

JF

◆ RESTAURANT & BAR ◆

MENU

STARTERS

Prawn & Crayfish Cocktail	£9.95
Served with brown bread and butter with Marie Rose Sauce and Lemon GFOR	
Mac & Cheese Croquettes	£7.95
served with horseradish mayonnaise V	
Duck & Orange Pate	£7.95
Served on toasted brioche with spiced apple chutney GFOR	
Baked Camembert	£8.95
Topped with Rosemary and Served with Bread Croutes V	
Soup of the Day	£6.50
Served with crusty bread & butter GFOR	
Oven Baked Mushroom	£7.25
Filled with Onion Chutney and topped with Melted Goats Cheese GF/V	
Beetroot and Stilton Salad	£7.75
Blue Cheese Tossed Salad with Walnut and Pomegranite Seeds GF/V	
Crunchy Chicken Wings	£7.75
Served in a Barbeque Marinade	

LIGHT BITES

Cheesy Nachos	£8 or £14 - 2 share
Served with Sour Cream, Salsa, Guacamole and Topped with Melted Cheddar	
Beef Burger	£14.50
Served with cheese, bacon and triple cooked chip served in a Bun with Lettuce, Fresh Tomato and Relish GFOR	
Buttermilk Chicken Burger	£14.50
Served with triple cooked chips with a Bun with Lettuce and Mayonnaise GFOR	
Trio of Cumberland Sausages	£14
Served on a wholegrain mustard mash with caramelised onion jus and crispy kale GFOR	
Beer Battered Fish and Chips	£17
Served with Peas, Lemon and Tartare Sauce	

Salads

◆ ALL SERVED WITH WARM NEW POTATOES ◆

Crayfish & Prawn Salad	£14
Marie Rose Sauce GF	
Buttermilk Chicken & Bacon Salad	£14
Sweet Chilli Sauce GF	
Beetroot, Stilton & Walnut Salad	£14
Blue Cheese Sauce GF V	

MAIN COURSES

Bacon Chop	£17	Ovenbaked Pork Belly	£18
Served with a Chunky Mango Salsa and a Duo of Free Range Eggs with Triple Cooked Chips GF		Served with Seasonal Vegetables, Creamy Mash, Port and Thyme Sauce GF	
Sliced Lambs Liver & Bacon	£16	Mixed Seafood Tagliatelle	£18
Served on a crushed potato tower with a rich onion gravy and braised cabbage GFOR		King Prawn, Squid, Mussel and Prawns in a Creamy Carbonara Sauce	
Judd's Mixed Grill	£26 or £45 to Share	8oz Rib Eye Steak	£23
Chicken, Lamb Chop, Rump Steak, Black Pudding and Sausage served with chips, a grilled tomato and flat mushroom to share. GFOR		Cooked to your liking, served with Triple Cooked Chips, Grilled Tomato, Flat Mushroom and Tossed Salad GF	
Stuffed Chicken Breast	£16	Oven Poached Salmon Fillet	£18
With Brie and Red Pepper served with Rich Pesto Sauce, Seasonal Vegetables, Dauphinoise Potato GF		with Fresh Asparagus, New Potatoes and Chive Butter Sauce	

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✦ RESTAURANT MENU ✦

✦ SIDES - V ✦

Onion Rings (8)	£4.50
Garlic Bread / with cheese	£4.50/£5.50
Chips / with Cheese	£4.00/£5.00
Blue Cheese or Peppercorn Sauce	£2.50

✦ DESSERTS ALL £7.50 V ✦

Chocolate Orange Gateau with Pouring Cream	
Biscoff & Caramel Cheesecake with Vanilla Ice Cream	
Bread & Butter Pudding with Custard	
Fruits of the Forest Crumble with Custard	
Sticky Toffee Pudding & Vanilla Ice Cream	
Strawberry & White Chocolate Eton Mess	
Chocolate Brownie with Chocolate Ice Cream	
Cheese and Biscuits	£10.95
<small>Selection of cheeses served with biscuits, fruit and chutney</small>	

✦ ICE CREAM SUNDAES - V ✦

Lemon Meringue Sundae	£8.95
Hot Chocolate Fudge Sundae	£8.95
Banoffee Sundae	£8.95
Trio of Ice Creams or Sorbet	£7.00

✦ CHILDRENS MENU ✦

Main only £6.95
2 Course £9.95 3 Course £11.95

Vegetable Sticks with Dips V
Soup of the Day V
Cheesy Garlic Bread V



Fish Fingers Chips and Beans
Mini Tomato and Cheese Pizza & Chips V
Southern Fried Chicken Strips & BBQ
Sauce Dip and Chips
Tomato and Cheese Pasta V



Chocolate Brownie V
Ice Cream Selection V
Mini Fruit Eton Mess V



Afternoon Teas must be pre-booked 24 hours in advance

V - Vegetarian VE - Vegan GF - Gluten Free GFOR - Gluten Free on Request

Please let a member of staff know about any allergies or dietary requirements before ordering.

We take care to preserve the integrity of our vegetarian and dietary products.

These products are handled in a multi-kitchen environment.

Gluten free alternatives are available upon request.

All pre-booked dinner bed & breakfast guests have an allowance of 30pp
(This does not include drinks)

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◆ VEGETARIAN & VEGAN MENU ◆

◆ STARTERS ◆

Bang Bang Cauliflower £7.95

Spicy Breaded Cauliflower with Aioli Dip | **VEOR**

Cous Cous Stuffed Pepper £7.95

Mediterranean Cous Cous Stuffed Half Pepper with Melted Cheddar **VEOR | GF**

Vegan Meatballs **VE** £7.95

Served with Homemade Tomato sauce and Toasted Croute

◆ MAIN COURSE ◆

Beetroot Bourguignon £16

Served with Vegan Mash Potato and Steamed Tender Stem Broccoli **VE|GF**

Vegan Mushroom Burger £15

Vegan Patty served in Two Flat Mushrooms with Vegan Mayonnaise, Lettuce and Tomato, served with Triple Cooked Chips **VE|GF**

Vegan Wellington £18

Served with Crushed Potato, Red Wine Jus and Seasonal Vegetables **VE**

◆ DESSERT ◆

Sticky Toffee Pudding £7.50

Served with vanilla ice cream | **VEOR**

Vanilla Cheesecake £7.50

Topped with Fruits of the Forest

Chocolate Brownie £7.50

Served with chocolate icecream and chocolate sauce

Selection of Sorbets **VE|GF** £6.50

VE Vegan VEOR - Vegan On Request