



DINE • STAY • SAVE MENU

STARTERS

Farmhouse Country Soup, artisan seeded roll, salted butter (V, NG)
Please see our daily chef's specials

Spiced Chickpea & Sweet Potato Cakes, Sweetcorn & shallot salsa, cornichons (V, VG)

Crispy Salt & Pepper Fried Squid, Asian inspired sesame, pepper salad, sweet chilli & lime dipping sauce

MAINS

Free-Range Chicken Supreme, stuffed with portobello mushroom & gruyère, spinach, apricot & pine nut
couscous, red wine jus

Roasted Cod Supreme, mussels, chives, chilli, gnocchi, winter tomatoes & merlot sauce

Butternut Squash & Lentil Wellington, garlic & herb new potatoes, grilled broccoli (V, VG)

DESSERTS

Marbled Chocolate Mousse, chocolate chip shortbread, milk ice cream

Clementine, Cranberry & Coconut Cream Tart, nut crust, Grand Marnier syrup (V, VG, NG)

Winter Apple Crumble to Share, honeycomb top, vanilla seed ice cream, or Baileys custard

SIDES

Traditional Cut Chips or
Seasoned Fries (V, NG) 4.00
Add truffle & parmesan 1.50

Brakspear Beer-Battered
Homestyle Onion Rings 4.00
Add crispy bacon & cheese drip 1.75

Rocket, Red Onion, Parmesan
Salad (V, NG) 4.50
Vinaigrette dressing

Steamed Broccoli 5.50
Crushed chilli, toasted pine nuts

COCKTAILS

Clover Club 9.50
*Highclere Castle Gin, Raspberry,
Citrus, Pasteurised Egg White*

Passionfruit Martini 10.00
*Absolut Vodka, Passionfruit,
Pineapple, Vanilla, Prosecco Shot*

Old Fashioned 9.50
*Bulleit Bourbon, Demerara Sugar,
Orange Bitters, Aromatic Bitters*

COFFEES

*Freshly ground 100% arabica
whole beans from Paddy & Scott's.*

Espresso 2.40
Double Espresso 3.20
Americano 3.00
Cappuccino 3.20
Latte 3.20
Hot Chocolate 3.40

Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free.

V - vegetarian, NG - Non-gluten-containing ingredients. DINE-STAY-SAVE-B-FEB22