

# Restaurant

## 1744

3 courses £25.00 • 2 courses £21.95 • 1 course £17.50

Guests on a dinner inclusive package may choose a 3 course meal. Supplements will be added to your bill as taken. If you have any dietary requirements or concerns please feel free to seek advice from a team member.

Selection of Breads, Oils, Balsamic and Olives £3.50

### Starters

Soup of the day \**v*  
crusty bread roll

Smoked salmon and prawn roulade \*  
pickled cucumber, micro salad, lemon gel

Game terrine \*  
kumquat jam, pickled vegetables

Warm roasted beetroot and  
squash salad \**vg*  
dried cranberries, lemon and herb  
dressing, mixed leaves

Salmon and Dill fishcake  
tartare rémoulade

Red onion, courgette and brie tart tatin *v*  
balsamic reduction

Sautéed chilli, garlic and lime king prawns \*  
chopped coriander, English muffin  
£3 supplement

### Mains

Mushroom and asparagus open lasagne *v*  
parmesan crisp, white wine spinach cream  
sauce

Moroccan vegetable tagine  
spiced cous cous, flat bread *vg*

Pan seared hake  
squid ink tagliatelle, mussel broth

Pan fried seabass fillet \*  
pea, broad bean and potato fricassee

Chicken breast \*  
bubble and squeak potato cake, aromatic  
red cabbage, chasseur sauce

Medallions of beef fillet \*  
creamed leek and bacon, textures of  
vegetable, potato terrine, red wine reduction  
£6 supplement

Rolled feather blade of beef \*  
smoked mashed potato, roasted root  
vegetables, red wine jus

Slow roasted belly pork \*  
garlic and herb potato rostie, sautéed kale,  
apple and cider jus

Venison haunch \*  
fondant potato, wilted spinach, wild  
mushrooms, blackberry jus  
£6 supplement

### From the Grill

#### STEAKS

8oz Sirloin \*  
£9 supplement

8oz Rump \*  
£6 supplement

Garlic and herb butterflied chicken \*  
All served with hand cut chips, confit  
mushroom and grilled tomato

Italian Burger  
mozzarella stuffed pork and beef burger,  
Focaccia bun, tomato and chilli relish, hand  
cut chips

### Sides and Sauces

Hand Cut Chips, Garlic Bread Slices, House Salad, Onion Rings, Seasonal Vegetables, Aromatic Red Cabbage. All sides £3.50  
Diane, Peppercorn, Blue Cheese, Red Wine Jus. All sauces £2.95

### Desserts

Winter berry and vanilla iced parfait \**v*  
berry compote

Sticky toffee pudding *v*  
date puree, butterscotch sauce

Dark chocolate and orange tart *v*  
orange gel

Apple Tart Tatin *v*  
toffee sauce, vanilla ice cream

Cheese *v*  
four hand selected cheeses with grapes,  
celery, biscuits and home made chutney  
£4 supplement

Lemon "cheese cake" *v*  
biscuit soil, lemon curd, cheesecake mousse,  
lemon crisp

Eton mess sundae \**v*

### Hot Drinks

Americano | Decaffeinated Coffee  
Espresso | Cappuccino  
Latte | Hot Chocolate  
All £3.50

Breakfast Tea | Decaffeinated Tea  
Peppermint Tea | Camomile Tea  
Earl Grey Tea | Lemon and Orange Tea  
Raspberry and Vanilla Tea  
All £2.95

# WINE LIST

## CHAMPAGNE & SPARKLING

	125ml	Bottle
1. <b>LANSON PÈRE ET FILS, BRUT, CHAMPAGNE</b> Distinctively crisp and zesty, the palate shows elegant fruit and the finish plenty of freshness.	£8.95	£49.50
2. <b>LANSON BRUT ROSÉ, CHAMPAGNE</b> Aromas of honey, flowers and fresh berries on the nose with elegant, restrained creamy fruit on the palate.	£55.00	
3. <b>BOLLINGER SPECIAL CUVÉE BRUT, CHAMPAGNE</b> With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.	£65.00	

## CHAPEL DOWN BRUT, ENGLAND

Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas.

125ml Bottle

£35.00

## 5. CONTI D'ARCO PROSECCO, BRUT, ITALY

Sparkling with fresh apples, pears and a just a hint of white peach.

£4.50 £25.50

## 6. GANCIA ROSÉ BRUT, ITALY

Shows ripe summer fruit aromas of raspberry, redcurrant and cherry.

£4.75 £27.00

## FRESH AND JUICY WHITE WINES

	175ml	250ml	Bottle
7. <b>SAUVIGNON BLANC, ALTORITAS, CHILE</b> Bright, refreshing, herbaceous aromas with gentle gooseberry and lemon fruit.	£4.75	£6.75	£19.50
8. <b>PINOT GRIGIO, RUBINI, ITALY</b> Shows apple and pear with hints of white peach and elderflower.	£5.25	£7.50	£21.00
9. <b>ALBARINO, CASTELL DE RAIMAT, SPAIN</b> Shows delicate aromas of citrus, dried fruits and spice with a hint of sweet vanilla: the palate is well-rounded and the finish citrusy and refreshing.	£6.25	£8.75	£25.50
10. <b>RIESLING, RK, MOSEL, GERMANY</b> Celebrating this highly respected estate's 650th anniversary. Classic, refreshing just-peeled grapefruit with ripe peach sweetness.			£26.00
11. <b>SAUVIGNON BLANC, DASHWOOD, MARLBOROUGH, NEW ZEALAND</b> Brimming with zesty grapefruit, lime, pear and passion fruit married well with a grassy herbaceousness.	£6.75	£9.25	£27.50
12. <b>FLINT DRY CHAPEL DOWN, ENGLAND</b> Full of summery aromas of greengage and stone fruit; the palate is dry and full with peach, apricot and clementine.			£27.50
13. <b>PINOT GRIS, STARVE DOG LANE, AUSTRALIA</b> Pear and apple, ripening stone fruits, lychee and honeysuckle. A flavoursome palate reflects the nose, fresh cut apple and pear dominate.			£31.00
14. <b>POUILLY-FUMÉ, CUVÉE DU TRONCSEC, JOSEPH MELLOTT, FRANCE</b> Loire Sauvignon Blanc at its best, classic gunflint and rich gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish.			£34.00

## SMOOTH AND ROUNDED WHITE WINES

	175ml	250ml	Bottle
15. <b>CHENIN BLANC-VIOGNIER, FLAGSTONE NOON GUN, SOUTH AFRICA</b> Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.	£5.50	£7.75	£22.50
16. <b>CHARDONNAY UN-OAKED, GOURMET, AUSTRALIA</b> Fruit-driven Chardonnay, unoaked with zesty, citrusy fruit and a structure made for food.	£5.75	£7.95	£23.50
17. <b>RIOJA BLANCO, VIURA-MALVASIA, VINA POMAL, SPAIN</b> £6.00 Rich with an aromatic citrus and white fruit character and a note of spice.	£8.50		£25.00
18. <b>CHARDONNAY, WAIPAR, LS, NEW ZEALAND</b> A crisp, stone fruit flavoured Chardonnay, shows white peach with notes of oak spice and a touch of butter.			£27.50
19. <b>MACON-VILLAGES, BOUCHARD, FRANCE</b> Shows floral and citrus aromas, backed by notes of mint, honeysuckle and exotic spicy scents.			£29.50
20. <b>GAVI DI GAVI, LA TOLEDANA, ITALY</b> This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.			£31.00
21. <b>CHABLIS, MARGUERITE CARILLON, FRANCE</b> The grapes for this fresh, mineral wine come from a 20-hectare estate where the average age of the vines is about 20 years. The juice is fermented in stainless steel vats and the wine aged for about six months on the fine lees prior to bottling.			£35.00
22. <b>SANCERRE, LA GRAVELIERE, FRANCE</b> Vibrant, aromatic Sauvignon Blanc at its best, opulent on the nose and palate, stylishly dry on the finish.			£38.00

## SOFT AND FRUITY RED WINES

	175ml	250ml	Bottle
23. <b>MERLOT, ALTORITAS, CHILE</b> Soft, light and fruity Merlot with plummy aromas and a hint of spice.	£4.75	£6.75	£19.50
24. <b>CABERNET SAUVIGNON, GRANFORT, VIN DE PAYS D'OC, FRANCE</b> All the classic blackcurrant aromas and flavours, balanced with a soft, tannic finish.	£5.25	£7.50	£21.00
25. <b>RIOJA CRIANZA, DON JACOBO, SPAIN</b> Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.	£6.25	£8.95	£24.50
26. <b>MACON-IGE ROUGE, BOUCHARD, FRANCE</b> The village of Igé is located in the west of the Macon region and produces a rich, fruit-driven wine.			£26.00
27. <b>PINOT NOIR RESERVE, VIDAL, NEW ZEALAND</b> Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing.	£7.00	£9.95	£29.50
28. <b>RIOJA RESERVA, VIÑA POMAL, SPAIN</b> Gorgeously fragrant with soft fruit, warm spices and elegant toasty oak aromas.			£32.50
29. <b>MERLOT, TANGLEY OAKS, NAPA VALLEY, USA</b> Shows ripe plum, dark cherry and savoury herb notes on the nose; with a smooth and rounded texture.			£32.50
30. <b>ST EMILION GRAND CRU, CHATEAU DES BARDES, BORDEAUX, FRANCE</b> The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.			£35.00

## RICH & SPICY RED WINES

	175ml	250ml	Bottle
31. <b>SHIRAZ, SHORT MILE BAY, AUSTRALIA</b> Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.	£4.95	£7.50	£20.50
32. <b>PRIMITIVO, DA LUCA, ITALY</b> Dark liquorice nose, with black cherry, and cinnamon hints: a dark brooding character.	£5.50	£8.00	£23.00
33. <b>PINOTAGE, KLEINE ZALZE, SOUTH AFRICA</b> A deep-coloured wine made from South Africa's own grape variety. Excellent berry fruit flavours and soft tannins from vineyards located in the beautiful region of Stellenbosch.			£25.00
34. <b>SHIRAZ, RED KNOT, AUSTRALIA</b> Ripe strawberry and blackberry are embellished with floral, milk chocolate and black pepper nuances.			£26.50
35. <b>ZINFANDEL, RAVENSWOOD OLD VINE, USA</b> Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour. A very full-bodied palate but with ripe, velvety tannins giving a smooth, rounded finish.			£27.00
36. <b>MALBEC ATAMASQUE, SERBAL, ARGENTINA</b> Aromas of red fruit and violet: wild raspberry and strawberry with splashes of plum and damson on the palate.	£7.00	£9.95	£29.50
37. <b>CHATEAUNEUF-DU-PAPE ORGANIC, OGIER, FRANCE</b> Bright, solid, powerful fruit, overlaid with warm spice and savoury notes.			£39.50
38. <b>RIBERA DEL DUERO, ROLLAND &amp; GALARRETA, SPAIN</b> Aromas of cinnamon, lavender, and black cherry lead to a smooth-textured, elegant and fleshy palate.			£34.00

## ROSÉ

	175ml	250ml	Bottle
39. <b>WHITE ZINFANDEL, WHISPERING HILLS, USA</b> Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.	£4.75	£6.75	£19.50
40. <b>PURE ROSÉ MIRABEAU, FRANCE</b> Provençal, herbaceous 'garrigue' flavours meld well with hints of grapefruit, cherry and orange blossom.	£5.95	£8.50	£25.00

## DESSERT WINE AND PORT

	125ml	Bottle
41. <b>CONCHA Y TORO LATE HARVEST SAUVIGNON BLANC, MAULE VALLEY, CHILE</b> Sumptuous, sweet wine with ripe papaya, peach and honey aromas. Light, fresh and fruity with a long, subtle, honeyed finish.	£4.95	£16.00
42. <b>DOW'S FINE RUBY PORT, PORTUGAL</b> Smooth and sweet, plenty of ripe red and black fruit flavours.	£4.95	£26.00
43. <b>GRAHAM'S LATE BOTTLED VINTAGE PORT, PORTUGAL</b> Single vintage; rich and fruity with elements of figs, chocolate and spice.	£5.50	£32.00
44. <b>GRAHAM'S 10 YEAR OLD TAWNY PORT, PORTUGAL</b> Complex nutty aromas combined with hints of honey and fig.		£36.00