

## *Children's Menu*

### *Main Course*

**Breaded Chicken Nuggets** (G,E)

**Breaded Fish Goujons** (F,G,E)

**Spaghetti Bolognese** (G,M,E,Su)

**Macaroni Cheese** (G,M,E)

All main courses are served with a choice of chips, peas, carrots, or baked beans

### *Desserts*

**Chocolate Sundae** (M,So,E,G)

**Selection of Ice-Creams** (M,So,E,G)

Strawberry, vanilla or chocolate



## *Swim and Dine Menu*

Package includes 2 Courses

Why not add a 3<sup>rd</sup> Course for an additional £8.00 per person

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten  
L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts  
P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans  
Su - sulphur dioxide & sulphites V - vegetarian

## Adult Menu

### Starters

#### Soup of the Day (V,M,Ce,G,Se,So)

Served with a warm bread roll

#### Garden Salad (Su,V,PB)

Sweet roast peppers, herbs, roast butternut squash, fine beans, crispy onions, balsamic dressing

#### Beetroot & Grand Gin Cured Sea Trout (Su,F,M)

Crème fraiche, cucumber, capers & baby salad

#### Chevre Goats Cheese & Honey Mousse (Su,M,V,G)

Sweet pickled vegetables, lemon & thyme bread

### Main Course

#### Fish of the Day (M,F,Su,G,N)

Roast sweet potato & spinach cous cous, tenderstem broccoli, red pesto tapenade

#### Roast of the Day (Su,Mu,Ce,G)

Garlic & thyme sauté baby potato, fine beans, cauliflower cheese, heritage carrots, red wine jus

#### Butter Bean, Chick Pea & Vegetable Tagine (G,V,PB)

Cous cous, yoghurt & sumac dressing, toasted flatbread

#### Chargrilled Chicken Breast (N,M,Su)

Wild mushroom risotto, rocket, king oyster mushroom, toasted pine nuts

### Desserts

#### Dessert of the Day (Su,So,G,M,E,V,N)

#### Classic Tiramisu (M,E,G,N,So)

#### Meringue Nest (E,M,Su,So)

Filled with seasonal fruits, Chantilly cream

### Side Dishes

#### Skin on Fries (V,PB)

£7.00

#### Creamed Sautéed Spinach with Nutmeg (M,V)

£7.00

#### Medley of Seasonal Vegetables (V,PB)

£7.00

#### Beer Battered Onion Rings (G,M,V)

£7.00

#### Mixed Garden Salad, French Dressing (Mu,V,Su,PB,Ce)

£7.00