

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

### SMOKED SALMON & PROSECCO MOUSSE\*

baked wholegrain loaf, dill mayonnaise and green salad

### ROAST RED ONION & GRUYÈRE TARTLET<sup>v</sup>

shallot purée, warm potato salad and red pepper dressing

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### CHARGRILLED GAMMON LOIN STEAK\*

crisp asparagus, crushed new potato, poached egg and mustard cream

*Perfect with* **LODEZ CHARDONNAY**

*Chef's Signature*  
**CONFIT DUCK LEG\***

plum sauce, warm noodle salad and stir fried vegetables

*Thinking dessert?*

### ST CLEMENT'S PUDDING

*Perfect with*  
**PETIRROJO MERLOT RESERVA**

### WILD MUSHROOM RISOTTO<sup>v\*</sup>

pesto, rocket leaves and tomato confit

*Perfect with* **BABICH PINOT NOIR**

### ROASTED LOCH-REARED SEA TROUT FILLET\*

purée potato, roasted beetroot, buttered kale and lime parsley oil

*Perfect with* **LA PROMENADE PROVENCE ROSÉ**

### CORONATION CAULIFLOWER TART<sup>v</sup>

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

*Perfect with* **LA JOYA VIOGNIER**

## THE BUFFET

### THE GREAT BRITISH CHIP SHOP

fried fish and seafood, chips, mushy peas and homemade tartare sauce

*We recommend...*  
**SHARP'S DOOM BAR**

## THE CARVERY

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

### CAJUN ROASTED CHICKEN\*

couscous, a selection of seasonal vegetables and herb aioli

*Perfect with*  
**AVITO PINOT GRIGIO ROSÉ**

### SLOW ROASTED BEEF BRISKET\*

roasted potatoes, Yorkshire pudding and traditional gravy

*Perfect with*  
**CONTEA DI CASTIGLIONE BAROLO**

## 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 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

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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 Tuesday. Enjoy...



Tuesday Menu

# This Tuesday...

## TO START

*Served straight to your table*

### PARMA HAM & MOZZARELLA\*

grilled red pepper and cherry tomato salad

### MUSHROOM & TARRAGON PÂTE <sup>v\*</sup>

fig relish, crispy flatbread and wild mushroom dressing

### HOMEMADE FISH CAKE

fennel salad and light curry mayonnaise

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### CHARGRILLED TUNA STEAK\*

Creole stir fried vegetables, soya, chilli and lemon butter

*Perfect with TALL HORSE CHENIN BLANC*

### *Chef's Signature* SLOW COOKED BLADE OF BEEF\*

pearl onion gravy, parsley mash and braised red cabbage

### POTATO GNOCCHI <sup>v</sup>

ratatouille sauce, baby mozzarella balls and torn basil

*Perfect with PETIRROJO MERLOT RESERVA*

### HOME-CRUMBED PLAICE

crisp fine green beans, Parmentier potatoes, capers with pea and red pepper dressing

*Perfect with AVITO PINOT GRIGIO*

### *Thinking dessert?* COCONUT, CHERRY & WHITE CHOCOLATE SLICE

*Perfect with PETIRROJO MERLOT RESERVA*

### SWEET POTATO, FETA & TOMATO ROULADE <sup>v\*</sup>

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

*Perfect with PETIRROJO MERLOT RESERVA*

## THE BUFFET

### ITALIAN SELECTION

selection of authentic Italian dishes with 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

### WHISKY & MARMALADE GLAZED BACON LOIN

selection of seasonal vegetable and potatoes

*Perfect with*  
EDDYSTONE PINOT GRIS

## 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 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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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*

### DUCK CONFIT SALAD\*

figs, grapes, toasted walnuts and redcurrant vinaigrette

### MELON & SUMMER BERRY SALAD<sup>v\*</sup>

drizzled with minted mango syrup

### JACK SPRAT'S

breaded, filleted whitebait with lemon and watercress mayonnaise

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### BEEF & HOBGOBLIN PIE

seasonal vegetables and steamed new potatoes

*Perfect with* CHATEAU FRANC CÔTES DE BOURG

### SMOKED HADDOCK & POACHED EGG

buttered asparagus, hollandaise sauce and potato gratin

*Perfect with* LODEZ CHARDONNAY

*Chef's Signature*  
**CHARGRILLED CHICKEN SUPREME\***  
fondant potato, creamed savoy cabbage, tenderstem broccoli and a crisp bacon plank

*Thinking dessert?*

CITRUS LEMON MOUSSE

*Perfect with*  
PETIRROJO MERLOT RESERVA

### ROASTED RED PEPPERS<sup>v\*</sup>

stuffed with beans and feta cheese served with rocket salad and pesto dressing

*Perfect with* PETIRROJO MERLOT RESERVA

### MUSHROOM & SPINACH SUET PUDDING<sup>v</sup>

parsley mash and tenderstem broccoli

*Perfect with* CHATEAU FRANC CÔTES DE BOURG

## THE BUFFET

### THE AMERICAN BBQ

selection of slow-roasted meats with our own marinades and rubs

*We recommend...*  
AVITO PINOT GRIGIO

## THE CARVERY

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

### ROSEMARY STUDDED LEG OF BRITISH LAMB\*

mint sauce, gravy, seasonal vegetables and potatoes

*Perfect with*  
SOLAR VIEJO RIOJA CRIANZA

### SLOW ROASTED BELLY OF PORK\*

apricot stuffing, selection of seasonal vegetables, potatoes, apple sauce and traditional 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 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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Hot chocolate .....	£2.60
Deluxe hot chocolate.....	£2.75
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3 COURSE VISITING DINER PRICE  
**£24.50**

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# This Thursday...

Thursday Menu

## TO START

*Served straight to your table*

### HOT SMOKED TROUT\*

crab mayonnaise, hazelnut and beetroot vinaigrette

### TOMATO & FETA SALAD v\*

crisp salad greens and olive tapenade dressing

### 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*

### STOWFORD'S CIDER BRAISED PORK BELLY\*

bubble and squeak, tempura battered vegetables with cider sauce

*Perfect with*

RONGOPAI MARLBOROUGH SAUVIGNON BLANC

### GRILLED SEA BASS\*

prawn and crayfish gnocchi, tomato and lime confit

*Perfect with* AVITO PINOT GRIGIO ROSE

*Chef's Signature*  
**MOROCCAN LAMB PIE**  
couscous, tenderstem broccoli and Greek yoghurt

*Thinking dessert?*

### VANILLA BEAN & MASCARPONE PANNACOTTA

*Perfect with*  
PETIRROJO MERLOT RESERVA

### PENNE PASTA v

wild mushroom stilton cream, walnut, rocket leaves and tomato confit

*Perfect with* AVITO PINOT GRIGIO

### STUFFED ROASTED AUBERGINE v\*

Mediterranean vegetables, goat's cheese, puy lentils, parsley and lemon dressing

*Perfect with* EDDYSTONE PINOT GRIS

## 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...*

### THYME ROAST, 28-DAY AGED TOPSIDE OF BEEF\*

butter-roasted potatoes, Yorkshire pudding, a selection of seasonal vegetables and traditional gravy

*Perfect with*  
PETIRROJO MERLOT RESERVA

### HONEY GLAZED HAM\*

selection of seasonal vegetables, potatoes and grain mustard sauce

*Perfect with*  
EDDYSTONE PINOT GRIS

## 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 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

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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
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3 COURSE VISITING DINER PRICE  
**£24.50**

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Friday Menu

# This Friday...

## TO START

*Served straight to your table*

### TRIO OF SMOKED FISH\*

tomato and horseradish salsa with crisp salad greens

### SUMMER MELON PLATE<sup>v\*</sup>

seasonal berries, mango and natural yoghurt 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*

### CHARGRILLED TUNA\*

niçoise salad, poached egg, lemon and parsley vinaigrette

*Perfect with* **PARAMUS RUEDA VERDEJO**

### LIME STEAMED LOCH REARED SEA TROUT FILLET\*

coriander, chilli, shrimp butter and crushed new potatoes

*Perfect with* **PARAMUS RUEDA VERDEJO**

### *Chef's Signature* SLOW-ROAST DUCK LEG\*

curly kale, asparagus, Parmentier potatoes and redcurrant reduction

### *Thinking dessert?* STRAWBERRY SHORTCAKE ROULADE

*Perfect with* **PETIRROJO MERLOT RESERVA**

### WILD MUSHROOM RISOTTO<sup>v\*</sup>

pesto, rocket leaves and tomato confit

*Perfect with* **BABICH PINOT NOIR**

### ROASTED RED PEPPERS<sup>v\*</sup>

stuffed with beans and feta cheese served with rocket salad and pesto dressing

*Perfect with* **BABICH PINOT NOIR**

## THE BUFFET

### THE MEXICAN NIGHT

please make your choice from our display of traditional Mexican dishes

*We recommend...*  
**SHARP'S DOOM BAR**

## THE CARVERY

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

### ROSEMARY STUDDED LEG OF BRITISH LAMB\*

mint sauce, gravy, seasonal vegetables and potatoes

*Perfect with* **SOLAR VIEJO RIOJA CRIANZA**

### SAGE & HONEY ROASTED PORK LOIN\*

seasonal vegetables, butter roasted potatoes, gravy or grain mustard sauce

*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 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

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**£24.50**

Amazing things happen on a Saturday. Enjoy...



# This Saturday...

Saturday Menu

## TO START

*Served straight to your table*

### CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE\*

homemade piccalilli and baked brioche

### LEEK & ASPARAGUS TARTLET<sup>v</sup>

tomato, olive and feta salsa with crisp summer leaves

### TEMPURA BATTERED SEABASS

crisp Thai shrimp vegetable salad with coriander mayonnaise

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### SLOW COOKED BEEF STEAK BOURGUIGNON\*

red wine gravy, fried mushrooms, bacon, pearl onions and mashed potato

*Perfect with* TRIVENTO TRIBU MALBEC

### ROAST LOIN OF COD\*

a herb crust, mash potato, bisque sauce and fine green beans

*Perfect with* SANCERRE DOM DES VIEUX

### *Chef's Signature* CHARGRILLED CHICKEN SUPREME\*

fondant potato, creamed savoy cabbage, tenderstem broccoli and a crisp bacon plank

*Thinking dessert?*

### FRUIT CHARLOTTE

*Perfect with* PETIRROJO MERLOT RESERVA

### POTATO GNOCCHI<sup>v</sup>

ratatouille sauce, baby mozzarella balls and torn basil

*Perfect with* PETIRROJO MERLOT RESERVA

### PANZEROTTI WITH PORCINI MUSHROOMS<sup>v</sup>

vegetable ribbons, wild mushroom and Sherry cream

*Perfect with* PETIRROJO MERLOT RESERVA

## THE BUFFET

### THE CHINESE SELECTION

selection of authentic Chinese dishes with accompaniments

*We recommend...*  
AVITO PINOT GRIGIO

## THE CARVERY

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

### BUTTER ROASTED TURKEY\*

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

*Perfect with*  
LODEZ CHARDONNAY

### WHISKY & MARMALADE GAMMON\*

seasonal vegetables and potatoes

*Perfect with*  
EDDYSTONE PINOT GRIS

## 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 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

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



**FARM TO FORK**  
LOOK OUT FOR  
THE RED TRACTOR

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  
Speak to your Host

<sup>v</sup>  
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*

### FREE-RANGE DUCK LIVER & ORANGE PÂTÉ\*

toasted brioche, pear and apple chutney

### CLASSIC SMOKED SALMON\*

crisp daikon radish salad, chive mayonnaise and mini loaf

### GRILLED PORTOBELLO MUSHROOM<sup>v\*</sup>

filled with stilton mousse with toasted hazelnuts and confit cherry tomato

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### STICKY ROAST PORK BELLY

plum sauce, warm noodle salad and stir fried vegetables

*Perfect with* **BABICH PINOT NOIR**

### GRILLED SEA BASS\*

parsley mash, tenderstem broccoli with tomato and chive butter

*Perfect with* **AVITO PINOT GRIGIO**

*Chef's Signature*

### DUO OF LAMB\*

rosemary-roasted lamb rump, mini shepherd's pie with parsley mash and fine green beans

*Thinking dessert?*

### CLASSIC BREAD & BUTTER PUDDING

*Perfect with* **PETIRROJO MERLOT RESERVA**

### STUFFED ROASTED AUBERGINE<sup>v\*</sup>

Mediterranean vegetables, goat's cheese, puy lentils and parsley lemon dressing

*Perfect with* **EDDYSTONE PINOT GRIS**

### TWICE BAKED CHEDDAR SOUFFLÉ<sup>v\*</sup>

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

*Perfect with* **LODEZ CHARDONNAY**

## 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...*

### THYME ROAST, 28-DAY AGED TOPSIDE OF BEEF\*

butter-roasted potatoes, Yorkshire pudding and traditional gravy

*Perfect with* **PETIRROJO MERLOT RESERVA**

### LEMON & PARSLEY ROAST CHICKEN\*

new potatoes, a selection of seasonal vegetables and traditional gravy

*Perfect with* **CHABLIS JOSSELIN**

## 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 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

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