

P R E S T E D H A L L

JUST THAT LITTLE BIT DIFFERENT

STARTERS

Soup of the Day 've'

served with crunchy croutons

£4.95

Greek Salad 'v' 've'

olives, vine tomatoes, cucumber, red onion,
feta and olive oil

£5.95

Crab & Tiger Prawn Salad

sun-blushed and lemon and dill mayonnaise

£6.95

Confit Duck Mille Feuille

layered with wild mushrooms, spring onion
and Pak Choi

£6.95

Crispy Calamari Rings

garlic aioli and side salad

£6.95

Grilled Goat's Cheese 'v'

on a bed of rhubarb compote, balsamic
dressing

£5.95

Wine Pairing

Malbec Raleo, Argentina 've'

Rich and smooth, brimming with dark fruit
flavours. The perfect accompaniment to lamb
and steak dishes.

Sauvignon Blanc/Verdejo, Piqueras White Label, Spain 've' (Organic)

A fresh and crisp medium-bodied white wine,
best enjoyed with seafood and white meats.

MAINS

6oz Hand Pressed Beef Burger

topped with smoked bacon, Applewood
smoked cheese and burger sauce in a brioche
bun with chips

£12.50

Braised Lamb Shank

with crushed new potatoes, braised red
cabbage, green beans and red wine jus

£14.50

Pan-Seared Fillet of Seabass

with dauphinoise potato, vegetables and a
lemon and dill sauce

£13.95

Fillet of Pork wrapped in Parma Ham

with apple mash and a wholegrain mustard
sauce

£14.50

Butternut Squash Linguini 'v'

in a tomato and basil sauce with sugar snap
peas and baby corn topped with grated
parmesan and served with garlic toast

£9.95

10oz Rib Eye Steak

with grilled mushroom and tomato, chunky
chips and garlic butter

£22.50

(£5 supplement for package bookings)

Food allergies and intolerances

Some of our food contains allergens.
Please speak to a member of staff for
more information

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DESSERTS

Vanilla Panna Cotta

with orange and mango compote and a shortbread biscuit

£5.95

Black Cherry & Apple Crumble

with vanilla ice cream

£6.95

Chocolate Bread & Butter Pudding

with pouring cream

£6.50

A Selection of Mövenpick Ice Cream

ask for today's selection

£4.95

Trio of Cheese

Black Bomber, Suffolk Blue and Somerset Brie with celery, grapes, chutney and crackers

£7.95

Add a 25ml glass of Glenfiddich IPA Single Malt £5.50

- PORT SELECTION -

Taylor's

late bottled vintage Port £4.60

Cockburn's

fine ruby Port £3.30

Burmester

10 Year old Tawny Port £4.50

- DESSERT WINE -

Ch Haut Mayne, Graves Moelleux, 200016/17 France

125ml £3.95

TO FOLLOW

Novus Loose Leaf Tea

English Breakfast, Citrus Chamomile, Egyptian Mint, Earl Grey or decaffeinated Ceylon

£3.00

Cafetière of Freshly Brewed Coffee

£2.50

Espresso

£3.00

Cappuccino

£3.50

Caffé Latte

£3.50

Hot Chocolate

£2.50

SOMETHING SPECIAL

Liqueur Coffee

From £6.00

Liqueur Hot Chocolate

From £6.00

Choose from Jameson Irish Whiskey, Baileys, Courvoisier, Disaronno Amaretto or Tia Maria