

# PADDOCK MENU

JULY - NOVEMBER 2025

## STARTERS

### Sweet Potato and Coconut Soup **VE** **GF** (without bread roll)

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

**Allergens:** Soup: Celery    May contain: Nuts, peanuts  
Roll: Milk, wheat (gluten)  
(446 kcs per serving)

### Mini Shepherds Pie **GF**

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

**Allergens:** Celery, milk  
(646 kcs per serving)

### Salt Beef and Gherkins

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

**Allergens:** Wheat (gluten), egg, mustard  
(444 kcs per serving)

### Smoked Trout **GF**

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

**Allergens:** Fish, egg, milk, mustard, sulphites  
(204 kcs per serving)

### Roasted Vegetables and Feta Terrine **V** **GF**

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

**Allergens:** Milk, mustard  
(131 kcs per serving)

## 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

**Allergens:** Celery, mustard, wheat (gluten), milk,  
(1775 kcs per serving)

### Braised Beef Curry **GF** (without Naan bread)

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

**Allergens:** Celery, mustard, wheat (gluten)    May contain: Nuts, peanuts  
(1266 kcs per serving)

### Rosemary and Garlic Lamb

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

**Allergens:** Wheat (gluten), milk,  
(1692 kcs per serving)

### Buttered Hake **GF**

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

**Allergens:** Fish, milk  
(947 kcs per serving)

### Breaded Halloumi Salad **GF** **V**

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

**Allergens:** Egg, milk  
(1390 kcs per serving)

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

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 wheat (gluten)    Jacket potato and butter: Milk

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

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 wheat (gluten)    Jacket potato and butter: Milk

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

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

## DESSERTS

### Toffee Bananas **GF**

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

**Allergens:** Egg, milk  
(381 kcs per serving)

### Eton Mess **GF**

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

**Allergens:** Milk  
(947 kcs per serving)

### Baked Lemon Cheesecake **GF**

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

**Allergens:** Egg, milk  
(375 kcs per serving)

### Prosecco Sorbet **GF** **VE**

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

**Allergens:** No major allergens  
(230 kcs per serving)

### Cheese and Biscuits

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

**Allergens:** Celery, milk, sesame, wheat (gluten)  
Gluten free crackers: contains gluten free oats, may contain milk  
(732 kcs 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 - £1.00, Coffee - £1.20

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 KCS PER DAY. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.