LAMB & MINT COBBLER

colcannon potato, crispy leeks and red onion rings

Perfect with
SOLAR VIEJO
RIOJA CRIANZA

SPINACH & RICOTTA RAVIOLI^v

arrabiata sauce, roasted vegetables and garlic focaccia

Perfect with
BASKING LIZARDS
SHIRAZ

SWEET POTATO, FETA & TOMATO ROULADE^{v*}

pea purée, tenderstem broccoli with a tomato and chive butter sauce

Perfect with
PETIRROJO MERLOT
RESERVA

Perfect with
PARAMUS RUEDA
VERDEJO

Coastal Signature Dish
COASTAL HOMEMADE FISH PIE
fries, buttered peas and spinach

Thinking dessert?
FRUIT
CHARLOTTE

THE BUFFET

ITALIAN JOB

selection of authentic Italian dishes - lasagne, cannelloni or pasta, traditional breads and accompaniments

We recommend...
AVITO PINOT GRIGIO

THE CARVERY

...See our Chefs carve before your very eyes...

BUTTER ROASTED TURKEY*

sage and onion stuffing, chipolatas, selection of seasonal vegetables, potatoes, traditional gravy and cranberry sauce

Perfect with
LODEZ CHARDONNAY

MARMALADE GLAZED BACON LOIN*

selection of seasonal vegetables and potatoes

Perfect with
PARAMUS RUEDA VERDEJO

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR
BLUE STILTON
BRIE

Look out for our locally sourced artisan cheeses too

Sticky toffee pudding

vanilla custard or salted caramel ice cream & toffee sauce

Jam roly poly

raspberry compote, vanilla custard or ice cream

Chef's crumble

vanilla custard or ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Coconut, cherry & white chocolate slice

crushed meringue, kirsch cherries and toasted coconut

Baileys cheesecake*

whiskey cream and white chocolate sauce

Fruit charlotte

crushed meringue, white chocolate cream and raspberry syrup

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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exclusively brewed by



Americano	£2.50
Hot chocolate.....	£2.60
Deluxe hot chocolate.....	£2.75
Pot of tea.....for one	£1.90 /for two
Fruit tea.....	£3.20
	£1.95



FARM TO FORK
LOOK OUT FOR
THE RED TRACTOR

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3 COURSE
VISITING DINER PRICE
£24.50

Amazing things happen on a Wednesday. Enjoy...



This Wednesday...

Wednesday Menu

TO START

Served straight to your table

FREE-RANGE DUCK LIVER & ORANGE PÂTÉ*

toasted brioche, pear and apple chutney

CLASSIC PRAWN & CRAB COCKTAIL*

crab and cream cheese mousse, lemon wedge with buttered brown bread

WILD MUSHROOM, SPINACH AND RED PEPPER GNOCCHI^v

white wine cream, Parmesan and fresh basil

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

CHARGRILLED PORK LOIN*

apple and sage mash, apple purée, braised fennel, roasted whole carrot and cider sauce

Perfect with
LODEZ CHARDONNAY

CORONATION CAULIFLOWER TART^v

curried parsnip purée, sautéed leeks, sweet potato fries with red pepper, coriander and sultana dressing

Perfect with
LA JOYA VIOGNIER

POTATO & SPINACH FRITTATA^v

roasted Parmentier potatoes, olives, spring onion and tomato salad, and herb dressing

Perfect with
AVITO PINOT GRIGIO ROSÉ

Perfect with
TALL HORSE CHENIN BLANC

Coastal Signature Dish

SCAMPI & CHIPS

lemon mayonnaise and fresh lime

Thinking dessert?
CITRUS LEMON MOUSSE

THE BUFFET

CURRY BAR

selection of authentic curries, rice, naan bread and traditional accompaniments

We recommend...
COBRA BEER

THE CARVERY

...See our Chefs carve before your very eyes...

REDCURRANT & ROSEMARY GLAZED LAMB SHOULDER*

seasonal vegetables, potatoes, redcurrant jelly, mint sauce and gravy

Perfect with
SOLAR VIEJO RIOJA CRIANZA

LEMON & GARLIC ROASTED CHICKEN CROWN*

bacon and tarragon stuffing, roast potatoes, seasonal vegetables and pan gravy

Perfect with
LODEZ CHARDONNAY

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our locally sourced artisan cheeses too

Chef's crumble

vanilla custard or ice cream

Carrot cake pudding

vanilla custard and toffee sauce

Slow cooked rice pudding*

finished with nutmeg cream

Citrus lemon mousse

lemon curd, orange cream, profiterole and chocolate pencil

Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

Peppermint & chocolate torte*

chopped dates and mint choc chip ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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Fruit tea.....	£1.95



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3 COURSE
VISITING DINER PRICE
£24.50

Amazing things happen on a Thursday. Enjoy...



This Thursday...

Thursday Menu

TO START

Served straight to your table

SMOKED SALMON & PROSECCO MOUSSE*

baked wholegrain loaf, dill mayonnaise and green salad

CHILLED CANTALOUPE MELON & BLUEBERRIES^v*

raspberry scented yoghurt and fresh basil leaves

PULLED HAM HOCK & ROSEMARY TART

poached egg, wholegrain mustard mayonnaise and dressed baby spinach

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

ROASTED LAMB RUMP*

rosemary dauphinoise, wilted greens, carrot purée and redcurrant gravy

Perfect with
PETIRROJO
MERLOT RESERVA

VEGETABLE CHILLI^v

nachos, wild rice, guacamole, sour cream and chives

Perfect with
SOLAR VIEJO
RIOJA CRIANZA

TWICE BAKED CHEDDAR SOUFFLÉ^v*

buttered asparagus, leeks, spinach, diced potatoes with chive and tomato hollandaise

Perfect with
LODEZ
CHARDONNAY

Perfect with
AVITO PINOT
GRIGIO ROSÉ

Coastal Signature Dish
SALMON & BROCCOLI CHEESE EN CROUTE*
wilted greens, butternut squash, sautéed potatoes and white wine cream

Thinking dessert?
TOFFEE & HONEYCOMB
CHEESECAKE

THE BUFFET

BRITISH ISLES HOMEMADE PIE SHOP

selection of pies, vegetables and potatoes

We recommend...
SHARP'S DOOM BAR

THE CARVERY

...See our Chefs carve before your very eyes...

THYME ROASTED 28-DAY AGED TOPSIDE OF BEEF*

butter roasted potatoes, Yorkshire pudding and traditional pan gravy

Perfect with
PETIRROJO MERLOT RESERVA

STUFFED PORK BELLY*

roasted potatoes, seasonal vegetables, pan gravy and apple sauce

Perfect with
TALL HORSE CABERNET SAUVIGNON

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our locally sourced artisan cheeses too

Chocolate & orange bread and butter pudding

vanilla custard or pouring cream

Kentish Bramley apple open pie

toffee apple ice cream or custard

Jam roly poly

raspberry compote, vanilla custard or ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Vanilla bean & mascarpone panna cotta*

compote of summer berries, crushed meringue, white chocolate cream

Toffee & honeycomb cheesecake*

butterscotch cream, shaved chocolate and chocolate sauce

Strawberry shortcake roulade

strawberry and vanilla salad, coulis and clotted cream

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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Americano	£2.50
Hot chocolate	£2.60
Deluxe hot chocolate	£2.75
Pot of tea.....for one	£1.90 /for two
Fruit tea.....	£1.95



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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Friday. Enjoy...



Friday Menu

This Friday...

TO START

Served straight to your table

POTTED ORIENTAL CHICKEN*

Spiced plum chutney and toasted brioche

ROAST RED ONION & GRUYÈRE TARTLET^v

shallot purée, warm potato salad and tomato dressing

MINI TORTELLINIS

Italian cheese and ham, carbonara sauce with garlic bread

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

MODERN STYLE DUCK À L'ORANGE*

marmalade roasted breast, fondant potato, braised carrots, fine beans and a Cointreau reduction sauce

Perfect with
BABICH COAST
PINOT NOIR

CHICKPEA, SWEET POTATO & CORIANDER TAGINE^{v*}

sultanas, cumin rice, turmeric and mango yoghurt

Perfect with
PETIRROJO MERLOT
RESERVA

SPINACH & RICOTTA RAVIOLI^v

arrabiata sauce, roasted vegetables and garlic focaccia

Perfect with
BASKING LIZARDS
SHIRAZ

Perfect with
RONGOPAI MARLBOROUGH
SAUVIGNON BLANC

Coastal Signature Dish
PEDIGREE BEER BATTERED COD & CHIPS
homemade tartare sauce and crushed minted peas

Thinking dessert?
STRAWBERRY
SHORTCAKE ROULADE

THE BUFFET

THE GREAT BRITISH CHIP SHOP

premium steak pie, chicken and mushroom pie, scampi, gravy, curry sauce, mushy peas and pickles

We recommend...
SHARP'S DOOM BAR

THE CARVERY

...See our Chefs carve before your very eyes...

BUTTER ROASTED TURKEY*

sage and onion stuffing, chipolatas, a selection of seasonal vegetables and potatoes, traditional gravy and cranberry sauce

Perfect with
LODEZ CHARDONNAY

HONEY ROASTED PORK LOIN*

selection of seasonal vegetables, butter roasted potatoes and pan gravy

Perfect with
LODEZ CHARDONNAY

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR
BLUE STILTON
BRIE

Look out for our locally sourced artisan cheeses too

Chocolate & orange bread and butter pudding

vanilla custard or pouring cream

Kentish Bramley apple open pie

toffee apple ice cream or custard

Jam roly poly

raspberry compote, vanilla custard or ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Vanilla bean & mascarpone panna cotta*

compote of summer berries, crushed meringue, white chocolate cream

Toffee & honeycomb cheesecake*

butterscotch cream, shaved chocolate and chocolate sauce

Strawberry shortcake roulade

strawberry and vanilla salad, coulis and clotted cream

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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VISITING DINER PRICE
£24.50

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This Saturday...

Saturday Menu

TO START

Served straight to your table

CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE*

homemade piccalilli and baked brioche

CLASSIC SMOKED SALMON*

capers, shallots, flat parsley, lemon wedge and wholemeal mini loaf

WILD MUSHROOM, SPINACH & RED PEPPER GNOCCHI v

white wine cream, Parmesan and fresh basil

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BUTTERFLY CHICKEN WITH SMOKED BACON & BRIE

skinny fries, chargrilled sweetcorn, red cabbage coleslaw, BBQ and Bourbon sauce

Perfect with
TALL HORSE CHENIN BLANC

CORONATION CAULIFLOWER TART v

curried parsnip purée, sautéed leeks, sweet potato fries with red pepper, coriander and sultana dressing

Perfect with
LA JOYA VIOGNIER

TWICE BAKED CHEDDAR SOUFFLÉ v*

buttered asparagus, leeks, spinach, diced potatoes with chive and tomato hollandaise

Perfect with
LODEZ CHARDONNAY

Perfect with
RONGOPAI MARLBOROUGH SAUVIGNON BLANC

Coastal Signature Dish
COASTAL HOMEMADE CHUNKY FISH CAKE
fries, mushy peas, gherkins, shallot and dill sauce

Thinking dessert?
COCONUT, CHERRY & WHITE CHOCOLATE SLICE

THE BUFFET

CURRY BAR

selection of authentic curries, rice, naan bread and traditional accompaniments

We recommend...
COBRA BEER

THE CARVERY

...See our Chefs carve before your very eyes...

ROSEMARY STUDDED LEG OF BRITISH LAMB*

seasonal vegetables, potatoes, redcurrant jelly, mint sauce and gravy

Perfect with
SOLAR VIEJO RIOJA CRIANZA

GLAZED WHOLE GAMMON*

selection of seasonal vegetables, butter roasted potatoes and parsley sauce

Perfect with
TALL HORSE CHENIN BLANC

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our locally sourced artisan cheeses too

Sticky toffee pudding
vanilla custard or salted caramel ice cream & toffee sauce

Jam roly poly
raspberry compote, vanilla custard or ice cream

Chef's crumble
vanilla custard or ice cream

Tropical fresh fruit salad*
strawberry ice cream or pouring cream

Coconut, cherry & white chocolate slice
crushed meringue, kirsch cherries and toasted coconut

Baileys cheesecake*
whiskey cream and white chocolate sauce

Fruit charlotte
crushed meringue, white chocolate cream and raspberry syrup

ICE CREAM PARLOUR
Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
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Latte.....	£2.60
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Vegetarian
Speak to your Host

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.

3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Sunday. Enjoy...



Sunday Menu

This Sunday...

TO START

Served straight to your table

MINI PLOUGHMANS
honey roast ham, smoked Applewood, pâté, celery, sweet pickle and crusty bread

CLASSIC PRAWN & CRAB COCKTAIL*
crab and cream cheese mousse, lemon wedge with buttered brown bread

CHARGRILLED V VEGETABLES & GOAT'S CHEESE BRUSCHETTA
pesto dressing

CHEF'S SOUP OF THE DAY*
ask your Host for today's speciality

THE CLASSICS

Served straight to your table

PAN-SEARED CALVES' LIVER & BLACK PUDDING
roasted shallots, green beans, boulangere potatoes, carrot purée and pan gravy

Perfect with
CHATEAU FRANC COTES DE BOURG

PANZEROTTI WITH PORCINI MUSHROOMS V
vegetable ribbons, wild mushroom and sherry cream

Perfect with
BABICH COAST PINOT NOIR

SWEET POTATO, FETA & TOMATO ROULADE V*
pea purée, tenderstem broccoli with a tomato and chive butter sauce

Perfect with
PETIRROJO MERLOT RESERVA

Perfect with
PARAMUS RUEDA VERDEJO

Coastal Signature Dish
COASTAL HOMEMADE FISH PIE
fries, buttered peas and spinach

Thinking dessert?
ST CLEMENT'S PUDDING

THE BUFFET

ITALIAN JOB

selection of authentic Italian dishes - lasagne, cannelloni or pasta, traditional breads and accompaniments

We recommend...
AVITO PINOT GRIGIO

THE CARVERY

...See our Chefs carve before your very eyes...

THYME ROASTED 28-DAY AGED TOPSIDE OF BEEF*
butter roasted potatoes, Yorkshire pudding and traditional pan gravy

Perfect with
PETIRROJO MERLOT RESERVA

LEMON & GARLIC ROASTED CHICKEN CROWN*
bacon and tarragon stuffing, roast potatoes, seasonal vegetables and pan gravy

Perfect with
LODEZ CHARDONNAY

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our locally sourced artisan cheeses too

Kentish Bramley apple open pie
toffee apple ice cream or custard

St Clement's pudding
vanilla custard or pouring cream

Classic bread and butter pudding
vanilla custard or pouring cream

Tropical fresh fruit salad*
strawberry ice cream or pouring cream

Chocolate and orange truffle*

Amaretto crumb, mandarin cream and fresh raspberries

Ultimate Sherry trifle
Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

Classic pecan tart
rum and raisin ice cream, crushed cookie and toffee sauce

ICE CREAM PARLOUR
Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso £2.60
Double espresso £2.80
Cappuccino..... £2.60
Latte..... £2.60
Mochaccino £2.60

Our hot drinks selection includes coffee made with our very own Arrossa beans, especially brewed to our exacting standards
exclusively brewed by



Americano £2.50
Hot chocolate £2.60
Deluxe hot chocolate £2.75
Pot of tea.....for one £1.90 /for two £3.20
Fruit tea.....£1.95



This logo confirms that our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are cornerstones to the perfect ingredient.

*
Gluten-Free options available
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V
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