HOTEL \& GOLF RESORT
Starters
Mushroom \& Tarragon Soup with Homemade Bread (V/DF/GFA/VEA)
Thai Style Fish Cake with Sweet Chilli Sauce (S)Teriyaki Chicken, Crispy Fried Noodles (Sesame/GF/DF)Marinated Tomatoes, Olives, Roquette, Balsamic Glaze (V/VE/GF/DF)
From The CarveryRoast Beef, Roast Loin of Pork, Mustard Glazed GammonServed with a Selection of Vegetables, Roast Potatoes, Yorkshire Pudding \& Gravy
Pan Fried Seabass Fillet, Crushed New Potatoes Tender Stem Broccoli \& Caper Dressing (GF)Roast Pepper, Shallot \& Basil Polenta Cake Spiced Tomato Sauce, Roast Vegetable Cous Cous(V/VE/GF)
Desserts
Hazelnut \& Caramel Cake (N)
Peanut \& Banana Cheesecake (N)
Peach \& Pear \& Raspberry Strudel
Chocolate Croissant Bread \& Butter Pudding
Strawberry Pavlova
(GF/DF/VEGAN Available)
3 Course Meal $£ 26.952$ Cousre Meal $£ 22.951$ Course $£ 18.95$

HOTEL \& GOLF RESORT

## From the Grill

All our beef is grass fed and aged for a minimum of 21 days.
Our steaks are served with vine tomato, sautéed mushroom, sauce of your choice:
Garlic Butter (GF), Red Wine, Wild Mushroom or Peppercorn
Prime 10oz Rib-Eye 34.00
New York Strip Loin 80z 30.00
Fillet of Scotch Beef 8oz 38.00
Le Brûlot Prime Steak Burger
16.95
brioche bun, Manx oak smoked cheese, bacon, dill pickle, lettuce, tomato, house sauce

## Sides

All sides 5.00

French Fries (GF)
Wilted Garlic Greens (GF)
Mixed Salad Leaves (GF)
cherry tomatoes
Honey Roasted Carrots (GF)
Creamy Mashed Potato (GF)
Macaroni Cheese
roasted garlic crumb

## Desserts

£ 8.50
HazeInut \& Caramel Cake ( N )
Peanut \& Banana Cheesecake ( N )
Peach \& Pear \& Raspberry Strudel Chocolate Croissant Bread \& Butter Pudding

Strawberry Pavlova
(GF/DF/VEGAN Available)

If you have any dietary requirements or allergies, please speak with a member of our staff
(V) Vegetarian (VE) Vegan (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (S) Contains Shellfish (Egg) Contains Egg (Soya) Contains Soya (Sesame) Contains Sesame

