



The Fairway

BAR & GRILL

BAR MENU

Nibbles

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

Starters

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| Soup of the day freshly baked bread (v) | 7 | Salt & pepper squid charred sweetcorn, lemon mayonnaise, red cabbage slaw | 10 |
| Buffalo chicken wings blue cheese dip, celery | 10 | Crispy prawn cocktail shredded gem lettuce, Marie Rose sauce, garlic bread | 11 |

Sandwiches

Served on either white or brown bloomer, crisps, house salad

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| Smoked salmon cream cheese & cucumber sandwich | 11 |
| Chicken mayo spring onion | 10 |
| Free range egg rocket | 8 |

Main Courses

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| 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 |
| Beer battered fish & chips crushed peas, tartare sauce | 19 |
| 12oz Gammon steak skin on fries, chargrilled pineapple salsa | 27 |
| 10oz Ribeye steak skin on fries, confit tomato, butter | 37 |

Burgers

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| 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 |

Desserts

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| Biscoff cookie pie vanilla bean ice cream, honeycomb (v) | 8 |
| Peanut & caramel cheesecake chocolate sauce | 9 |
| Toffee chocolate pecan pie candied orange (v) | 9 |
| Forest cheese & biscuits (v) | 11 |

After Dinner Treats

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| 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 |

Sauces

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

Sides

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| Salt & vinegar wedges (ve) | 5 |
| House salad (ve) | 5 |
| Skin on fries (ve) | 5 |
| Cheesy chips (v) | 6 |
| Beer battered onion rings (ve) | 6 |

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.