

PADDOCK MENU

STARTERS

Mulligatawny Soup **V** **GF** (without naan, gluten free roll available)

A sweet and spicy soup made with tomatoes, mango and rice, served with a mini garlic and coriander naan

Allergens: Soup: Celery, mustard. Naan: Wheat (gluten)
(243 kcs per serving)

Game Terrine **GF** (without sourdough, gluten free bread available)

A slice of terrine made with venison, wood pigeon and pheasant, served with tangy piccalilli and a sourdough croûton

Allergens: Egg, mustard. Sourdough: Wheat (gluten)
(482 kcs per serving)

Tomato and Feta Salad **V** **GF**

A salad of heritage tomatoes, salty feta and sweet picked onions, finished with a basil garlic dressing

Allergens: Milk, sulphites
(265 kcs per serving)

Meatballs on Toast

Pork meatballs cooked in a creamy meat sauce served with a fennel and cabbage salad on toasted ciabatta

Allergens: Celery, milk, soybeans (soya), wheat (gluten)
(461 kcs per serving)

Salt and Pepper Squid

Salt and pepper pineapple cut squid pieces fried and served with a sweet chilli noodle salad

Allergens: Molluscs, soybeans (soya), sulphites, wheat (gluten)
(344 kcs per serving)

MAINS

Lamb Shank **GF**

A lamb shank cooked in a rich red wine stock with garlic and rosemary, served with creamy mashed potatoes, buttered cabbage, orange carrots and tender stem broccoli

Allergens: Celery, milk, sulphites
(1358 kcs per serving)

Short Ribs **GF** (chips may contain gluten)

Beef short rib seasoned with our own barbecue rub, slow cooked in barbecue sauce and served with cheesy bacon chips and smokey pit beans plus a side of coleslaw

Allergens: Celery, egg, milk, mustard. Chips: may contain molluscs, wheat (gluten)
(2004 kcs per serving)

Pork Tender Loin **GF** (without black pudding)

A fillet of pork wrapped in streaky bacon, sliced and served with braised potato, black pudding, buttered savoy cabbage, tender stem, orange flavour carrots and an apple cider gravy

Allergens: Celery, milk. Black pudding: Wheat (gluten)
(1421 kcs per serving)

Lemon Sole **GF**

Fillet of lemon sole filled with king prawns and baked in butter, served with a prawn sauce, garlic and onion potatoes, buttered savoy cabbage, tender stem broccoli and orange flavour carrots

Allergens: Celery, crustaceans, fish, milk
(925 kcs per serving)

Butternut Squash Stew **GF** (without flat bread)

Harissa flavoured stew packed with butternut squash, chickpeas, red peppers and tomatoes, served with sweetcorn and onion rice and a flat bread

Allergens: Celery. Flat bread: Wheat (gluten)
(615 kcs per serving)

10oz English Sirloin Steak **GF** (chips may contain gluten)

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

Allergens: Chips: may contain molluscs, wheat (gluten). Jacket potato: Milk

18oz T-Bone Steak (£5.00 Supplement) **GF** (chips may contain gluten)

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

Allergens: Chips: may contain molluscs, wheat (gluten). Jacket potato: Milk

Add peppercorn sauce to your steak for £2.50

Allergens: Celery, milk
(241 kcal per serving)

DESSERTS

Cinnamon Apples **V**

A baked puff pastry case filled with hot cinnamon apples, served with vanilla pod ice cream

Allergens: Milk, wheat (gluten)
(239 kcs per serving)

Margarita Mousse **V** **GF**

Crumbled biscuit base topped with a light cream cheese margarita mousse

Allergens: Milk, soybeans (soya)
(437 kcs per serving)

Spotted Dick **V**

A hot light sponge pudding with raisins and mixed spices, served with custard or vanilla ice cream

Allergens: Egg, milk, wheat (gluten)
(390 kcs per serving)

Chocolate Brownie **VE** **GF**

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

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

ON REQUEST

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

ALLERGEN INFORMATION ON THIS MENU IS FOR THE DISH AS A WHOLE.
FOR A DETAILED BREAKDOWN OF ALLERGEN INFORMATION PER DISH PLEASE ASK YOUR SERVER FOR THE ALLERGEN INFORMATION SHEET.
ADULTS NEED AROUND 2000 KCS PER DAY. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.

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

£38.00

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

£42.00

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, Venezie, 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.