

White Wines

	Btl	250ml	175ml
1. Chardonnay, False Bay, South Africa	18.95	6.35	4.80
2. Sauvignon, False Bay, South Africa	19.50	6.50	4.95
3. Vouvray, Demi Sec Tuffiers, France	19.95	6.65	5.00
4. Pinot Grigio, Terazza della luna, Italy	19.50	6.50	4.95
5. Muscadet Sur Lie, Gr Presbyteres, France	20.95		
6. Gavi La Battistina, Italy	21.50		
7. Tea Leaf Chenin Blanc, South Africa	18.95		
8. Viognier Reserve Tabali, Chile	19.95		
9. Sauvignon Blanc, Moko Black, New Zealand	23.95		
10. Grillo, Molino a Vento, Sicily	19.95		
11. Pecorino Colline Pescaresi, Contesa Italy	19.95		
12. Pinot Gris, Sileni Cellar, New Zealand	23.50		
13. Chablis, France, Domaine de la Motte	29.50		
14. Sancerre, Michel Girard (Sauvignon), Loire, France	27.95		
15. Pouilly Fuisse, Domaine de Maillettes	27.95		
16. Soldier's Block Chardonnay, South Australia	21.50		
17. Chablis 1er Cru, Louis Moreau, Burgundy, France	45.00		
18. Chardonnay, Marchesi di Gresy, Barbaresco, Italy	34.95		

Rose Wines

	BTL		
81. Pinot Grigio Rose, Araldica, Italy	18.95	6.35	4.85
82. Sauvignon Blanc Rose Montevista, Chile	18.95		
83. Rose d'Anjou, France	22.50	7.50	5.65
84. Casel Mendes Rose, Portugal	18.95		
85. Cape Coral Mourvedre, Stellenbosch, South Africa	22.50		
86. Ontanon Rioja Rose Clarete, Spain	20.75		

Red Wines

	BTL	250ml	175ml
52. Grand Cape, Shiraz, South Africa.	18.95	6.35	4.85
53. Merlot, Karu , Chile.	18.95	6.35	4.85
54. Ontanon Rioja, Crianza Spain	22.50	7.50	5.65
55. Carmenere/Cabernet Sauvignon, Novas, Chile	22.50		
56. Claret 58 Guineas, France.	21.95		
57. Nieto Malbec, Argentina	21.95	7.35	5.50
58. Sparkling Shiraz, Barossa Valley, South Australia	22.50		
59. Pinotage, False Bay South Africa	19.95		
60. Fleurie, Cru Beaujolais, France	24.50		
61. Nero d'Avolo, Molino a Vento, Scily	22.50		
62. Merlot Sileni, Hawke's bay New Zealand	21.75		
63. Pinot Noir, Les Volets, France	22.80		
64. Shiraz Blackcraft, Australia	22.50		
65. Zinfandel, Clos du Val, Napa Valley, California	45.00		
66. Chateauneuf du Pape, Cuvee Papale, France	39.50		
67. Clos de la Justice, Gevrey Chambetin, Vallet Freres France	55.00		
68. Amarone, Montresor, Italy	42.00		

Sparkling

91. House Champagne, France	27.50		
92. Asti Spumanti, Araldica, Piemonte, Italy	19.95		
93. Vino Spumante Rose Brut, Lunetta Italy	19.95		
94. Prosecco, Frizzante, La Dolci Colline, Italy	21.75	– 125ml glass - £5.95	
95. Premier cru Rose Brut Champagne, Lallier, France	48.00		
96. Moet et Chandon, Champagne, France	49.50		
97. Veuve Cliquot, Champagne, France	55.00		
98. Grande cru Reserve Brut Champagne NV, Lallier, France	42.00		

Dessert Wines and Liqueurs

99. Moscato d' Asti 17.95 per bottle			
Botrytis Semillion 5.75 per 100ml glass			
Cockburn Special Reserve Port 6.25 per 100ml glass/3.75 50 ml glass			
Tabali late Harvest – Dessert wine 18.50 per 37.5cl bottle			

POOLSIDE RESTAURANT

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

A La Carte

Starters

Cream of potato, spinach & rocket soup (v&g) £4.95
Smooth chicken liver pate – crostini – plum & onion chutney £4.95
Galia melon – orange sorbet - berry coulis (v&g) £4.95
Pear, dried cranberry & blue cheese salad (v&g) £5.95
Chicken spring rolls – Asian slaw - sweet chilli sauce £5.95
Salmon & smoked salmon fishcake – tartar sauce £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 – sage & onion stuffing – carrot & celeriac puree – roast potato rosemary jus £17.95
Grilled fillet of seabass – crushed garlic peas – sweet potato fries (g) £17.95
Turkey, bacon, mushroom & leek crumble – herb crust topping - steamed broccoli new potatoes £17.95
Oven baked chicken breast filled with mushroom & smoked cheese bacon fried sugar snaps – dauphinoise potatoes – Madeira sauce £15.95
Slow braised lamb shank – honeyed root vegetables – wholegrain mustard mash redcurrant jus £17.95 (g)
Sautéed salmon – stir fried vegetables – orange & ginger sauce – new potatoes (g) £15.95
8oz Fillet steak – mashed potatoes – sautéed green vegetables - 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 - Alison

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 potato, spinach & rocket soup (v&g)
Smooth chicken liver pate – crostini – plum & onion chutney
Galia melon – orange sorbet - berry coulis (v&g)
Chicken spring rolls – Asian slaw - sweet chilli sauce **£2.05 extra charge**
Salmon & smoked salmon fishcake – tartar sauce - **£2.05 extra charge**
Breaded deep fried brie wedge – cranberry marmalade (v)
£2.05 extra charge

Wholemeal bread – White bread

Our bread is freshly made on the premises

Main

Roast shoulder of lamb – sage & onion stuffing – carrot & celeriac puree – roast potato rosemary jus
Turkey, bacon, mushroom & leek crumble – herb crust topping - steamed broccoli new potatoes
Sautéed salmon – stir fried vegetables – orange & ginger sauce - new potatoes (g)
Oven baked chicken breast filled with mushroom & smoked cheese bacon fried sugar snaps – dauphinoise potatoes – Madeira sauce
Slow braised lamb shank – honeyed root vegetables – wholegrain mustard mash redcurrant jus (g)
8oz Rib eye steak – mashed potatoes – sautéed green vegetables 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

Gooseberry & elderflower trifle
Pear and almond tart – Chantilly cream (v)
Sticky toffee pudding – vanilla ice cream – toffee sauce (v)
Vanilla panna cotta – berry compote (g)
White chocolate & strawberry cheesecake – fruit coulis
Roasted plums in brown sugar & cinnamon – vanilla ice cream (v&g)
Meringue roulade – Chantilly cream & lemon curd (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)