

PADDOCK MENU

STARTERS

Tomato & Roasted Pepper Soup **V GF** (GF roll available)

A smooth soup made from roasted peppers and sweet tomatoes, served with a crusty roll and butter

Allergens: Soup: Celery Bread roll: Milk, wheat (gluten)
(294 kcs per serving)

Mini Shepherd's Pie **GF**

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

Allergens: Egg, mustard, wheat (gluten)
(444 kcs per serving)

Roll Mops **GF**

Sweet pickled herring served with baby gem lettuce, potato salad and a beetroot purée

Allergens: Egg, fish, mustard
(216 kcs per serving)

Baked Camembert

Whole Camembert studded with garlic and rosemary, drizzled with garlic infused oil and served with toasted sourdough bread

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

MAINS

Rib and BBQ Combo **GF** (without mac 'n' cheese)

A half rack of sticky ribs and grilled smoked sausage served with a pot of smoky brisket beans, mac 'n' cheese and a side of chips

Allergens: Main dish: Celery Mac 'n' cheese: Milk, wheat (gluten)
(1272 kcs per serving)

Lamb Souvlaki **GF** (without pitta bread)

Butterflied leg of lamb marinated in a paprika, cayenne and oregano, roasted and served with chilli sauce, a lamb kofta, Greek salad, tzatziki, pitta bread and chips

Allergens: Main dish: Celery, lupin, mustard Pitta bread: Wheat (gluten)
(941 kcs per serving)

Duck and Chips **GF**

Two slow cooked duck legs with triple cooked chips, buttered cabbage and bacon and peas, served with a pot of Guinness gravy

Allergens: Celery, milk
(921 kcs per serving)

Salmon Salad **GF**

Salmon baked in butter, served with potato salad, avocado, baby gem lettuce, soft boiled egg, cherry, tomato and dill salsa and finished with lemon mayonnaise and served with a side of chips

Allergens: Egg, fish, milk, mustard
(1417 kcs per serving)

Butternut Gnocchi **V**

Italian potato dumpling, al dente butternut squash and spinish, tossed in a light white wine cream sauce, topped with Gran Levento shavings

Allergens: Egg, milk, wheat (gluten)
(310 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 milk, wheat (gluten)

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 milk, wheat (gluten)

Add peppercorn sauce to your steak for £2.50

Allergens: Celery, wheat (gluten), milk

SIDES

Onion Rings (6 onion rings) £3.50

Allergens: Wheat (gluten)
(281 kcs per serving)

Garlic Bread (2 slices) £2.50

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

Bowl of Chips £3.50

Allergens: May contain milk, wheat (gluten)
(256 kcs per serving)

DESSERTS

Strawberries & Pancake **V GF**

A hot American style pancake topped with strawberries, vanilla ice cream and maple syrup

Allergens: Egg, milk
(328 kcs per serving)

Eton Mess **V GF**

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

Allergens: Egg, milk
(947 kcs per serving)

Lime and Ginger Cheesecake **V GF**

A cold set cheesecake made with cream cheese, fresh lime and stemmed ginger, set on a buttery biscuit base

Allergens: Milk
(687 kcs per serving)

Trio of Sorbet **VE GF**

A mix of refreshing sorbet finished with sugar syrup soaked pineapple and watermelon

Allergens: No major allergens
(202 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)

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 KCALS 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. Berri Estates Chardonnay, Australia

Fresh and juicy wine with melon notes and a crisp finish

£5.90 | £6.70 | £7.90 | £23.00

2. Brightside Pinot Grigio, Moldova

Dry and elegant wine with plenty of citrus fruit flavours

£6.30 | £7.10 | £8.30 | £24.00

3. Invenio Sauvignon Blanc, France

Crisp and fresh white wine with grassy floral notes

£27.00

4. Plate 95 Sauvignon Blanc, Chile

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

£30.00

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

£34.50

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

£5.90 | £6.70 | £7.90 | £23.00

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

£5.90 | £6.70 | £7.90 | £23.00

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

£30.50

15. Medivo Rioja Crianza, La Rioja, Spain

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

£33.50

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

£35.00

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

£38.00

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.