

NIBBLES & SHARER PLATES

Mixed olives (V) (GF)	£3.75
Artisan rustic breads, Balsamic dipping oil, sea salt butter (V)	£5.50
Olives, sun-cured tomatoes, Feta, hummus, grilled pitta bread (V)	£9.00
Add cured meat (chorizo, prosciutto, Milano salami)	£4.50
Baked, thyme infused, Camembert with truffle honey, bread soldiers (V)	£13.50

The above dishes are not included for those on an inclusive package

TO START

Chef's Market Soup of the Day (V, GF)	£5.50
Sour dough bread	
Crispy calamari	£7.00
Lemon and parsley mayonnaise	
Ham hock and prosciutto terrine	£7.50
Pea puree, fig spiced chutney, toasted croute	
Bruschetta	£6.00
Vine tomato, basil, garlic, olive oil, Italian hard cheese (V)	
Cod and chorizo fishcake	£6.50
Soft poached egg, spiced hollandaise (GF)	
Goats cheese pannacotta	£6.50
Candied walnuts, beetroot gel (GF)	

SALADS

Caesar Salad	£12.00
Crisp lettuce, Italian hard cheese, croutons, anchovies, Caesar dressing	
Superfood salad	£12.00
Red quinoa, roasted squash, raw beetroot, avocado, pomegranate seeds, baby spinach, kale (V, DF)	
Add Chargrilled Chicken	£4.50
Add Pan fried King Prawn	£4.50
Add Grilled Halloumi	£4.50

MAINS

Pan fried fillet of halibut	£18.00
Dill baby potatoes, charred tenderstem broccoli, confit cherry tomatoes, sauce vierge (GF, DF)	
Bubble & Squeak Risotto	£14.00
Poached hens egg, Italian hard cheese crisp (V, GF)	
Slow roast pork belly	£16.00
Spiced apple puree, parsley mash, wilted pak choi, sage jus (GF)	

PASTA

Tiger prawn linguini	£14.50
Mussels, lime, dill cream sauce	
Rigatoni Primavera	£12.50
Spicy arrabiata sauce, grilled Mediterranean vegetables (V)	
Add Chargrilled Chicken	£4.50

FROM THE GRILL

Rib eye 200g	£24.00 (Supp.£5.00)
Chunky chips, grilled tomato, Portobello mushroom, dressed watercress (GF)	
Piri Piri half chicken	£16.50
Chunky chips, coleslaw, grilled corn on cob (GF)	
Beef burger	£16.00
Brioche roll, smoked Applewood cheese, beef tomato, gem lettuce, gherkins, relish	

SAUCES	£2.50
Green peppercorn	
Béarnaise	
Red wine	

SIDES	£4.50
Chunky chips (V)	
Steamed new potatoes, fresh herb butter (V)	
Mixed salad, house dressing (V)	
Seasonal vegetables (v)	
Fine green beans with sundried tomatoes, Italian hard cheese (V)	

DESSERT

Raspberry Crème Brûlée, hazelnut biscotti	£5.50
Chocolate nemesis, mint choc chip ice cream	£5.50
Mango and passion fruit cheesecake, strawberry texture	£5.50
Glazed lemon tart, raspberry sorbet	£5.50
Frimley Mess, strawberry jelly, meringue, fresh berries (GF)	£5.50
British cheese plate	£9.50

Please note that the supplement charges are for those on dinner inclusive packages

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

A discretionary 10% service charge is automatically added to your final bill. This goes directly to the team.