



The Fairway

BAR & GRILL

Nibbles

Cheesy mini Hasselback potatoes served with sour cream & chive dip (v) (ngci)	6
Tempura oyster mushroom sweet rice wine vinegar (ve)	6
Marinated Italian olives chickpea hummus croutes (v)	6
Breaded camembert caramelised onion chutney (v)	6
Artisan bread tin balsamic oil (v)	5
Smoked almonds (ve) (ngci)	5

Starters

Classic bubble & squeak crispy poached egg, hollandaise sauce (v)	10	Buffalo chicken wings blue cheese dip, celery	10
Garlic wild mushrooms peppercorn & clotted cream fricassee on toasted brioche (v)	10	Salt & pepper squid charred sweetcorn, lemon mayonnaise, red cabbage slaw	10
Soup of the day freshly baked bread (v)	7	Crispy prawn cocktail shredded gem lettuce, Marie Rose sauce, garlic bread	11
Rhubarb gin & tonic house cured salmon baked petit pain	12	Duo of duck parfait & rilette, honeyed cashews, focaccia, port syrup	11

Main Courses

Braised pork cheeks roasted garlic mashed potato, tenderstem broccoli, bbq jus	24
Pan fried lemon sole brown shrimp butter sauce, crispy capers	24
Quorn ragu, pappardelle pasta crispy sage, pangrattato crumb (v)	17
Grilled squash & wild mushroom orzo pasta (v)	17
Beer battered fish & chips crushed peas, tartare sauce	19
Classic Caesar salad focaccia croutes, anchovies, boiled egg, Caesar dressing, parmesan	12
Add chicken	6
Add smoked salmon	6
Add salt & pepper squid	6
Add crispy king prawns	7

Grills

All grills served with skin on fries, confit tomato, mixed green leaves	
Grilled lamb cutlets minted chimichurri	36
Marinated Peri Peri spatchcock poussin	30
12oz Gammon steak chargrilled pineapple salsa	27
10oz Ribeye steak steak butter	38
Tomahawk steak to share steak butter	82
9oz Sirloin steak steak butter	37
Cajun marinated salmon darne chipotle butter	25

Burgers

All burgers served with brioche bun & skin on fries	
Lamb & mint burger raita	24
Bacon & cheese beef burger burger sauce	19
Pork, cranberry & oregano burger Cheddar cheese, chilli jam	20
Peri Peri chicken avocado, mayonnaise	19
Vegan moving mountain flat cap mushroom, spinach, garlic mayonnaise (ve)	19

Sauces

Peppercorn (v) (ngci)	4
Blue cheese (v) (ngci)	4
Béarnaise (v) (ngci)	4
Red wine jus (ngci)	4
Chimichurri (ve) (ngci)	4

Desserts

Biscoff cookie pie vanilla bean ice cream, honeycomb (v)	8
Peanut & caramel cheesecake chocolate sauce	9
Black Forest verrine (v)	8
Viennoiserie pudding (v) vanilla custard	8
Toffee chocolate pecan pie (v) candied orange	9
Mocha pudding brown sugar shortbread biscuit	8
Forest cheese & biscuits (v)	11

After Dinner Treats

Chocolate & hazelnut beignets (v)	6
Assorted macarons (v) (ngci)	5
Chocolate dipped strawberries (v) (ngci)	5
Handcrafted petit fours	6
Brownie & blondie bites (v)	6

Sides

Smoked bacon mac n cheese	7
Salt & vinegar wedges (ve)	5
Broccoli polonaise (v)	6
House salad (ve)	5
Cauliflower gratin (v)	6
Skin on fries (ve)	5
Cheesy chips (v)	6
Beer battered onion rings (ve)	6
Roasted balsamic & garlic field mushrooms (ve) (ngci)	6
Roasted garlic mashed potato (ve) (ngci)	5

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. However, please be aware that food containing allergens are prepared and cooked in our kitchen. Adults need around 2000 kcal a day.

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

(v) vegetarian (ve) vegan (ngci) no gluten containing ingredients

Prices are in local currency.