

PADDOCK MENU

JULY - NOVEMBER 2025

STARTERS

Sweet Potato and Coconut Soup

A smooth blended soup of sweet potato, creamy coconut and vegan cream served with a crusty bread roll

Mini Shepherds Pie

Minced lamb cooked with carrots and peas in a rich stock, topped with smooth mashed potato and gravy

Salt Beef and Gherkins

Toasted sourdough bread with red onion jam, topped with salt beef and gherkins, finished with Dijon mustard mayonnaise

Smoked Trout

Fillet of oat smoked trout served with pickled beetroot, radish and horseradish cream

Roasted Vegetables and Feta Terrine

A terrine made of roasted vegetables, whipped feta and basil, served with tomato chutney and a gluten free croûton

MAINS

Rib and BBQ Combo

A half rack of sticky ribs, a boneless fried chicken thigh, a grilled smoked sausage, served with mac 'n' cheese and a side of chips and gravy

Braised Beef Curry

Feather steak slow cooked with tomatoes, chilli, garlic and shallots served with a jalfrezi sauce, onion rice, Bombay potatoes & naan bread

Rosemary and Garlic Lamb

A lamb kofta and rosemary garlic lamb chops served with a Greek salad, chips, pitta bread, chilli salsa and tzatziki

Buttered Hake

Fillet of Hake topped with chive butter, served with ratatouille, roasted new potatoes, a side of broccoli and green beans

Breaded Halloumi Salad

A salad of breaded halloumi with baby gem lettuce, chargrilled peppers, avocado, sundried cherry tomatoes, mixed olives and cucumber ribbons, served with a side of chips and chilli jam

10oz English Sirloin Steak

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)

18oz T-Bone Steak (£5.00 Supplement)

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)

Add peppercorn sauce (241 kcals) to your steak for £2.50

DESSERTS

Toffee Bananas

Hot American pancake topped with toffee coated bananas and caramel honeycomb ice cream

Eton Mess

Layers of compote, whipped cream and meringue, topped with raspberry sauce and crushed meringue

Baked Lemon Cheesecake

A classic smooth baked ricotta cheese, served with a blackcurrant jam

Prosecco Sorbet

A refreshing sorbet made with real prosecco, finished with sugar syrup soaked pineapple and watermelon

Cheese and Biscuits

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes
Gluten free crackers available on request

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 - £1.00, Coffee - £1.20

Add onion rings
to any meal for
£3.50 extra
(281 kcals)
Allergens: wheat (gluten)

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. ALTHOUGH NUTS AND PEANUTS ARE NOT USED IN THE MAJORITY OF OUR RECIPES (CHOCOLATE BROWNIE DOES CONTAIN NUTS AND PEANUTS), WE CANNOT 100% GUARANTEE A NUT FREE ENVIRONMENT DUE TO INGREDIENTS USED IN OUR KITCHENS. DISHES MAY CONTAIN TRACE AMOUNTS OF NUTS, PEANUTS AND OTHER ALLERGENS. ADULTS NEED AROUND 2000 KCAL PER DAY. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.