

COCKTAILS

OUR FAVOURITES

Pornstar Martini 8.95
THE drink of the moment. A moreish blend of vodka shaken with vanilla, passion fruit, orange and lime.

Add prosecco shot 1.00

Espresso Martini 8.95
A revitalising blend of vodka, coffee and coffee liqueur.

Botanical Blast 8.95
Gin with pink grapefruit, apple, orange, rosemary & thyme, topped with soda.

Blueberry Gin Burst 8.95
A fusion of citrus fruits with homemade blueberry syrup, with touch of vanilla & caramel

Raspberry Daiquiri 8.95
The classic blend of rum, raspberry and lime create this colourful favourite.

Long Island Iced Tea 8.95
Vodka, gin, tequila, white rum and triple sec blended with lemon and Pepsi.

Negroni 8.95
Gin with Campari and vermouth. A classic.

Amaretto Sour 7.25
A shaken mix of Disaronno, sweet & sour topped with a maraschino cherry.

PROSECCO COCKTAILS

Aperol Spritz 7.25
Aperol and citrus fruit topped with Prosecco.

Peach or Raspberry Bellini 7.25
Your choice of fruit puree topped with Prosecco.

LOW OR NO ALCOHOL

FRANKLIN & SONS

Please ask for flavours available 2.85

EAGER JUICES

Orange, Apple, Cranberry 2.25

San Miguel Alcohol Free 330ml 3.00

Erdinger Alkoholfrei 500ml 3.75

Soft Passion Cocktail 8.95

Lower in alcohol 9.3% abv
Passion fruit and Lychee liqueurs with cranberry, lemon and strawberry.

DRAUGHT BEERS

Carlsberg 3.60

San Miguel 4.35

Estrella Damm 4.65

Kingstone Press 3.85

Guinness 4.40

Real Ale ask your server what's on 3.00 - 3.60

OTHER BEERS & CIDERS

Peroni 330ml 3.75

Revisionist 330ml 3.50

Blue moon 330ml 3.75

Crafty Dan 13 Guns American IPA 330ml 3.75

Corona 330ml 3.75

Colcombe House Mischief Cider 500ml 4.50

Colcombe House Rouse Cider 500ml 4.50

BREAKFAST

All you can eat breakfast buffet served 7-10am 10

BRUNCH

MONDAY - SATURDAY 10-3PM SUNDAY 10 -12PM

English breakfast 8.5

Cumberland sausage, smoked back bacon, hash brown, egg how you like, slow cooked tomato, flat mushroom, baked beans, black pudding, toast

Large breakfast - extra egg, bacon, sausage, hash brown 11

Vegetarian breakfast 8.5

Sliced avocado, halloumi, egg how you like, slow cooked tomato, flat mushroom, baked beans, hash brown, toast [V]

Large Vegetarian - extra egg, halloumi, sliced avocado, hash brown [V] 11

Eggs benedict - home glazed ham, poached eggs, English muffin, hollandaise sauce 7.5

Eggs royale - smoked salmon, poached eggs, English muffin, hollandaise sauce 8.5

Spelt and quinoa vegan croissant smashed avocado with lemon, parsley and shallots [VE] 5.5

Warm gruyere and crispy bacon crois-sandwich, red onion jam 7

Buttermilk pancakes, chocolate and orange [V] 5.5
Add ice cream 1.5

Buttermilk pancakes, smoked streaky bacon and maple syrup 6.5

Bottomless white or brown bloomer toast [V] 3

Bottomless tea and filter coffee 3

FIXED PRICE MENU

MONDAY - FRIDAY 12-6PM

CHOOSE 2 COURSES FOR

14.5

3.50 SUPPLEMENT FOR RUMP/RIBEYE, SHIN OF BEEF & PORK CHOP

SANDWICHES

MONDAY - FRIDAY 12-5PM

Served on either white or brown bloomer with coleslaw and crisps

add chips for £1, add cup of soup for £1

Coronation chicken 6.5

Prawn and crayfish, Marie Rose 7

Smoked applewood and sundried tomato [V] 6.5

Smoked chicken club 9

SIDES

Fries 2.5 | **Mixed leaf salad** 2.5

Mac 'n' cheese with bacon crumb 3 | **Ale battered onion rings** 2.5

Seasonal greens 2.5 | **Herb roasted new potatoes** 2.5

Minted peas 2.5

[V] Vegetarian [VE] Vegan

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Allergenic ingredients are used in our kitchen, please ask or see our website for more details.

STARTERS

Soup of the day with warm bread [V] 6

Organic artisan bread selection olive oil and balsamic (add black olives £1) [V] 4.5

Slow cooked pig cheeks, served crispy, sticky and rillette, with onion jam 7.5

Vegan pea and shallot ravioli, tomato dressing and rocket [VE] 7

Smoked mackerel pâté, pickles, watercress and warm bread 6

Prawn and crayfish cocktail Marie Rose, Granny Smith and avocado served with brown bread 6.5

Maldon sea salt and black pepper squid lemon aioli, sweet chilli sauce, rocket salad 6

Crispy feta, sun-dried tomato and paprika dip, olive and basil salad [V] 6.5

SHARING BOARDS

Baked camembert with celery sticks, chutney and toasted onion bread [V] 15

Fisherman's board 15.5
Smoked mackerel pâté, prawn and crayfish cocktail, Maldon salt squid, smoked salmon, scampi, lemon wedges, crispy capers and tartar sauce

Vegetarian board 11
Hummus, tzatziki, marinated feta, sundried tomatoes, olives, crudités, toasted pitta [V]

MAINS

Ale battered haddock crushed minted peas, sea salt chips, tartar sauce, crispy capers (also available without batter) 11.5

Chargrilled pork chop, champ mash, cabbage and peas, wholegrain mustard sauce 16

Chicken, leek and ham hock puff pastry pie, Parmesan and thyme potatoes, broccoli 13

Slow cooked shin of beef, baby onion, chestnut mushroom and pancetta sauce, celeriac mash, savoy cabbage 14.5

Smoked haddock fishcake, cheese sauce, double yolk fried egg 12.5

Greek salad hummus and toasted pitta [V] 10

Caesar salad with chargrilled chicken breast 12
baby gem lettuce, crispy croutons, anchovies, bacon lardons, Parmesan shavings, Caesar dressing, soft boiled egg

Confit duck leg, braised chicory, boulangère potatoes 14

Chickpea, kale and sweet potato stew, avocado and crispy tortillas [VE] 10

Vegan pea and shallot ravioli, tomato dressing and rocket [VE] 14

Market fish of the day - ask your server

GRILL

All burgers served with brioche bun, coleslaw and fries

Add egg, blue cheese, smoked applewood cheese, mushroom or bacon to your burger for 1.00 each

British 8oz beef burger tomato and chorizo relish 12.5

Cajun chicken burger lemon mayo 11.5

Moving Mountains vegan burger vegan mozzarella, onion marmalade [VE] 12.5

Grilled halloumi and red pepper burger, hummus [V] 11.5

8oz ribeye/rump steak 21.5/18.5
flat mushroom, slow cooked tomato, sea salt chips, rocket (add peppercorn sauce or garlic & herb butter 1.5)

SUNDAY ROASTS 12.95

Topside of beef
Loin of pork with crackling
Chicken breast

All roasts are served with honey glazed parsnips and carrots, buttered savoy cabbage, garlic and rosemary roasted potatoes and gravy

WHAT'S ON

MONDAY

2 for 1 Mains

Enjoy 2 main meals for the price of 1 from 6pm

TUESDAY

Supper Club

Our head chef's weekly changing choice of main course and dessert £14

WEDNESDAY

Burger Night

Pick any of our burgers and get a free drink from our Happy Hour range from 6pm

THURSDAY

25% off Wine

25% off all bottles of wine priced £19 and above, available all day

FRIDAY

Fizz Friday

Enjoy a bottle of Prosecco for just £15 all day

AFTERNOON TEA

Available in the hotel - ask your server for details

14.95

HAPPY HOUR

Monday - Saturday 3-6pm

3.25 for selected beers, wines & spirits.

3.25

WHITE WINE

125ml 175ml 250ml Bottle

DRY, CRISP AND FRUITY

Le Sanglier de la Montagne Old Vine Chardonnay Reserve 3.15 4.40 6.25 18

Round and smooth with pineapple and stone fruits. France

Terramater Sauvignon Blanc 3.30 4.60 6.60 19

Crisp and vibrant with aromas of green apple, citrus, pear and passion fruit. Chile

Villa Borghetti Pinot Grigio delle Venezie 3.50 4.85 6.90 20

Light, crisp and dry with subtle stone fruit and baked citrus. Italy

Soave Classico DOC Villa Borghetti 3.65 5.10 7.25 21

Aromas of pear drops and herbs with clean citrus flavours and a light bitter almond finish. Italy

Touraine Sauvignon 25

Crisp, zesty and bright with herbal hints and green fruit characters. France

Picpoul de Pinet 'Les Girelles' Jean Luc Colombo 25

Fresh, crisp, dry, lemon-scented and zesty with hints of gooseberry. France

Tiki Estate Sauvignon Blanc 5 7 9.9 29

Premium Sauvignon with intense grapefruit, tropical passion fruit, lime zest and sweet basil. New Zealand

Sancerre Marcel Martin 'La Chenaye' 36

Full-bodied, zesty and fresh with gooseberry and nettle hints. France

ROUNDED, RICH AND OAKY

Pemberley Chardonnay, Pemberton Domains and Vineyards 6.15 8.60 12.25 36

Fine cool-climate Chardonnay with notes of white peach and melon and a creamy texture. Australia

Puligny-Montrachet, Domaine Alain Chavy 60

Ripe tropical fruits balanced with concentrated lime acidity and toasty oak. France

ECLECTIC, HERBACIOUS AND AROMATIC

Tabali Reserva Viognier, Valle del Limari 25

Orange peel, dried apricots, white peach and candied fruits. Chile

Eidosela Albariño, Rias Baixas 26

Classic bright acidity and lively texture with notes of minerals, lemon, grapefruit and nectarine. Spain

Bolney Lynchgate White 28.5

Tropical aromas with citrus, pear and floral notes, and vibrant citrus acidity. UK

Petit Chablis 'Vibrant' La Chablisienne 29

Clean and fresh with citrus, orchard fruit and vanilla notes. France

ROSE WINE

125ml 175ml 250ml Bottle

Le Sanglier de la Montagne Old Vine Syrah 3.30 4.60 6.60 19

Bright summer fruits and ripe citrus with crisp finish. France

Burlesque White Zinfandel Rosé 3.50 4.85 6.90 20

Bright, packed with strawberry and a delicious jam character. USA

Villa Borghetti Pinot Grigio Rosé delle Venezie 20

Delicate hints of summer fruits, crunchy redcurrant and baked citrus. Italy

RED WINE

125ml 175ml 250ml Bottle

SOFT, ROUND, FINER REDS

Le Sanglier de la Montagne Old Vine Carignan 3.15 4.40 6.25 18

Soft and round with gentle tannins, packed with bramble fruits. France

Terramater Merlot 3.30 4.60 6.60 19

Soft and fruity with plenty of red berries and notes of chocolate and jam. Chile

Montepulciano D'Abruzzo DOC Le Collezioni 20

Ripe and gentle with blackberry, morello cherry and some spicy notes. Italy

Sileni Cellar Selection Merlot 26

Generous plum, floral notes, silky tannins and a rich finish. New Zealand

SPICY, MORE INTENSE, MEDIUM BODIED

Running Duck Shiraz (Vegan and Fair Trade) 3.30 4.60 6.60 19

Vanilla, caramelised sugar, oak, gingerbread and spice. South Africa

Cabaret Frank Old Vine Cabernet Franc 3.85 5.35 7.60 22

Smooth and easy with blackberry, plum and dark cherry tones. North America

Lagrange Le Haut Pinot Noir IGP Pays d'Oc 24

Silky smooth and fresh with cherry notes and fine gentle tannins. France

Côtes du Rhône, M. Chapoutier 25

Juicy, powerful and fruity, with blackcurrant, raspberry and white pepper. France

Alta Vista Estate Premium Malbec 4.50 6.30 8.90 26

Layers of blackberry and plum with a rich body and hints of chocolate. Argentina

Chianti Classico DOCG Montecchio 28

Traditional style with savoury notes, red cherry and violets. Italy

Vieux Château des Combes Saint-Émilion Grand Cru 2015 31

Medium-bodied with dark plum, blackberry, black cherry and chocolate hints. France

RICH, CONCENTRATED, FULL BODIED

Paternina Banda Rioja Reserva 4.50 6.30 8.90 26

Full-bodied with elegant tannins and fine aromas of vanilla, cherry and clove. Spain

Painted Wolf 'The Den' Cabernet Sauvignon 27

Classic blackcurrant and bramble fruits with notes of cigar and toasty oak. South Africa

Knock Knock Shiraz, Magpie Estate, Barossa 30

Deep colour, dense sweet blackberry, cherry and hints of black pepper and oak. Australia

Châteauneuf du Pape, Clémentus, Boissy & Delaygue 34

Full, rich and silky smooth with layers of red fruits, fruit cake and spicy bramble. France

DESSERT WINES

75ml 125ml Bottle

Williams & Humbert Pedro Ximénez 12 Year Old Sherry 3.75 18

Inky black with intense raisin, dried fig and fruitcake aromas and flavours. Spain

Muscat de Rivesaltes 8.50 25

Fresh aromas and flavours of grapes, rose petals and ginger. France

RUMP

AND

WADE

PLEASE SEE OUR DRINKS MENU FOR OUR FULL SELECTION OF DRINKS
INCLUDING CHAMPAGNE AND SPARKLING WINES