

# BAR MENU

Available midday – 8.45pm

Est.  
**1912**  
Seafood & Steak

## STARTERS

### Freshly-made Soup of the Day

Served with a warm bread roll

*Please ask your server for today's flavour*

**7.00**

### Home-made Ham Terrine

Carrot purée, seasonal garnish  
& honey mustard dressing **GF**

**8.00**

### Roasted Butternut Squash

Puy lentils, coriander oil  
& butternut purée **VG**

**8.00**

### Crab Mousse

Cucumber, ginger oil  
& brioche tuile

**8.00**

### Grilled Halloumi

Cherry tomatoes,  
radish & pomegranate **V, GF**

**9.00**

## MAINS

### Home-made Burger

*Choose from 8oz Beef, Chicken or Vegan patty*

Skin-on fries, brioche bun, onion marmalade, crispy pancetta, onion rings & seasonal leaf salad

**16.00**

### Minute Steak

Skin on fries, grilled  
cherry tomatoes  
& rocket salad **GF**

**18.00**

### Spinach Linguine

Chilli, spring onion,  
coriander & tomatoes **VG**

**15.00**

### Grilled Sea Bass Fillet

Crayfish & prawn  
bisque risotto **GF**

**19.00**

### Longman

### Beer-battered Haddock

Skin-on fries, peas  
& remoulade

**15.00**

## SALAD

### Caesar Salad

Traditional Caesar dressing, baby gem,  
herby croûtons, red onion & parmesan

**12.00**

*Choose from*

Chicken **+4.00**

Minute Steak **+4.00**

Salmon **+4.00**

## SIDES

**4.00**

Spring Vegetables

Onion Rings

Sweet Potato Fries **+1.00**

Skin-on Fries

Garden Salad

*V Suitable for Vegetarians. VG Suitable for Vegans. GF Gluten Free. All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.*

*If you have a food allergy, please let us know before ordering. Full allergen information is available on request.*

*A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.*