

COCKTAILS

ALL £10.50

REDWORTH MARTINI

Vodka, passoa, passionfruit, vanilla, pineapple juice & a shot of prosecco

ESPRESSO MARTINI

Vodka, Kahlua, sugar & espresso shot

PURPLE RAIN

Vodka, archers, blue curacao, lime, grenadine & lemonade

SEX ON THE BEACH

Vodka, archers, orange & cranberry juice

RASPBERRY MARGARITA

Chambord, tequila, triple sec & lime juice

HURRICANE

Dark & white rum, passion fruit, lemon juice, sugar, grenadine & orange juice

APEROL SPRITZ

Aperol, prosecco & soda

THE PIMMLET

Pimms, gin, lime & sugar

ELDERFLOWER GIN FIZZ

Bombay Sapphire, elderflower, lemon juice & prosecco

WHITE LADY

Bombay sapphire, Cointreau, lemon & gomme

GARIBALDI

Campari, Orange & orange foam

CRIMSON TULIP

Bombay Sapphire, st Germaine, grenadine & lemon

BLUE VELVET

Tequila, archers, gomme, blue curaca

BAHAMA MAMA

Coconut rum, dark rum, orange, pineapple, lime & grenadine

JUNGLE BIRD

Dark rum, Campari, lime, pineapple & gomme

AMARETTO SOURS

Amaretto, Bulliet & lemon

CHEESECAKE MARTINI

Amaretto, Kettel one, Kahlua, gomme, vanilla & cream

MOCKTAILS

PINEAPPLE COOLER

£6.50

Strawberry puree, pineapple juice, lime juice & soda

THE GIMLET

£6.50

0% gin, lime juice

THE REDWORTH O

£6.50

0% gin, passionfruit, vanilla & pineapple juice

CHAMPAGNE & SPARKLING

	125ml	Bottle
#1 VITELLI PROSECCO NV <i>Italy</i>	£6.95	£34
Fruity and fragrant with clean notes of citrus fruit, pear and apple		
#2 VITELLI PROSECCO ROSE NV <i>Italy</i>		£36
Juicy red fruit aromas with delicate floral notes of elderflower and cherry blossom		
#3 MOET & CHANDON IMPERIAL NV <i>Champagne</i>		£80
Distinctively crisp and zesty, the palate shows elegant fruit and the finish plenty of freshness		
#4 MOET & CHANDON ROSE IMPERIAL NV <i>Champagne</i>		£90
Aromas of honey, flowers and fresh berries on the nose with elegant, restrained creamy fruit on the palate		
#5 VEUVE CLICQUOT YELLOW LABEL BRUT NV		£90
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuit flavours		

WHITE

	175ml	250ml	Bottle
#6 PINOT GRIGIO, RUBINI <i>Italy</i>	£6.75	£9	£26
Shows apple and pear with hints of white peach and elderflower			
#7 TEKENA SAUVIGNON BLANC	£6.75	£9	£26
<i>Central Valley</i> A refreshing Sauvignon Blanc with citrus and tropical fruit flavours and a crisp finish			
#8 BERRI ESTATES UNOAKED CHARDONNAY <i>Australia</i>	£7	£9.25	£27
A crisp style with a fresh, yet ripe lemon character with no oak aging			
#9 PICPOUL DE PINET, PETITE RONDE <i>France</i>			£28
Fresh with a citrusy and stone fruit character, highlighted with floral notes			
#10 PETAL AND STEM SAUVIGNON BLANC <i>Marlborough</i>	£7.75	£11	£32
Passion fruit nose with gooseberry and tomato-plant greener notes on the palate			
#11 RIOJA BLANCO, BARREL FERMENTED, VINA REAL <i>Spain</i>			£34
Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded creamy rich palate			
#12 PULPO, ALBARINO PAGOS DEL REY, RIAS BAIXAS <i>Spain</i>			£36
Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate with an almost saline minerality			

#13 EMILE BEYER, RIESLING <i>Alsace</i>			£38
This fresh and lively example sows lemon and grapefruit with fruity aromas			
#13 ICAUNA PETIT CHABLIS, UNION DES VITICULTEURS DE CHABLIS <i>France</i>			£41
Subtle floral notes mingling with citrus aromas which give the wine a refreshing energy			
#15 SANCERRE, DOMAINE DES CHAINTRES JOSEPH MELLOTT <i>France</i>			£48
Aromatic floral aromas of white blossom and grapefruit on the nose, the palate is refreshing and dry. A fine example from this much loved region			
#16 CLOUDY BAY SAUVIGNON BLANC <i>Marlborough, New Zealand</i>			£70
Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest			

RED

	175ml	250ml
Bottle		
#17 SHORT MILE BAY SHIRAZ <i>SE Australia</i>	£6.75	£9
Deep coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz		
#18 TEKENA MERLOT <i>Central Valley</i>	£6.75	£9
A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish		
#19 LUNA DEL SUR MALBEC <i>San Juan, Argentina</i>	£7	£9.25
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak aging		
#20 ERRAZURIZ CABERNET SAUVIGNON <i>Chile</i>	£7	£9.25
A fine example of Chilean Cabernet Sauvignon. Bright red in colour with intense strawberry, blackcurrant and cherry aromas		
#21 DON JACABO <i>Rioja</i>		£35
Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character		
#22 WAIPARA HILLS PINOT NOIR <i>Central Otago, New Zealand</i>		£36
Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by vanilla		
#23 ZUCCARDI SERIE A MALBEC <i>Uco Valley, Mendoza</i>		£41
Intense red ripe fruit aromas such as prunes and cherries with black pepper and tabacco. Detect chocolate, charry liqueur and spicy notes		
#24 CHATEAU LYONNAT <i>Lussac-Saint-Emilion, France</i>		£41
Deep garnet with a warm spiced bread and red fruit character, powerful, yet supple, with vanilla aromas on the finish, a region noted for outstanding quality		
#25 HOCHAR PERE ET FILS <i>BEkka Valley, Lebanon</i>		£50
Intense and slightly spicy, showing a complex array of juicy black cherry, damson, fig and date		
#26 BAROLO <i>Enrico Serafino, Italy</i>		£65
Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla		
#27 M. CHAPOUTIER CHATEAUNEUF-DU-PAPE LA BERNADINE <i>France</i>		£76
Aged for 12-15 months, this wine displays aromas of roasted coffee and plum which carries through to the palate and finishes with cinnamon spice		

ROSE

	175ml	250ml	Bottle
#28 WICKED LADY WHITE ZINFANDEL <i>USA</i>	£6.75	£9	£26
California. Medium-sweet with delicious raspberry and strawberry flavours			
#29 ANTONIO RUBINI PINOT GRIGIO ROSATO <i>Italy</i>	£6.75	£9	£26
Aromas of wild flowers, vanilla and strawberry, the palate is refreshing with delicate fruit flavours			
#30 RARE VINEYARDS CINSAULT VIEILLES VIGNES ROSE <i>Pays d'Oc, France</i>			£29
Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.			

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TANQUERAY	£4.20
TANQUERAY NUMBER 10	£5.60
BOMBAY SAPPHIRE	£4.20
BROCKMANS	£5
HENDRICKS	£5
GORDONS PINK	£4.20
WHITLEY NEIL RG	£5
WHITLEY NEIL ORANGE	£5
WHITLEY NEIL RASP	£5
TANQUERAY 0%	£4

WHISKEY

JACK DANIELS	£4.20
GENTLEMAN JACK	£5
BULLEIT	£4.40
BULLEIT RYE	£4.60
JAMESONS	£4.20
TULLAMORE DEW	£4.20
MONKEY SHOULDER	£4.20
JOHNNIE WALKER RED LABEL	£4.20
JOHNNIE WALKER BLACK	£4.40
DALWHINNE	£6
BALVENIE	£5.60
RUM	
CAPTAIN MORGANS	£4.20
SAILOR JERRY	£4.20
HAVANA CLUB 3YR	£4.20
HAVANA CLUB ESPECIAL	£4.40
BACARDI	£4.20
BACARDI COCONUT	£4.20

LIQUEURS

APEROL	£4.20
ARCHERS	£4.20
BAILEYS	£5.40
CHAMBORD	£4.20
DISARONNO	£4.20
JAGERMEISTER	£4.20
SAMBUCA	£4.20
OLMECA TEQUILA SILVER	£4.20
OLMECA RESPARDO	£4.40
PIMMS	£4.60
SOUTHERN COMFORT	£4.20
MATINI BIANCO	£4.50
MARTINI EXTRA DRY	£4.50
MARTINI FIERO	£4.50
MARTINI ROSSO	£4.50
MARTELL VS	£4.20
COCKBURNS PORT	£4.20
HARVEY'S BRISTOL CREAM	£4.20

BOTTLED BEERS / CIDERS

OLD MOUT APPLE	£5.80
OLD MOUT BERRIES 0%	£5.20
OLD MOUT BERRIES	£5.80
OLD MOUT KIWI	£5.80
OLD MOUT STRAWBERRY	£5.80
OLD SPECKLED HEN	£5.80
HEINEKEN 0%	£4
HEINEKEN	£4.80
PERONI	£5
BUDWEISER	£5
CORONA	£5
WKD BLUE	£4.50

SOFT DRINKS

APPLETIZER	£3.50
FEVERTREE ELDERFLOWER	£2.60
FEVERTREE GINGER	£2.60
FEVERTREE LEMONADE	£2.60
FEVERTREE LIGHT	£2.60
FEVERTREE TONIC	£2.60
J20 APPLE & MANGO	£3.50
J20 APPLE & RASPBERRY	£3.50
J20 ORANGE & PASSIONFRUIT	£3.50
REDBULL	£3.60
REDBULL SUGAR FREE	£3.60
APPLE JUICE	£2
CRANBERRY JUICE	£2
ORANGE JUICE	£2
PINEAPPLE JUICE	£2
BLACKCURRENT CORDIAL	80p
ORANGE CORDIAL	80p
LIME CORDIAL	80p
COCA COLA	Bottle £3.60 Draught £2
COCA COLA ZERO	Bottle £3.60 Draught £2
LEMONADE	£2

HOT DRINKS

RINGTONS TEA	£2.95
<i>Traditional Breakfast, Decaf, Darjeeling, Earl Grey, Green Tea, Camomile</i>	
COFFEE	£3.50
<i>Cappuccino, Latte, Americano, Espresso, Decaff</i>	
HOT CHOCOLATE	£3.50

SHARERS

HOUSE MARINATED OLIVES ^(vg)	£5.00
<i>A mix of olives marinated in lemon & chilli</i>	
BEETROOT HUMMUS ^(vg)	£5.50
<i>Warmed flatbread strips, beetroot hummus dip</i>	
ARTISAN SOURDOUGH	£7.50
BREAD BASKET ^(v)	
<i>Sea salt butter, olive oil & balsamic</i>	
OVEN BAKED CAMEMBERT ^(v)	£15.95
<i>Oven baked camembert with garlic and rosemary, locally baked bread, oil & balsamic</i>	
CHARCUTERIE PLATTER	£18.95
<i>A selection of sliced cold meats, pickles, chutney, house marinated olives, farmhouse bread</i>	
SEAFOOD PLATTER	£25.95
<i>Tempura prawns, salt & pepper squid, hand-picked crab, gin cured salmon, smoked mackerel, dips & toasted artisan bread</i>	

SALADS

ASIAN DUCK SALAD	£17.95
<i>Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing</i>	
CHAR-GRILLED CHICKEN CAESAR	£16.50
<i>Gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons</i>	



Scan for nutritional & allergen information

STARTERS

PRESSED HAM HOCK <i>Ham hock terrine, prune & date puree, cider pickled apricot, artisan bread</i>	£9.95	GIN CURED SALMON <i>Gin & beetroot cured salmon, creme fraiche, lemon, sourdough toast</i>	£11.95
TEMPURA PRAWNS & CALAMARI <i>Tempura prawns & salt & pepper squid, wasabi mayonnaise, citrus ponzu, burnt lime</i>	£13.50	CHICKEN YAKITORI <i>Japanese-style spiced chicken skewers, chilli & coriander jam, Asian slaw</i>	£10.50
TOM YUM SOUP ^(vg**) <i>Fragrant Thai soup, crusty bread and sea salt butter</i>	£7.95	SMOKED DUCK PARFAIT <i>Chicken liver & smoked duck parfait, caramelised red onion chutney, focaccia crisp breads</i>	£10.50
HAND-PICKED CRAB <i>Fresh crab, pink grapefruit, avocado, citrus dressing, toast</i>	£12.95	HERITAGE CARROT SALAD ^(vg) <i>Quinoa granola, pomegranate, hummus & dried cranberries</i>	£9.50
ASPARAGUS ^(vg**) <i>Asparagus, air dried ham, crispy hen's egg, paprika mayo</i>	£11.50	KING PRAWN COCKTAIL <i>Bloody Marie Rose, pickled celery, bread & butter</i>	£13.50

MAIN COURSES

ROASTED BUTTERNUT SQUASH ^(vg) £16.95 <i>Butternut squash & sage risotto, roasted squash, vegan feta & hazelnuts</i>	SHEPHERD’S PIE £17.95 <i>Slow cooked lamb shepherd’s pie, cheddar & parmesan mash, fine beans</i>
HAND BATTERED FISH & CHIPS £18.95 <i>Local beer battered haddock, hand cut chips, ‘chip shop favourites’</i>	PAN ROASTED SEA BASS £22.95 <i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce</i>
GRILLED CHICKEN £20.95 <i>Pan fried tikka marinated chicken breast, roasted cauliflower pakora, masala sauce, steamed rice, raita</i>	MOROCCAN SPICED CAULIFLOWER STEAK ^(vg) £15.95 <i>Ras-el-hanout, lemon & thyme cannellini bean mash, caper & raisin dressing</i>
BEEF BOURGUIGNON £20.95 <i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon & mushrooms</i>	SESAME CRUSTED SCOTTISH SALMON £21.95 <i>Pak choi, coconut rice, shiitake mushrooms, teriyaki sauce</i>
CHAR-GRILLED BURGER £18.95 <i>Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato & French fries</i>	‘THREE LITTLE PIGS’ £21.95 <i>Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple & tarragon puree, cider gravy</i>
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FROM THE GRILL <i>Dressed watercress, béarnaise sauce and French fries</i>	
228g FLAT IRON STEAK £22.95	450g TREACLE CURED CHATEAUBRIAND (for two) £80.00
284g RIBEYE STEAK £33.95	

SIDES

ROCKET & SPINACH SALAD ^(v)	£5.50
<i>Truffle dressing, parmesan</i>	
HAND CUT CHIPS /	£4.50
FRENCH FRIES ^(vg)	
<i>Smoked sea salt & rosemary</i>	
BUTTERED NEW POTATOES ^(v)	£4.50
<i>Herb & garlic butter</i>	
FINE BEANS ^(v)	£4.50
<i>Tomato, shallots & garlic</i>	
STIR-FRIED SPINACH ^(vg)	£4.50
<i>Garlic, ginger & chilli</i>	
BEER BATTERED ONION RINGS ^(v)	£4.50
SAUCES	£3.50
<i>Peppercorn</i>	
<i>Chip Shop Curry</i> ^(vg)	
<i>Béarnaise Sauce</i> ^(v)	

DESSERTS

CHOCOLATE BOMB ^(v)	£9.95
<i>Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce</i>	
GLAZED PINEAPPLE ^(vg)	£9.50
<i>Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup</i>	
RHUBARB FRANGIPANE ^(v)	£9.50
<i>Granny Smith apple sorbet, vanilla creme Anglaise</i>	
WHITE CHOCOLATE MOUSSE ^(v)	£9.95
<i>Strawberries & pistachio</i>	
STICKY TOFFEE PUDDING ^(v)	£9.50
<i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>	
SELECTION OF ICE CREAMS ^(v)	£3.00
& SORBETS ^(v) / SCOOP	
CHEESE SELECTION	£14.50
<i>Local and British cheeses, grapes, celery, chutney, biscuits</i>	

✕ (vg) *Vegan* ✕ (v) *Vegetarian*
 ✕ (vg**) *Vegan Alternative Available*

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.

Guests on a dinner inclusive package have a £32 allowance to spend on food. A 12.5% discretionary service charge will be added to your bill.