

BITES

- Chargrilled Wildfarmed Sourdough Bread, Rapeseed Oil & Balsamic Vinegar **VE** 767kcal **GA** 4.5
- Flatbread, Hummus, Crispy Chickpeas, Chilli Oil **VE** 868kcal **GB** 4.5
- Marinated Olives **VE** 160kcal **GC** 5
- Charred Padron Peppers, Lemon & Garlic Mayo **VE** 194kcal **GB** 5

SMALL PLATES

- Seasonal Soup Of The Day, Chargrilled Sourdough & Butter 7
- Beetroot-Cured Chalk Stream Trout, Horseradish & Dill Mayo, Roasted & Pickled Beets, Charcoal Crackerbread 428kcal **GD** 9
- Roasted Summer Squash, Black Quinoa, Whipped Feta, Edamame, Shaved Cabbage, Smoky Lime Dressing **VE** 512kcal **GC** 8
- Pulled Ham Hock, Tomato & Pepper Chutney, Wild-Farmed Toast 506kcal **GD** 8
- Sriracha Buffalo Cauliflower Wings, Sweet Chilli Slaw **VE** 788kcal **GA** 8
- Cured Venison, Miso Ketchup, Whipped Feta, Glazed Beetroot, Toasted Dukkah 211kcal **GD** 9

SALADS

- Greek Salad **VE** **GB** *Large* 406kcal 10
Small 304kcal 6
- Caesar Salad, Cos Lettuce, Soft-Boiled Egg, Sourdough Croutons & Parmesan **VE** **GC** *Large* 817kcal 10
Small 612kcal 6
- Add a Protein*
- Chargrilled Chicken Breast* 292kcal **GD** 7
- Chargrilled Halloumi* **VE** 358kcal **GD** 7

Dietary Requirements

- V** Vegetarian
- VE** Vegan

Kcals are based on an average serving. Adults need 2,000 Kcals per day. Please advise a member of staff if you have allergen requirements prior to ordering. **We cannot guarantee that our products are free from ingredients that may affect those with food allergies.**

If you are on an all-inclusive dinner package, your package entitles you to a £29 allowance towards food, anything above £29 will be charged.

MAINS

- Mushroom Ravioli, Wild Mushrooms, Leeks, White Wine Cream, Garlic Oil **VE** 683kcal **GB** 16
- Gallo Rice, Pea & Courgette Risotto, Roasted Courgettes, Lemon Oil, Pea Shoots **VE** 498kcal **GB** 15
- Prosciutto-Wrapped Pork Fillet, Pomme Anna, Whole Poached Carrot, Apple Jam, Cider Jus 595kcal **GC** 19
- Roasted Chalk Stream Trout, Rope-Grown Mussels, Seaweed Butter Sauce, Broad Beans & Samphire 442kcal **GD** 19
- Battered Fish & Chips, Crushed Peas, Tartare Sauce, Lemon 1162kcal **GC** 18
- Seared Chicken Breast, Herb Mash, Onion Purée, Wild Mushrooms, Charred Broccoli 536kcal **GC** 18
- Breaded Katsu Aubergine, Fragrant Basmati Rice, Ponzu Slaw, Chilli & Spring Onion **VE** 696kcal **GB** 16
- Breaded Katsu Chicken, Fragrant Basmati Rice, Ponzu Slaw, Chilli & Spring Onion 978kcal **GC** 17
- Seared Venison, Potato Fondant, Baby Onion, Bacon & Artichoke Fricassée, Bitter Chocolate Jus 462kcal **GC** 22
- Steak & Ale Pie, Garlic & Herb Mash, Seasonal Greens, Red Wine Jus 990kcal **GD** 16
- Spicy Cauliflower Pie, Garlic & Herb Mash, Seasonal Greens, Red Wine Jus **VE** 845kcal **GA** 16

SHARING

- Baked Camembert With Honey & Thyme, Rustic Bread, Onion Marmalade **VE** 716kcal **GE** 16.5
- Wild-Farmed Sourdough, Hummus, Roasted Squash, Black Quinoa Salad, Whipped Feta, Padron Peppers, Garlic Mayo, Falafel **VE** 1055kcal **GD** 18

Foodsteps®

Our menus are colour-coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.

This means the dish has been calculated by FoodSteps to help you make more informed decisions for you, and the planet.



GRILLS

All Served with a Dressed Salad & Chips

- 10oz Hereford 28 Day Dry Aged Rib Eye 950kcal **GE** 29
- Piri Piri Glazed Chicken Supreme, Lemon & Garlic Mayo 908kcal **GC** 15
- Add a Sauce*
- Béarnaise* **VE** 338kcal **GB** 3
- Chimichurri* **VE** 253kcal **GA** 3
- Stilton* 111kcal **GB** 3
- Peppercorn Sauce* 102kcal **GA** 3

PIZZA

Stonebaked Sourdough

- Charred Courgette, Roast Pepper, Red Onion & Mozzarella **VE** 970kcal **GC** 16
- Smoked Ham, Mushroom & Mascarpone 974kcal **GE** 16
- Margherita, Sundried Tomato & Rocket **VE** 869kcal **GD** 15
- Pepperoni, Roasted Red Onion, Honey, Mozzarella **VE** 1250kcal **GD** 16

BURGERS

All Served in a Brioche Bun with Baby Gem Lettuce & Chips

- Chicken Tikka Burger, Mango Mayonnaise, Curried Onion Relish 1044kcal **GC** 15
- Chargrilled British Beef Burger, Onion Jam, Gherkins 710kcal **GE** 18
- Sweet Potato Falafel Burger, Charred Pepper Relish, Gem Lettuce, Sliced Tomato **VE** 730kcal **GA** 15
- Upgrade Your Burger Cheese:*
- Mature Cheddar, Somerset Brie or Stilton* 2

SIDES

- Chips **VE** 537kcal **GA** 4.5
- Roasted New Potatoes, Pesto Dressing **VE** 195kcal **GA** 4.5
- Pickled Sweet Chilli Slaw **VE** 87kcal **GA** 4.5
- Dressed Mixed Leaf Salad **VE** 112kcal **GA** 4.5
- Roasted British Carrot & Beetroot, Maple & Thyme **VE** 78kcal **GA** 4.5
- Sautéed Seasonal Greens, Brown Butter, Miso & Ginger **VE** 170kcal **GA** 4.5
- Homemade Battered Onion Rings 556kcal **GA** 4.5

Food that's Good for You & the Planet



Know Your Footprint

We carbon measure every dish's journey with Foodsteps



Sustainably Sourced Fish

Always MCS 1-3,
keeping oceans healthy



Our Climate Plan

We have a clear
roadmap to create
a better future

Seasonal & Local



Fresh UK
fruit and veg,
straight from
our farmers

No Air Miles

No flown-in ingredients
= fewer emissions, fresher flavour



Plant-Based Treats

Award-winning desserts that
taste good and do good



THE VENUES COLLECTION