




Seasons
RESTAURANT



Appetisers

Bread and Chutney 5 **Bread and Olives 7.5**
(GF*)(VG*) (GF*)(VG*)

Starters

Seasons Soup 7
Warm Bread (GF*)

Mediterranean Vegetable Arancini 9
Garlic Aioli

Fresh Crab 12
Toasted Brioche, Apple, Crushed Peas, Pea and Mint
Puree (GF*)

Chicken Liver Pate 11
Plum and Orange Chutney, Orange Sauce, Toasted Brioche (GF*)

Prawn and Crayfish Cocktail 11
Buttered Bread (GF*)

Crispy Hot Honey Pork Belly 12
Asian Style Salad (GF)



Mains

Lamb Shank 28

Minted Mash, Chantenay Carrots, Kale, Lamb Gravy (GF)

Meat and Potato Pie 24

Fat Chips, Mushy Peas, Gravy

Chicken Supreme 26

Dauphinois Potato, Spinach and Wild Garlic Sauce, Asparagus, Charred King Oyster Mushroom (GF*)

Curried Monkfish Wellington 26

Spiced Rice, Saag Aloo, Tomatoes

Herb Crusted Hake 26

Tomato and Chilli Risotto, Tenderstem Broccoli (GF)

Bacon Cheeseburger 22

Slaw, Skin on Fries (GF*)

Vegan Burger 22

Fries, Vegan Style Cheese, House Salad (V)

Smoked Cheddar and Vegetable Frittata 22

Beetroot, Carrot, Walnut and Radish Salad (GF) (N*) (V)

Classic Chicken Caesar Salad 22

Bacon, Brioche Croutons, Anchovies, Parmesan Shavings, Caesar Dressing (gf*)

Sides

all sides £5.50

Fat Chips (V) | Skin on Fries (GF*)(V)

New Potatoes (GF)(V)(VG*) | Onion Rings (GF*)(V)

House Salad (GF)(V)(VG) | Mixed Seasonal Greens (GF)(V)(VG*)

Mediterranean Vegetables * | Truffle & Parmesan Fries (GF*) 6



Grill

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms (Depending on the time of year).

6oz Fillet 35 8oz Fillet 39
10oz Sirloin 32 10oz Ribeye 32
14oz Pork Tomahawk 28

Served with a choice of Fat Chips, Skin on Fries, New Potatoes or Truffle & Parmesan Fries (supp 1.50) Roasted Beef Tomato, Portobello Mushroom, Onion Rings & Pea Shoots (GF*)

Sauces: 4.5

Diane (GF)(V) Peppercorn (GF)(V)
Yorkshire Blue Cheese (GF)(V)

(GF) GLUTEN FREE (GF*) GLUTEN FREE OPTION (V) VEGETARIAN (V*) VEGETARIAN OPTION (VG) VEGAN (VG*) VEGAN OPTION (N) CONTAINS NUTS (N*) MAY CONTAIN NUTS.
PLEASE NOTE THAT WE ARE NOT A NUT FREE KITCHEN, BUT WE DO TRY OUR BEST TO PREVENT ANY CROSS CONTAMINATION
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS, AS DISHES MAY BE ALTERED TO SUIT, OR ALTERNATIVES MAY BE AVAILABLE
SUPPLIMENT CHARGES MAY APPLY DURING OUR MONTHLY SPECIAL OFFERS



Desserts

Strawberry Cream Tart 9

Fresh Strawberries, Strawberry Puree, White Chocolate Shavings

Rhubarb and Raspberry Cheesecake 9

Gingernut Base, White Chocolate and Raspberry Shard,
Dehydrated Rhubarb

Passionfruit Pavlova 9

Chantilly Cream, Mango and Passionfruit Sauce, Diced Mango and
Pineapple, Dark Chocolate Curls (GF)

Steamed Treacle Sponge 9

Custard

Salted Pretzel Brownie 9

Caramel Sauce, Vanilla Ice Cream

Seasons Cheese Board 15

Four Cheeses, Crackers, Grandma's Chutney, Apples,
Grapes and Celery (GF*)

All of our cheeses are chosen with expert knowledge &
care for quality, flavour, & diversity

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