

# PADDOCK MENU

## STARTERS

### Sweetcorn and Potato Soup **V GF** (GF roll available)

A smooth and lightly spiced creamy soup, finished with vegan cream, accompanied by a roll and butter

**Allergens: Soup: Celery Bread roll: Milk, wheat (gluten)**  
(230 kcals per serving)

### Parma Ham **GF**

A salad of sliced Parma ham, sundried cherry tomatoes and shaved Parmesan, finished with basil infused oil

**Allergens: Milk**  
(153 kcals per serving)

### Mushroom Pâté **V**

A smooth Pâté made of mushrooms with a hint of garlic, served with a sourdough croûton and a tomato, shallot and tarragon concassé

**Allergens: Milk, wheat (gluten)**  
(265 kcals per serving)

### Pulled Pork Tortilla

Baked tortilla shell filled with BBQ seasoned pulled pork shoulder, garnished with sweet pickled red onions

**Allergens: Celery, mustard, wheat (gluten)**  
(271 kcals per serving)

### Salmon **GF**

Cold flaked salmon, potato salad and crispy garlic croûton, finished with a duck egg dressing

**Allergens: Egg, fish, milk**  
(432 kcals per serving)

## MAINS

### Saddle of Lamb **GF**

Prime lamb stuffed with spinach, garlic and rosemary, served with dauphinoise potatoes, braised red cabbage, mixed vegetables and gravy

**Allergens: Celery, milk**  
(988 kcals per serving)

### Chicken and Ham Pie

Roasted chicken, slow cooked ham hock and leeks, cooked in a velouté sauced topped with shortcrust pastry and served with creamy mashed potato and mixed vegetables

**Allergens: Celery, egg, milk, wheat (gluten)**  
(1046 kcals per serving)

### Beef Rogan Josh

A feather blade of beef braised in Rogan Josh sauce, served with garlic rice, Paratha bread and fried breaded Paneer chips, chilli chutney and a pot of Rogan Josh sauce

**Allergens: Celery, egg, milk, mustard, wheat (gluten) May contain: Nuts, Peanuts**  
(1601 kcals per serving)

### Stone Bass **GF**

Stone Bass baked and served with caponata, roasted lemon new potatoes, mixed vegetables and finished with parsley butter

**Allergens: Celery, fish, milk**  
(778 kcals per serving)

### Halloumi Burger **V**

A glaze brioche bun filled with breaded halloumi, chipotle mayonnaise, sliced beef tomato and pickled cucumber, served with seasoned chips and coleslaw

**Allergens: Egg, milk, mustard, wheat (gluten)**  
(1035 kcals per serving)

### 10oz English Sirloin Steak **GF** GF chips available or with a jacket potato)

English Sirloin (1086 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals)

**Allergens: Chips: may contain milk, wheat (gluten)**

### 18oz T-Bone Steak (£5.00 Supplement) **GF** GF chips available or with a jacket potato)

Prime English T-Bone (1588 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals)

**Allergens: Chips: may contain milk, wheat (gluten)**

**Add peppercorn sauce to your steak for £2.50**

**Allergens: Celery, wheat (gluten), milk**

## DESSERTS

### Chocolate Tart **V GF**

Sweet pastry layered with toffee, topped with a rich chocolate filling and served with crème Chantilly

**Allergens: Milk, soybeans (soya)**  
(572 kcals per serving)

### Golden Syrup Sponge Pudding **V GF**

A hot, sweet, golden syrup pudding served with custard or ice cream

**Allergens: Egg, milk**  
(691 kcals per serving (custard), 669 kcals per serving (ice cream))

### Lemon Curd Ice Cream **V GF**

Meringue nest filled with lemon curd, lemon ice cream and finished with a lemon balm coulis

**Allergens: Egg, milk**  
(526 kcals per serving)

### Chocolate Brownie **VE GF**

A hot, rich gluten free and vegan chocolate brownie, served with vegan vanilla ice cream and chocolate glaze

**Allergens: Milk, nuts, peanuts, soybeans (soya)**  
(346 kcals per serving)

### Cheese and Biscuits **V**

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes

**Allergens: Celery, milk, sesame, wheat (gluten)**  
(732 kcals per serving)

## TO FINISH

### Selection of Tea or Coffee

Please note any additional tea (1 kcal), coffee (41 kcal) or cappuccino (41 kcal) will be charged as follows:  
Tea - £1.40, Coffee - £1.60

# WINE LIST

Prices are shown in the following order  
125ml      175ml      250ml      Bottle

## WHITE WINE

### 1. Spearwood Chardonnay, Australia

Fresh and juicy wine with melon notes and a crisp finish  
£5.80 | £6.60 | £7.80 | £22.50

### 2. Brightside Pinot Grigio, Moldova

Dry and elegant wine with plenty of citrus fruit flavours  
£6.20 | £7.00 | £8.20 | £23.50

### 3. Invenio Sauvignon Blanc, France

Crisp and fresh white wine with grassy floral notes  
£26.50

### 4. Plate 95 Sauvignon Blanc, Chile

Zingy and fresh wine with tropical fruit flavours,  
mineral notes and a well rounded finish  
£29.50

### 5. REN Sauvignon Blanc, Marlborough, New Zealand

Fresh and vibrant with bright acidity on the palate  
and bursting with tropical fruit flavours. A delicious  
New Zealand Sauvignon Blanc  
£34.00

### 6. Domaine Millet Petit Chablis, Burgundy, France

From the outerlying regions, this wine is lively and fresh  
on the palate with notes of apple, pear and minerality.  
Clean and bright on the finish  
£39.50

### 7. J. Moreau & Fils Gloire de Chablis, Chablis, France

Crisp dry white from the heart of the Chablis region.  
Matured without oak to maintain the lively floral bouquet  
and characteristic stone mineral style. An absolute classic  
£45.00

## ROSÉ WINE

### 8. Brightside White Zinfandel, USA

A medium-sweet rosé with delicious raspberry  
and strawberry flavours  
£5.80 | £6.60 | £7.80 | £22.50

### 9. Lyric Pinot Grigio Blush, Venetie, Italy

Light and delicate pink Pinot Grigio that is off dry  
on the palate with hints of citrus notes  
£26.50

### 10. Henri Gaillard Côtes de Provence Rosé, France

A classic French rosé, bone dry and light bodied with  
delicate red fruit. Pale pink and fine intensity,  
an absolute delight to savour and enjoy  
£32.50

## SPARKLING & CHAMPAGNE

### 20. Zimor Prosecco Extra Dry, Italy

Layers of fine bubbles which surround a nose of apple,  
white peach, citrus fruits and delicate floral finish  
£30.50

### 21. Vignana Prosecco Rosé, Italy

Hints of citrus and ripe summer berries on the nose and  
off dry on the palate. Refreshing with very fine bubbles  
£30.50

### 22. Lanson Black Label NV, Champagne

Fresh and delightful, this champagne has a sparkling  
bouquet of citrus fruit, with a sumptuous palate of white  
fleshed fruits and brioche  
£85.00

## RED WINE

### 11. Clockwork Raven Merlot, Chile

Fruity red wine with a nice balance of tannin and a soft finish  
£5.80 | £6.60 | £7.80 | £22.50

### 13. Spearwood Shiraz, South Australia

Medium-bodied and fruity with raspberry, cherry  
and plum, complemented by vanilla spices  
£27.00

### 14. Portillo Malbec, Mendoza, Argentina

Deep and vibrant red with an intense nose of plum,  
blackberry and a touch of vanilla  
£30.00

### 15. Medivo Rioja Crianza, La Rioja, Spain

Abundant bright raspberry aromas mingle  
with sumptuous cherries and notes of plum  
£32.50

### 16. Peter & Peter Pinot Noir, Pfalz, Germany

Elegant red wine with a soft palate of redcurrants and  
cherries, rounded with a touch of oak on the finish  
£34.00

### 17. Andean Vineyards Malbec, Mendoza, Argentina

Delicious and bursting with notes of dark fruits  
including blackberry and plum. Complex aromas  
on the nose with a smooth and warming finish  
£36.00

Various draught and bottled beers, ciders, spirits and soft drinks are also available. Please see drinks menu or ask waiting staff for further details.  
Please be advised that there is an additional charge for wine spritzer and that all items are subject to change and availability.