



HOTEL, EATERY
& COFFEE HOUSE

KID'S MENU

STARTERS

SOUP OF THE SEASON

Rustic bread G, S, E, D, CE **£4**

GARLIC BREAD

G, D **£4**

MAINS

LASAGNE

Parmesan gratin, dressed side salad

G, S, D, MU, E **£6**

CHICKEN GOUJONS

House chips or skinny fries, peas

G, S, D, E, SD **£5**

FISH GOUJONS

House chips or skinny fries, peas

G, F, E, SD **£5**

SAUSAGE & YORKSHIRE PUDDING

Onion gravy, mashed potatoes, peas

G, S, E, D, SD **£6**

DESSERTS

CHOCOLATE FUDGE BROWNIE

Vanilla ice cream G, N, S, E, D **£4**

STICKY TOFFEE PUDDING

G, S, D, E **£4**

FRUIT PLATTER **£3**

PUNKY ICE CREAM **D, SD, P, N, E £3**



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#FoodDrinkRooms for your chance to win monthly prizes



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*We include a 10% discretionary service charge for all parties of 8 people or over.
100% of all service charges go directly to our teams.*

CHEF'S MESSAGE

Our kitchen team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

ALLERGIES AND INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing*

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

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