



Seasons
RESTAURANT



Appetizers

Bread & Chutney 5
(GF*)(VG*)

Bread & Olives 7.5
(GF*)(VG*)

Starters

Seasons Soup 6
WARM BREAD (GF*)(VG*)

Chicken Liver Pate 9
TOMATO CHUTNEY, TOASTED BREAD (GF*)

Smoked Salmon 9
LEMON CRÈME FRAICHE, CAPER BERRIES, RYE CROUTON (GF*)

Goats Cheese Panna Cotta 9
PICKLED PEAR, FIG CHUTNEY, WALNUT CRUMB (N)

Jamaican Crab Salad 11
VOODOO SALSA, PARSNIP CRISP (GF)

Hot Honey Chicken 11.5
PAD THAI SALAD, SWEET CHILLI JAM (N)

Mains

Caramelised Red Onion & Cheddar Tart 19
ROASTED NEW POTATOES, HOUSE SALAD (V*)

Monkfish Scampi 19
FAT CHIPS, MUSHY PEAS, TARTARE SAUCE (GF*)

Buttermilk Chicken & Chorizo Burger 19
CHILLI & TOMATO JAM, SKIN-ON FRIES (GF*)

Lemon Sole 22
SAFFRON FONDANT POTATO, CAPER LEMON BLANC, PEA, BROAD BEAN & PANCETTA FRICASSEE (GF)

Porchetta 24
SALSA VERDE, TOSSED COUS COUS, COURGETTE, PEPPER & CHERRY TOMATO SALAD

Lamb Duo 26
6OZ LAMB RUMP, PULLED LAMB SHOULDER SAMOSA, SAAG ALOO, CHANTENAY BOMBAY CARROTS

(GF) GLUTEN FREE (GF*) GLUTEN FREE OPTION (V) VEGETARIAN (V*) VEGETARIAN OPTION (VG) VEGAN (VG*) VEGAN OPTION
(PN) CONTAINS PEANUTS (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
DISHERS MAY BE ALTERED TO SUIT, OR ALTERNATIVES MAY BE AVAILABLE*
SUPPLEMENT CHARGES MAY APPLY DURING OUR MONTHLY SPECIAL OFFERS

Grill

WE USE ONLY THE FINEST GRASS-FED BEEF, MAINLY ABERDEEN ANGUS FROM LOCAL, FAMILY RUN FARMS (DEPENDING ON THE TIME OF THE YEAR).

6oz Fillet 34 8oz Fillet 38
10oz Sirloin 30 10oz Ribeye 32

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 & PEASHOOTS (GF*)

Sauces: Diane (GF)(V) Peppercorn (GF)(V) Yorkshire Blue Cheese (GF)(V) 4.5

Salads

Chicken Caesar Salad 18
CROUTONS, PARMESAN SHAVINGS, CAESAR DRESSING (GF*)

Seabass Salad 18
WARM MEDITERRANEAN VEGETABLES, LEMON BASIL YOGURT (GF)

Goats Cheese & Roasted Beetroot Salad 18
ROCKET, RED ONION, HAZELNUTS, SHERRY VINEGAR DRESSING (N)(GF)

Sides 5.5

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*) Truffle & Parmesan Fries (6) (GF*)

Desserts

Baked White Chocolate Cheesecake 8.5
CARAMEL ICE CREAM, HONEYCOMB (V)

Limoncello Panna Cotta 8.5
TEXTURES OF RASPBERRIES, FLAPJACK CRUMB (V)

Chocolate Fudge Brownie Sundae 8.5
CHOCOLATE FUDGE SAUCE, VANILLA ICE CREAM (V)

Champagne Strawberry Tart 8.5
CLOTTED CREAM (V)

Treacle Sponge 8.5
CRÈME ANGLAISE (V)

Seasons Cheese Board 14.5
WITH A SELECTION OF FOUR CHEESES, CELERY, APPLE, BISCUITS & GRANDMA'S CHUTNEY (GF)



*Thank you for
Dining with us
this Summer*