

BREAKFAST

8:30am - 11:00am

TRADITIONAL BREAKFAST

Emporium grill ^{998KCAL} £13.95

Two Hambleton Farm pork and black pepper sausages, two smoked back bacon rashers, two hash browns, two fried local free-range eggs, grilled tomato, sautéed mushrooms, baked beans and two slices of mixed toast.

Light breakfast ^{565KCAL} £10.95

Hambleton Farm pork and black pepper sausage, two smoked back bacon rashers, one hash brown, one fried local, free-range egg, grilled tomato, sautéed mushrooms, baked beans and a slice of brown toast.

Vegetarian breakfast £12.95

V/GO ^{728KCAL}

Vegan sausage, sautéed mushrooms, spinach and cherry tomatoes, served with local free-range poached eggs, avocado, grilled halloumi, lemon wedge and sourdough toast.

Breakfast panini ^{1074KCAL} £10.95

Smoked back bacon, chilli jam, cheddar cheese and sliced tomatoes, served with a rocket salad and two hash browns.

Scrambled eggs **V** ^{502KCAL} £7.25

Lightly scrambled local free-range eggs served on two slices of buttered toast.

Poached eggs **V** ^{538KCAL} £7.25

Two poached local free-range eggs served on toasted buttered muffin.

Smoked back bacon white roll or sandwich ^{405KCAL} £5.95

Sausage white roll or sandwich ^{498KCAL} £5.95

CONTINENTAL

Breakfast **V** ^{1169KCAL} £12.95

Hambleton bakery fruit loaf, bircher muesli, 'Yester' Greek yoghurt, raspberries, strawberries, apple, honey and homemade raspberry curd.

SPECIALITY BREAKFAST

Truffle eggs ^{729KCAL} £12.95

Scrambled local free-range eggs with truffle and feta, served with crispy back bacon, avocado and sourdough.

Eggs avocado **V** ^{632KCAL} £10.95

Smashed avocado on toasted muffin topped with two poached local free-range eggs and garnished with roasted cherry tomatoes.

Eggs Benedict ^{610KCAL} £10.95

Toasted buttered muffin topped with two poached local free-range eggs, sliced ham and hollandaise sauce.

Eggs Royale ^{608KCAL} £11.95

Toasted buttered muffin topped with two poached local free-range eggs, smoked salmon, hollandaise sauce and lemon.

BREAKFAST OMELETTES

Luxurious filled French omelettes, served with mixed toast, made to order.

Salmon and cream cheese £11.95

GFO ^{639KCAL}

Smoked salmon, avocado and a lemon and chive cream cheese.

Chorizo and goat's cheese £11.95

GFO ^{599KCAL}

Smoked chorizo sausage, red onion, spinach and goat's cheese.

Cooked breakfast ^{687KCAL} £11.95

Hambleton Farm sausage, smoked back bacon, mushroom and Cheddar cheese.

Vegetarian **V/GFO** ^{521KCAL} £11.95

Spinach, mushrooms, peppers and Cheddar cheese.

ADDITIONAL OMELETTE FILLINGS

Cheddar cheese, goat's cheese, bacon, tomato, cream cheese, spinach, mushrooms, peppers, ham, onions. £1.95

HEALTHY OPTIONS

Kick start your day with one of our fresh, healthy options.

Breakfast Sundae **V/GF** ^{755KCAL} £6.95

Our homemade toasted granola, fruit compote, 'Yester' Greek yoghurt, fresh berries and honey.

Superfood Muesli **VG/GF** ^{576KCAL} £6.95

Bircher muesli soaked with coconut milk, vegan Greek-style yoghurt, maple syrup and toasted pumpkin and sunflower seeds.

NAUGHTY BUT NICE

Toasted fruit loaf ^{504KCAL} £5.95

Two thick slices of lightly toasted decadent Hambleton Bakery fruit loaf served with butter - a real luxury!

French croissant ^{520KCAL} £3.95

Baked fresh this morning, served warm with butter and strawberry jam.

Chocolate pastry twist ^{362KCAL} £3.25

Baked fresh this morning, served on its own. Perfectly sweet.

SIDES

Hash browns, toast and butter, £2.95

toasted muffin and butter, smoked salmon, black pudding, avocado, vegetarian sausage.

Fried egg, smoked back bacon, £2.45

pork and black pepper sausage, baked beans, sautéed mushroom.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

LIGHT LUNCH

11:30am - 4:30pm

SOUPS

Prepared daily by our chefs, served with Hambleton Bakery bread and butter.

Carrot and coconut V/GFO 418KCAL **£8.95**
Infused with ginger.

Tomato and basil V/GFO 545KCAL **£8.95**
Fresh tomatoes roasted and simmered with vegetable stock and blended.

PANINI

Served with our famous Beckworth coleslaw, Koffman's classic chunky chips and garnished with dressed baby leaves.

Bacon, brie and cranberry 917KCAL **£12.95**
Smoked back bacon, melted brie and a lightly spiced cranberry sauce.

BBQ pulled pork 860KCAL **£12.95**
Slow-roasted pulled pork with BBQ sauce and melted mature Cheddar.

Ham and pineapple 867KCAL **£12.95**
Sliced ham, pineapple and melted Cheddar cheese.

Cheese and tomato V 665KCAL **£12.95**
Mature Cheddar cheese and fresh vine ripe tomatoes.

SPECIALITY BREADS

Served with a colourful dressed fresh salad.

Cajun-spiced chicken warmed flatbread GFO 773KCAL **£12.95**
Cajun-spiced chicken breast, roast red peppers, red onion, Mexican spiced cheese and chilli aioli.

Beetroot and chia seed wrap V 441KCAL **£12.95**
Filled with roasted sweet potato, sweetcorn, grated carrot, red cabbage served with kimchi and a chickpea houmous.

Smoked salmon multi-seed bagel 726KCAL **£12.95**
Smoked salmon, homemade dill, cream cheese, fresh cucumber and capers.

SANDWICHES

Served on white, malted or gluten-free bread, with our famous Beckworth coleslaw, Koffman's classic chunky chips and dressed baby leaves.

Beckworth club sandwich GFO 939KCAL **£12.95**
Roast chicken breast, streaky bacon, mature Cheddar cheese, fresh tomato, avocado and mayonnaise.

Prawn, crayfish and crème fraîche GFO 860KCAL **£12.95**
Prawn and crayfish in a light homemade lemon and dill crème fraîche.

Egg and cress V/GFO 977KCAL **£11.95**
Local free-range egg mayo and fresh cress.

Cheese and spring onion V/GFO 886KCAL **£10.95**
Mature Cheddar cheese, red Leicester, spring onion and mayonnaise.

OMELETTES

Luxuriously filled omelettes, served with a mixed side salad.

Emporium omelette GF 550KCAL **£12.95**
Ham, tomato, red onion, red pepper and cheddar cheese.

Salmon and cream cheese GF 639KCAL **£12.95**
Smoked salmon, avocado and a lemon and chive cream cheese.

Arnold Bennett GF 475KCAL **£12.95**
Smoked haddock, hollandaise and fresh chives.

Mushroom V/GF 626KCAL **£12.95**
Wild mushrooms, Cheddar cheese, spinach and thyme.

BAKED POTATOES

All our baked potatoes are served with our famous Beckworth coleslaw and mixed leaves.

Bacon, mushroom and Cheddar GF 854KCAL **£11.95**
Smoked back bacon, sautéed mushrooms and mature Cheddar cheese.

Beef chilli GF 764KCAL **£11.95**
Slow-cooked, lightly spiced, diced beef chilli, topped with guacamole and sour cream.

Tuna mayonnaise GF 758KCAL **£11.95**
Tuna mayonnaise and spring onion.

Homemade baked beans and Cheddar V/GF/VGO 758KCAL **£11.95**
Homemade smoked baked beans and mature Cheddar cheese.

Add Cheddar cheese 207KCAL **£2.25**

Add Vegan cheese VG 179KCAL **£2.25**

QUICHE

An individual quiche served with herb roast potatoes and a dressed mixed salad.

Smoked salmon 721KCAL **£13.95**
Smoked salmon and sun-blushed tomatoes baked with spinach, feta cheese and local free-range eggs.

Ham and cheese 628KCAL **£13.95**
Slow-cooked ham, onion chutney, red Leicester and chive quiche.

LUNCH SIDES

Add any lunch side to any dish you desire.

Koffman's classic chunky chips GF 237KCAL **£4.25**

Koffman's cheesy chips GF 409KCAL **£5.25**

Truffle and parmesan Koffman's chunky chips GF 428KCAL **£5.95**
Fresh rosemary salt and garlic aioli dip.

Dressed side salad GF 49KCAL **£4.25**

Beckworth coleslaw GF 129KCAL **£2.95**

Vegan coleslaw VG 190KCAL **£2.95**

Garlic and herb flatbread V 529KCAL **£4.95**
Baked with parmesan cheese and rosemary.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

LUNCH

11:30am - 4:30pm

BURGERS

Served with our famous Beckworth coleslaw, Koffman's classic chunky chips and garnished with dressed baby leaves.

Beckworth burger GFO 1375KCAL **£16.95**
Hambleton Farm beef patty, topped with smoked back bacon and mature Cheddar cheese, served in a delicious soft brioche roll with tomato, dressed leaves and homemade sun-dried tomato ketchup.

Chicken burger GFO 1394KCAL **£17.95**
Cajun marinated chicken breast served in a soft buttermilk roll, gem lettuce, sliced tomatoes, topped with mozzarella cheese and a chipotle and lime aioli.

Vegan burger VG/GFO 975KCAL **£16.95**
Plant-based burger patty, topped with vegan style Cheddar, served in a delicious, glazed roll with fresh tomato, avocado, rocket and homemade vegan chilli aioli.

LUNCH SIDES

Koffman's classic chunky chips **£4.25**
GF 237KCAL

Koffman's cheesy chips GF 409KCAL **£5.25**

Truffle and parmesan Koffman's chunky chips GF 428KCAL **£5.95**
Fresh rosemary salt and garlic aioli dip.

Dressed side salad GF 49KCAL **£4.25**

Beckworth coleslaw GF 129KCAL **£2.95**

Vegan coleslaw VG 190KCAL **£2.95**

Garlic and herb flatbread V 529KCAL **£4.95**
Baked with parmesan cheese and rosemary.

SEASONAL SPECIALS

12pm - 3pm. Seasonal specials, created by our exceptional chefs.

Pan-fried seabass 1797KCAL **£17.95**
Pan-fried sea bass served with crushed new potatoes, blanched green beans and shallot butter, roasted cherry tomato a café de Paris butter, finished with a sweet red wine reduction.

Slow-cooked steak and ale pie 1212KCAL **£17.95**
Hambleton's diced beef and mushrooms, slow-cooked in a rich real ale gravy, served in an individual short crust pastry case, with creamy mashed potato, seasonal vegetables and a jug of gravy.

Ham, egg and chips GF 864KCAL **£17.95**
Honey and mustard-glazed ham served with two local free-range fried eggs, Koffman's classic chunky chips and a vibrant side salad, accompanied with a sweet tomato relish.

Chicken, mushroom and spinach pappardelle VGO 1114KCAL **£17.95**
Garlic and thyme roasted chicken breast cooked with mushrooms and fresh spinach in a chilli and tomato ragu sauce tossed with pappardelle. Topped with a rosemary and parsley crumb, accompanied with a garlic and herb flatbread.



FISH FRIDAY

12pm - 3pm. Keep traditions alive with our fish Friday special.

Fish and chips 1158KCAL **£17.95**
Our famous traditional fish and chips. Fresh haddock, in our crisp beer batter, served with Koffman's classic chunky chips, mushy peas, homemade tartare sauce, pickled onion, lemon wedge and bread and butter.

DELI PLATTERS

Accompanied with date and walnut, seven cereal and sourdough bread.

Beckworth grazing platter N
For one 1024KCAL **£13.95**
For two 2048KCAL **£26.95**

Brie cheese, Persian goat's cheese, Brixworth pâté, sliced ham, marinated olives, roast Mediterranean vegetables, homemade chilli aioli, fresh seasonal salad, dressed with olive oil and balsamic reduction, served with potting shed pickle.

Brixworth pâté platter **£13.95**
For one N/GFO 844KCAL
Brixworth pâté, served with potting shed pickle, marinated olives and seasonal salad, dressed with olive oil and balsamic.

DELI SALADS

Beckworth salad GFO **£13.95**
Four daily speciality salads, created by our exceptional chefs. Each dressed accordingly and topped with seasonal dressed salad.

Superfood salad GF 610KCAL **£12.95**
Sun-dried tomato, quinoa, mixed with baby leaves, topped with citrus dressed courgetti, sliced avocado, soya beans and pomegranate seeds.

Caesar salad 653KCAL **£16.95**
Roast chicken breast, crunchy romaine lettuce, smoked back bacon, grated parmesan, soft-boiled egg, toasted homemade croutons, anchovies and homemade Caesar dressing.

Add a little extra... **£4.95**
Prawn, crayfish and homemade dill crème fraîche. 343KCAL

Cajun chicken and roast garlic aioli. 325KCAL

Persian infused goat's cheese. 327KCAL

Middle-Eastern falafel and houmous. 303KCAL

Grilled halloumi. 356KCAL



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

CAKES & PÂTISSERIE

8:30am - 5pm

AFTERNOON TEA AT BECKWORTH EMPORIUM

Served daily between
12pm - 4:30pm.
Subject to availability.

£21.95 per person
V/GF/VGO 2273KCAL

Freshly-baked sultana scone, strawberry preserve, thick clotted cream, a selection of five finger sandwiches, mini meringue tart, lemon and blueberry macaroon, white chocolate and raspberry choux, mini chocolate fudge cake. Served with unlimited speciality tea or Beanworks blend coffee.*

*Surcharge applied to milk-based coffee and large drinks.

HOMEMADE CREAM TEA

Cream tea V 608KCAL **£7.65**
Scone of your choice Rodda's clotted cream jam portion and any regular hot drink.*

*Surcharge applied to milk-based coffee and large drinks.

HOMEMADE SAVOURY CREAM TEA

Savoury cream tea 783KCAL **£7.65**
Cheese scone, chilli jam and cream cheese, served with any regular hot drink.*

*Surcharge applied to milk-based coffee and large drinks

HOMEMADE SCONES

Served with butter.

Classic plain scone V 510KCAL **£3.95**

Sultana scone V/VGO 538KCAL **£3.95**

Three cheese scone V 562KCAL **£3.95**

Rodda's clotted cream V/GF 234KCAL **£1.55**

Jam portion V/GF 72KCAL **£0.95**

HOMEMADE SPECIALS

Chocolate twist pudding V 740KCAL **£7.35**

Eton mess V/GF 373KCAL **£7.35**

HOMEMADE TRAYBAKES

Triple chocolate brownie V 703KCAL **£4.95**

Millionaire shortbread V 789KCAL **£4.95**

Bakewell tart V/N 609KCAL **£4.95**

HOMEMADE SPONGES

Coffee walnut V/N 740KCAL **£4.95**

Lemon drizzle loaf V 482KCAL **£4.95**

Carrot cake V 762KCAL **£4.95**

Victoria sponge V 456KCAL **£4.95**

GLUTEN-FREE & VEGAN

Orange and polenta V/N/GF 465KCAL **£4.95**

Sultana scone VG/GF 547KCAL **£3.95**

Hummingbird slice VG/N/GF 480KCAL **£4.95**

Sea salted flapjack VG/GF 629KCAL **£4.95**

Lemon and berry slice V/N/GF 629KCAL **£4.95**

Banana and walnut loaf VG/N 629KCAL **£4.95**

ICE CREAM

Spaghetti ice cream V/VGO 306KCAL **£7.95**
Beckworth's famous spaghetti ice cream, served with strawberry coulis and chocolate shavings.

ICE CREAM SUNDAES

Belgian chocolate V 412KCAL **£6.85**

Biscoff V 438KCAL **£6.85**

Mixed berry V/GF/VGO 402KCAL **£6.85**

HOMEMADE CHILLED DESSERTS

Hazelnut meringue roulade V/N/GF 812KCAL **£5.95**

Roasted hazelnuts praline truffle rolled in crunchy toasted meringue.

Classic Tiramisu 703KCAL **£5.95**
Espresso-soaked lady fingers sponge, mascarpone cream.

Lemon meringue tart 385KCAL **£5.95**
Zesty lemon tart topped with torched Italian meringue and freeze-dried raspberries.

Honey cake V 605KCAL **£5.95**
Layers of light honey sponge with a vanilla bean sour cream.

Baked vanilla and blueberry cheesecake V 440KCAL **£5.95**
Vanilla and blueberry curd set on a buttery biscuit base.

White chocolate and raspberry eclair 647KCAL **£5.95**

Tropical pavlova GF 420KCAL **£5.95**
Coconut meringue base with a tropical fruit salsa and a passion fruit Crèmeux served with Chantilly cream.

Raspberry crème brûlée mousse GF 635KCAL **£5.95**
Raspberry mousse with a set crème brûlée insert topped with a raspberry mirror glaze.

Triple chocolate gâteau 541KCAL **£5.95**

Egg custard tart V 268KCAL **£5.95**



All our Pâtisseries are made in-house by our highly skilled and passionate pâtisserie chefs.

Why not request our cake trolley and choose from the comfort of your table.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

BEVERAGES

8:30am - 5pm

HOT BEVERAGES

Oat, soya, almond or coconut milk on request at no extra cost.

Americano REG **£3.50** LRG **£3.95**
Medium roasted with an intense flavour.

Freshly brewed filter coffee REG **£3.40** LRG **£3.75**
Full bodied with a mellow flavour.

Latte REG **£3.85** LRG **£4.35**

Cappuccino REG **£3.85** LRG **£4.35**

Flat white **£3.85**

Espresso or Macchiato SGL **£3.25**

Spiced chai latte REG **£3.85** LRG **£4.35**

Mocha REG **£3.85** LRG **£4.35**

Hot chocolate REG **£3.85** LRG **£4.35**

Deluxe hot chocolate REG **£4.25** LRG **£5.10**
With whipped cream and marshmallows.

Pot of tea for one **£3.25**
Our Beckworth blend is made from the finest Ceylon, Kenyan and Assam tea.

Pot of Speciality loose leaf tea for one **£3.25**
Earl grey, Orange pekoe, Darjeeling, Raspberry and rosehip, Ginger and apple, Strawberry and kiwi, Pure peppermint, Japanese sencha green tea and Pure chamomile.

EXTRAS

Extra shot of coffee **£0.60**

Whipped cream **£0.50**

Pouring cream **£0.50**

Syrup shot **£0.80**
Caramel, Hazelnut or Vanilla.

Marshmallows **£0.50**

COLD BEVERAGES

Bottled water 330ML **£2.45**
Still or sparkling.

San Pellegrino 750ML **£4.25**
Sharing bottle of famous sparkling water.

Coca-Cola 330ML **£3.25**
Regular, Diet or Coke Zero.

Luscombe Organic Drinks 270ML **£4.15**
Sicilian Lemonade, Raspberry Crush, Rhubarb Crush, Cool Ginger Beer.

Frobishers 100% apple juice 250ML **£3.75**
Medium sweetness.

Frobishers fusion 275ML **£3.75**
Apple & Raspberry, Orange & Passion fruit, Apple & Mango.

Fentimans Drinks 275ML **£3.75**
Dandelion & Burdock, Lemon Shandy, Rose Lemonade, Mandarin Jigger.

Belvoir sparkling pressé 250ML **£3.75**
Elderflower or Elderflower & Rose.

'AJ' freshly juiced apple juice **£4.95**
Made to order – juiced crisp apples with a hint of lemon juice served over ice to create a fresh, sherbet style juice, lush!

'OJ' freshly squeezed orange juice **£4.95**
Sweet and juicy oranges freshly squeezed daily.

Lime and soda **£3.25**

Lemonade **£3.25**

Fever Tree mixers 200ML **£2.45**
Ginger Ale, Indian and Mediterranean tonic.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

ALCOHOLIC BEVERAGES

8:30am - 5pm

ALE, BEER & CIDER

Unique Draughtmaster system draught beers from Carlsberg. Our ales, beers and ciders are available to purchase in our Food Hall.

Kronenbourg 1664 Blanc 1 PINT £5.95
1664 Blanc is a crisp, light and refreshing premium French beer with a delicate taste of citrus and a beautiful haziness. Great taste with a twist. 5% abv

Angelo Poretto 1 PINT £5.95
Birrificio Angelo Poretto is an Italian brewing company located in Varese. The brewery was founded in 1877 by Angelo Poretto in Induno Olona. In 1939, the company passed to the Bassetti family, who owned the Splügen brewery in Chiavenna. 4.8% abv

Somersby cider 1 PINT £5.50
A cold-filtered apple cider offering a bittersweet sensation and cleansing finish. Made in Herefordshire. 4.5% abv

Fullers London Pride amber ale £5.95
500ml, 4.7% abv. Maltness. Hoppy. Balanced.

Kronenbourg 1664 0.0% £4.95
330ml, 0% alcohol-free.

Rocquette cider £5.95
500ml, 6% abv. Clear. Dry. Apple.

Old Mout cider £4.45
Berries and cherries. 500ml, 4% abv.

RED

Our wines are selected by Amps Wines of Oundle and are all available to purchase in our Food Hall.

Small glass 125ML £5.95

Large glass 250ML £8.25

Bottle 750ML £21.95

Les Olivers Merlot/Mourvèdre, France

A wine of real presence and character, vivid vinous aromas of ripe red fruits combine with a wild edge of the real French countryside.

Malbec Alberca, Argentina

A really pure expression of Malbec, deep red almost purple in colour and wonderfully aromatic with lifted violet, red currant and cassis notes.

WHITE WINE

Small glass 125ML £5.95

Large glass 250ML £8.25

Bottle 750ML £21.95

False Bay Sauvignon Blanc, South Africa

Lively and zesty Sauvignon from cool, windswept, coastal vineyards, with citrus fruit and hints of apple.

Pinot Grigio, Tempo Passa, Italy

Crisp, dry and delicate, with lightly honeyed stone fruit balanced by a lemony freshness. Easy drinking.

ROSÉ WINE

Small glass 125ML £5.95

Large glass 250ML £8.25

Bottle 750ML £21.95

Pasquiers Grenache Cinsault Rosé, France

An aromatic soft and juicy rosé from the midi. The subtle floral nose, ripe red berry fruit, twist of sweet spice and lengthy dry finish, make it the perfect example of quality rosé from the languedoc.

Ancora Pinot Grigio Rosé, Italy

Wonderfully easy-drinking Pinot Grigio Rosé. A dry, fresh and fruity Rosé with delicate aromas of red berries.

BUBBLES

Champagne Laherte Frères £44.95

Brut Tradition Nv, France

Brilliant bubbly from a small family producer with a big reputation – full of rich baked apple and brioche flavours.

Prosecco Cavit Nv, Italy

A deliciously light and fruity Prosecco.

Glass 175ML £7.50

Bottle 750ML £24.95

TIPPLES

Warners gin & tonic £7.40

Rhubarb, Apple & Pear, Strawberry & Rose, Raspberry, Dry, Elderflower, Lemon Balm or 0% Pink Berry. Served over ice and lemon with a choice of Fever Tree mixer.

Aperol spritz £8.95

A combination of Prosecco, Aperol and soda served over ice and a slice of orange.

Hugo cocktail £7.95

Prosecco poured over ice with a splash of elderflower cordial and finished with mint.

Buzzecco cocktail £10.25

Warner's Honeybee Gin, honey and Prosecco blended and topped with hibiscus petals.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

SUNDAY SPECIALS

12pm - 3pm

TRADITIONAL ROAST

All served with our famous Yorkshire pudding, roast potatoes, seasonal vegetables and jus.

Roast beef ^{1016KCAL} **£19.95**
Local beef sirloin, cooked to 60°C to ensure the perfect medium roast, blushing pink.
Served with a beef and red wine jus.

Roast chicken supreme ^{1072KCAL} **£18.95**
Garlic and thyme roast chicken supreme.

Glazed gammon ^{1002KCAL} **£18.95**
Maple and mustard seed glazed gammon, served with a rich red wine jus.

Three meat roast ^{1173KCAL} **£25.95**
Selection of all the meats.

Wild mushroom, roast butternut and sage Pithivier ^{V 1023KCAL} **£17.95**
Wild mushroom, roast butternut and sage, encased in golden puff pastry and topped with a toasted seed medley and served with a red wine jus.

ROAST SIDES

Roast potatoes ^{176KCAL} **£3.95**
Thyme-infused, buttered golden roast potatoes.

Cauliflower cheese ^{165KCAL} **£3.95**
Traditional roast cauliflower cheese.

Mixed vegetables ^{130KCAL} **£3.95**
Seasonal mixed vegetables brushed with butter.

Yorkshire pudding ^{342KCAL} **£3.95**
Our famous Yorkshire pudding served with your choice of jus.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option

SUNDAY SPECIALS

12pm - 3pm

TRADITIONAL ROAST

All served with our famous Yorkshire pudding, roast potatoes, seasonal vegetables and jus.

Roast beef ^{1016KCAL} **£19.95**
Local beef sirloin, cooked to 60°C to ensure the perfect medium roast, blushing pink.
Served with a beef and red wine jus.

Roast chicken supreme ^{1072KCAL} **£18.95**
Garlic and thyme roast chicken supreme.

Glazed gammon ^{1002KCAL} **£18.95**
Maple and mustard seed glazed gammon, served with a rich red wine jus.

Three meat roast ^{1173KCAL} **£25.95**
Selection of all the meats.

Wild mushroom, roast butternut and sage Pithivier ^{V 1023KCAL} **£17.95**
Wild mushroom, roast butternut and sage, encased in golden puff pastry and topped with a toasted seed medley and served with a red wine jus.

ROAST SIDES

Roast potatoes ^{176KCAL} **£3.95**
Thyme-infused, buttered golden roast potatoes.

Cauliflower cheese ^{165KCAL} **£3.95**
Traditional roast cauliflower cheese.

Mixed vegetables ^{130KCAL} **£3.95**
Seasonal mixed vegetables brushed with butter.

Yorkshire pudding ^{342KCAL} **£3.95**
Our famous Yorkshire pudding served with your choice of jus.



FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

Adults require around 2000kcal per day • (V) Vegetarian • (VG) Vegan • (GF) Gluten-free • (N) Contains nuts • (GFO) Gluten-free option