



TO START

 Veloute of white onion,
almond, parmesan, sage crisp | **£6.00**

Marinated prawns, tomato and
paprika mayonnaise, mixed leaf, crostini | **£7.00**


 Orange scented taboulie, tomato,
parsley, sweet roasted garlic, confit aubergine | **£7.00**

Platter of smoked salmon,
capers and chervil, roquette salad | **£7.00**

Home smoked chicken Caesar salad,
anchovy, croutons | **£8.50**

Ham and pea passilade, piccalilli dressing,
toasted brioche, micro salad | **£9.00**

Pan seared scallops, sweet corn puree,
pancetta crisp | **£11.00**

 Suitable for vegetarians

Guests dining on dinner inclusive package have an allowance of £25 for food only
All prices include VAT at the current rate. For those with special dietary requirements or allergies
who may wish to know about ingredients used, please ask the Manager.



MAINS

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🌿 Pea and broad bean risotto,
parmesan tuille, truffle oil | **£15.00**

🌿 Potato gnocchi, pak choi,
roasted cherry tomato, garlic, jus | **£15.00**

Doom Bar battered haddock, chips,
mushy peas, caper mayonnaise | **£16.00**

FROM THE STOVE

Half a chicken, Peruvian spices, lime, garlic, olives,
honey roasted vegetables, chateau potatoes | **£17.50**

Pan fried sea bass, braised baby gem lettuce,
potato fondant, sauce Jacqueline | **£19.00**

Roasted duck breast, wild mushroom, orange and
sultana fricassee, celeriac puree, red wine jus | **£19.50**

Duo of free range pork, herb crusted fillet,
slow cooked crispy belly, black pudding mash | **£19.50**

SALADS

Quinoa crusted salmon | **£15.00**

Lemon chicken | **£15.00**

🌿 Sweet potato and goat's cheese | **£15.00**

*Crisp lettuce leaves with cucumber, tomato, peppers and onions,
herbed croutons and pick one of the above to accompany your salad
with a choice of dressing.*

Basil and tomato dressing

Lemon and thyme

Balsamic and chilli

Grain French mustard

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FROM THE GRILL

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Chicken supreme marinated in lemon, garlic, thyme | **£18.00**

10oz Cherry Orchard Pork cutlet served on the bone,
sage and apple crust | **£18.50**

Soy marinated salmon fillet | **£18.50**

English lamb cutlets | **£19.00**

12oz Casterbridge 21 day matured
rib-eye steak on the bone | **£25.50**

10oz 21 day matured sirloin steak | **£27.50**

8oz Aberdeen Angus fillet steak | **£32.00**

*All served with vine tomatoes, portobello mushroom, herb butter,
thick cut chips, salad leaves and a sauce of your choice;*

Diane, peppercorn, blue cheese, mushroom or hollandaise

Classic SGP 8oz beef burger, fries,
cheese, bacon, red onion marmalade | **£16.00**

Wild boar and chorizo burger, fries, brioche bun, cheese,
bacon, green tomato and apple chutney | **£17.00**

Grilled beef burger, slow cooked pulled pork, spiced fries,
brioche bun, coleslaw, tomato salsa | **£18.00**

SIDES

All £4.00

Green beans and shallots

Thick cut chips

French fries

Creamed potato

Green vegetables

Onion rings

Tomato and red onion salad

Roccolla and parmesan salad

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TO FINISH

Selection of ice cream, chocolate sauce, strawberry garnish | **£5.00**

Mixed berry Eton mess, fruit compote | **£6.00**


Chocolate pyramid, raspberry coulis | **£6.00**

Passion fruit mousse, almond tuille crisp | **£6.00**

Lemon and vanilla crème brulee, sable biscuit | **£6.00**

Milk chocolate fondant, pistachio parfait,
raspberry fluid gel | **£8.00**

Selection of English cheeses, savoury biscuits,
celery, grapes, fruit chutney | **£12.00**

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WINE MENU

WHITES

175ml Glass | 250ml Glass | Bottle

FRESH, CRISP & DRY

These wines are refreshing and elegant and are ideal as an aperitif. They can also be enjoyed with light salads, seafood and delicate white meat dishes.

Florento Vino Bianco, Italy | **£5.30** | **£7.30** | **£21.00**

A young, refreshing wine, floral and aromatic on the nose with a hint of grapefruit and pear on the palate.

Fontein Ridge Chenin Blanc, Western Cape, South Africa
| **£6.30** | **£8.30** | **£24.00**

Lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves. Well balanced and elegant with weight and good structure.

Riptide Chardonnay, California, USA | **£6.70** | **£8.70** | **£26.00**

Full of pineapple, pear and apple flavours. This Chardonnay is big and bold with touches of lemon and delicious toasted almond flavours to finish.

Petirrojo Reserva Sauvignon Blanc, Colchagua Valley, Chile
| **£6.90** | **£8.90** | **£26.00**

Notes of grapefruit, white peaches, and fresh lemongrass. The aromas carry through the long crisp finish. Pair with salads, fish, shellfish, or chicken.

Avito Pinot Grigio, Pavia, Italy | **£7.00** | **£9.00** | **£27.00**

A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity, some minerality and a fresh, dry finish.

FULL-FLAVOURED & ELEGANT

This selection of white wines suit dishes with pronounced flavours. Enjoy with dishes such as white meat, deep sea fish, and those with creamy sauces.

Flagstone Noon Gun Chenin/Sauvignon Blanc/Viognier,
Western Cape, South Africa | **£28.00** Bottle

Floral nose of guava, orange zest and apple, balanced by a creamy mouthfeel and a zesty lingering finish.

Rongopai Sauvignon Blanc, Marlborough, New Zealand
| **£9.00** | **£12.00** | **£35.00**

Fruit driven with refreshing apple and melon notes. There is a nice juicy weight to this wine with a fine structure and a pleasantly long spicy finish.

Chablis Josselin, Burgundy, France | **£39.00** Bottle

Brilliant yellow. Crisp, fresh and mineral on the nose. The mouth is refreshing, smooth and harmonious.

125ml glass available on request at half the price of a 250ml glass.

Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. All prices shown include VAT at the current rate. All wines on the list contain between 8% and 15% alcohol by volume.

REDS

175ml Glass | 250ml Glass | Bottle

FRUITY & MEDIUM-BODIED

These wines are soft and juicy on the palate and can be enjoyed without food. They also pair well with light pork and chicken dishes and tomato-based sauces.

Florento Vino Rosso, Italy | **£5.60** | **£7.50** | **£22.00**

A young, refreshing wine, showing lovely cherry fruit with a slight spice on the nose and palate.

Fairway Shiraz, South Africa | **£6.30** | **£8.30** | **£24.00**

This wine of intense purple colour boasts with spicy and fruity aromas. It offers fresh black pepper, ripe raspberry and cherry, hints of vanilla as well as truffle undertones.

Petirrojo Reserva Merlot, Colchagua Valley, Chile
| **£6.70** | **£9.00** | **£26.00**

Fresh red fruit aromas of strawberries and raspberries with a subtle note of vanilla and toasted oak. This medium-bodied Merlot is ideal with tomato-based sauces or simply on its own.

Flagstone Longitude Shiraz/Cabernet Sauvignon/Malbec,
Western Cape, South Africa | **£6.90** | **£9.20** | **£27.00**

Plum and berries combined with the subtle tannins, an exceptionally smooth wine on the palate.

Finca Flichman Malbec, Mendoza, Argentina | **£7.30** | **£9.70** | **£28.00**

Well balanced with lush fruit flavours, along with vibrant acidity. Stays pure with suave toast, mineral and spice notes on the fruit-filled finish.

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REDS

175ml Glass | 250ml Glass | Bottle

ROBUST & COMPLEX

These wines have bold and pronounced flavours. Their rich structure make these wines ideally matched to roasted red meats, game and strong cheeses.

Solar Viejo Rioja Crianza, Rioja, Spain | **£7.90** | **£10.40** | **£31.00**

Relatively full on the nose, with the opening aromas of vanilla and cinnamon. On the palate, the entry is smooth, with well-integrated tannins.

La Joya Gran Reserva Cabernet Sauvignon,
Colchagua Valley, Chile | **£32.00** Bottle

Violet red colour. Aroma of black fruits that remind us of blackberries and cream of cassis, there also are notes of clove and nutmeg. This wine has great volume, good intensity of fruity flavours and spices.

Deakin Estate Shiraz, Victoria, Australia | **£34.00** Bottle

Rich with dark berry fruits and plum, the palate is enhanced by the medium tannins and good length.

Rongopai Pinot Noir, Marlborough, New Zealand | **£38.00** Bottle

Aromas of strawberry flan, layered with cedar, spice and darker savoury notes comprise the bouquet. The palate has a soft sweet fruited entry with good volume, again strawberries and spice building along with mushrooms, forest floor and soft tannins. An earthy savoury finish rounds out this supple and charming wine.

Châteauneuf du Pape Cuvée de L'Hospice,
Rhône Valley, France | **£45.00** Bottle

An expressive bouquet of red fruits on the nose. Ample palate with a great structure and generous and complex characteristics of this famous appellation.

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ROSE

175ml Glass | 250ml Glass | Bottle

Rosé is a great all-rounder and can be enjoyed on its own or with chicken, fish, tapas and summer cuisine.

Riptide White Zinfandel, California, USA | **£6.50** | **£8.50** | **£25.00**

With strawberry and cream flavours and a zesty, crisp finish, this White Zinfandel is gently sweet but refreshing.

Avito Pinot Grigio Rosé, Pavia, Italy | **£7.00** | **£9.00** | **£26.00**

A dry, fresh and fruity rosé with delicate aromas of red berries. Soft and creamy textured with good intensity of ripe berry and red cherry fruit, and a vibrant finish.

SPARKLING/CHAMPAGNE

125ml Glass | Bottle

SPARKLING WINE

Prosecco is a wonderful soft and creamy style of sparkling wine with bright freshness and sweet fruit flavours of apple, pear and apricot. Its softness gives great versatility and so Prosecco can be a beautiful aperitif, celebration fizz or matched with light fish dishes, starters and fresh salads.

Italia Prosecco Italy | **£6.50** | **£35.00**

Pale green with lemon hues. Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy.

CHAMPAGNE

Elegant and refined, Champagne is the finest expression of sparkling wine, recognised globally as the wine of celebration. Champagne is one of the most versatile drinks making it the perfect aperitif served with oysters or hors d'oeuvre as well as an ideal partner to seafood, light chicken dishes, salads or even cheese.

Comtesse de Genlis Champagne NV, France | **£9.00** | **£50.00**

Fresh aromas mixed with characteristic sweet, doughy overtones, which are balanced by richer fruit, peach skin characters and classic baked biscuit flavours with a crisp citrus finish.

Comtesse de Genlis Rosé Champagne NV, France | **£55.00** Bottle

A dry but soft rosé Champagne, with mouth filling creaminess and hints of strawberry fruitiness and biscuity finish.

Moët et Chandon Brut Imperial NV, France | **£70.00** Bottle

The colour is an elegant golden straw yellow with green highlights. Its aromas are radiant, revealing bright white-fleshed fruits, citrus fruits, floral nuances and elegant blond notes. The palate is seductive, richly flavourful and smooth combining generosity and elegance, fullness and finesse, followed by a delicately fresh crispiness to reveal the magical balance of Champagne.

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