

## POOLSIDE RESTAURANT

Open Mon – Fri 6.00 p.m. - 9.00 p.m.  
Sat - 6.00p.m. - 9.30p.m. (Closed Sunday)

### A La Carte

#### Starters

**Cream of vegetable & coriander soup** (v&g) £4.95  
**Chicken liver pate** – plum chutney – crostini £4.95  
**Poached salmon & prawn timbale** – Marie rose sauce (g) £5.95  
**Galia melon** – orange sorbet - berry coulis (v&g) £4.95  
**Deep fried brie wedge** – cranberry marmalade (v)£5.95  
**Chicken spring rolls** – Asian slaw – sweet chilli pickle £5.95  
**Smoked salmon** - red onion – capers (g) £7.00

**Wholemeal bread – White bread**  
**Our bread is freshly made on the premises**

#### Main

**Roast shoulder of lamb** – sautéed vegetables – roast potato  
rosemary & redcurrant jus £18.95  
**Oriental chicken stir fry** – rice - Szechuan barbecue sauce £17.95  
**Grilled fillet of seabass** – roasted vegetables – sweet potato fries £17.95  
**Roasted chicken breast** – bacon fried sugar snaps – red rooster mashed potato  
Madeira sauce £15.95  
**Sautéed salmon** – stir fried vegetables - orange & ginger sauce  
new potatoes (g) £15.95  
**8oz Fillet steak** – mashed potatoes – green beans – grilled tomato  
peppercorn sauce (g) £23.95  
**Chicken and bacon Caesar salad** – sweet potato fries £15.95

**Vegetarian option available upon request** £15.95

**Main courses come as described but extra mash, chips, new potatoes or vegetables  
can be added if required.**

Side salad - **£3.00** Extra chipped potatoes, new potatoes & mashed potatoes - **£2.00**  
Extra vegetables - **£2.50** Sweet potato fries - **£2.95**

#### Homemade Desserts - £5.95

**All of our desserts are made by our Pastry Chef's – Alison & Greg**

Pot of English breakfast tea £2.40 - Cafetiere pot of coffee £2.45

V – denotes vegetarian G – denotes gluten free

**Please note that some of the above meals may contain allergens. If you have any food  
allergies please speak to the company representative as not all items are listed.  
All major allergens are present in our kitchen & we cannot rule out trace contamination**

**Fixed price menu: £22.50 per person - inclusive of VAT @ 20%**

*Includes starter, main course, dessert and coffee Also a ¼ litre of house red or white wine*

#### Starters

**Cream of vegetable & coriander soup** (v&g)  
**Galia melon** – orange sorbet - berry coulis (v&g)  
**Chicken liver pate** – plum chutney – crostini  
**Deep fried brie wedge** – cranberry marmalade (v)– **£2.05 extra charge**  
**Chicken spring rolls** – Asian slaw – sweet chilli pickle - **£2.05 extra charge**  
**Poached salmon & prawn timbale** – Marie rose sauce (g) **£2.05 extra charge**

**Wholemeal bread – White bread**  
**Our bread is freshly made on the premises**

#### Main

**Roast shoulder of lamb** – sautéed vegetables – roast potato  
rosemary & redcurrant jus  
**Oriental chicken stir fry** – rice - Szechuan barbecue sauce  
**Sautéed salmon** – stir fried vegetables - orange & ginger sauce - new potatoes (g)  
**Roasted chicken breast** – bacon fried sugar snaps – red rooster mashed potato  
Madeira sauce  
**8oz Rib eye steak** – mashed potatoes – green beans – grilled tomato  
peppercorn sauce (g)  
(this cut **contains fat** running throughout & recommended cooked **medium** and above)  
**Vegetarian option available upon request**

**Main courses come as described but mash, chips or new potatoes can be added if required.**

Side salad - **£3.00 supplement** - Extra chipped potatoes, new potatoes& mashed potatoes - **£2.00**  
Extra vegetables - **£2.50**

#### Homemade Desserts

**Classic crème brulee** (v&g)  
**White chocolate & passion fruit cheesecake** – berry coulis (v)  
**Sticky toffee pudding** – vanilla ice cream – toffee sauce  
**Pear & almond tart** – Chantilly cream (v)  
**Poached pineapple in orange juice** – vanilla ice cream (v&g)  
**Vanilla panna cotta** – topped with berry compote (g)  
**Lemon meringue roulade** – raspberry coulis (v&g)  
**Vanilla ice cream** – chocolate sauce (v&g)  
**Extra scoop ice cream - £1.50**

*Cona Coffee, English breakfast tea or decaffeinated coffee served at the table included*

Served in the lounge £2.50 extra per person (**not permitted Friday & Saturdays**)

Payments are accepted per table not per person.

Regret cheques not accepted.

Kindly pay your bill before you leave the restaurant

Executive Chef: Michael Waddy (Family)