The Great British

Breakfast

Choice of Fruit Juices
(Orange Juice or Apple Juice)

Selection of Cereals or Porridge

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Full English breakfast
(Fried Egg, Bacon, Pork Sausage, Baked Beans, Tomato & Fried Bread)

Veggie / Vegan Breakfast
(Quorn Sausages, Grilled Tomato, White Toast & Baked Beans)

Cold Ham & Fried Egg
(Cold Ham served with Fried Egg & Toast)

Poached Egg on Toast
(Poached Egg served on White Toast)

Scrambled Eggs on Toast
(Pan fried Scrambled Eggs with salt & pepper, served on White Toast)

Traditional Kipper
(Smoked Scottish Herring served with White Toast)

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All served with Tea & Coffee

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Whilst adjustments can be made with any of our dishes, please expect any meals that are amended to take a little longer for the Chef to prepare

If you have any special dietary requirements for any of our menus, please speak with your Server prior to ordering.

Day 1

Soup of the Day
V, GF

Our Tomato & Basil Soup

Smoked Mackerel Fillet
GF

Served with a Horseradish Mayonnaise

Fruit Juice
V/GF

Your choice of Apple or Orange juice

Quartered Roasted Chicken

Served with traditional Gravy, Roasted Potatoes, Vegetables & Stuffing

The Russell's Famous Cottage Pie
GF

Served with Gravy and Seasonal Vegetables

Steamed Basa Fillet

Served with Lemon Sauce, New Potatoes & Peas

Vegetarian Lasagne
V

Served with New Potatoes and a Salad Garnish

Seasonal Salad
GF

Freshly prepared with your choice topping of Tuna, Cheese or Ham

Bread & Butter Pudding, served with custard   *V*
Lemon Meringue Pie   *V*
Cheese & Biscuits   *V*
Jelly & Ice Cream   *V,GF (no wafer)*
Trio of mixed Ice Cream   *V,GF (no wafer)*

Tea or Coffee served at your table

Day 2

Soup of the Day
V, GF

Our Roasted Seasonal Vegetable Soup

3-Cheese & Spring Onion Pate
V

Red Leicester, Cheddar and Cream cheese, served with sweet pickle, salad garnish and flat crouton

Fruit Juice
V/GF

Your choice of Apple or Orange juice

Roasted Pork Loin
GF

Served with Sage & Onion Gravy, Roasted Potatoes and Vegetables

Slow-Cooked Beef Casserole
GF

Served with Mashed Potato and Seasonal Vegetables

Plaice & Chips

Served with Garden Peas

Vegetable Madras Curry
V

Served with Poppadum and Basmati Rice

Seasonal Salad
GF

Freshly prepared with your choice topping of Tuna, Cheese or Ham

Pear & Sultana Crumble served with Custard — *V*
Coffee & Mandarin Gateau — *V*
Cheese & Biscuits — *V*
Jelly & Ice Cream — *V,GF (no wafer)*
Trio of mixed Ice Cream — *V,GF (no wafer)*

Tea or Coffee served at your table

Day 3

Soup of the Day
V, GF

Our Leek, Potato & Black Pepper Soup

Melon Fan
GF

Drizzled with a Raspberry Coulis

Fruit Juice
V/GF

Your choice of Apple or Orange juice

Roasted Turkey

Served with Gravy, Roasted Potatoes, Vegetables & Stuffing

Gammon Steak
GF

Served with Steak-cut Chips and Garden peas

Fishermans Pie
GF

Topped with mashed Potato, served with Seasonal Vegetables

Cheese & Onion Quiche
V

Served with New Potatoes and Salad garnish (GF available on request)

Seasonal Salad
GF

Freshly prepared with your choice topping of Tuna, Cheese or Ham

Jam Roly-Poly served with Custard   *V*
Black Cherry Cheesecake   *V*
Cheese & Biscuits   *V*
Jelly & Ice Cream   *V,GF (no wafer)*
Trio of mixed Ice Cream   *V,GF (no wafer)*

Tea or Coffee served at your table

Day 4

Soup of the Day
V, GF

Creamy Pea & Mint Soup

Coronation Chicken

Tossed in Curried Mayonnaise, served with a Poppadum & Lettuce

Fruit Juice
V/GF

Your choice of Apple or Orange juice

Roast & Carved Beef
GF

Served with Roasted Potatoes, Yorkshire and Vegetables

Chicken & Bacon Fricassee
GF

Served with Basmati Rice & Garden Peas

Fillet of Pollock Marinara
GF

Topped with a rich Tomato & Herb sauce, with New Potatoes and Seasonal Vegetables

Macaroni Cheese
V

Topped with Golden Breadcrumbs & served with Salad Garnish & Bread Roll

Seasonal Salad
GF

Freshly prepared with your choice topping of Tuna, Cheese or Ham

Apple & Cinnamon Pie, served with custard   *V*
Chocolate Fudge Cake   *V*
Cheese & Biscuits   *V*
Jelly & Ice Cream   *V,GF (no wafer)*
Trio of mixed Ice Cream   *V,GF (no wafer)*

Tea or Coffee served at your table

Wine List

Available before, during & after your meal.

White Wine 125ml, 175ml, 250ml, or 75cl

Fontana d'Italia Trebbiano – Italian Dry - £12.95
A refreshing wine with delicate aromas of white melon and citrus

Vivoli Pinot Grigio – Italian Dry - £14.75
A crisp and refreshing wine with notes of pear and citrus

Brunner Liebfraumilch – German Medium - £13.95
Scents of honey, melon and pear. Juicy, crisp and delicate

Finca Ramos Sauvignon Blanc – Chilean Dry - £14.75
Bright yellow in colour, nose with hints of white flowers, scents of fresh tropical fruits.

Red Wine 125ml, 175ml, 250ml, or 75cl

Fontana d'Italia Sangiovese – Italian - £12.95
Fruity and juicy with vibrant aromas of red fruit and a hint of violet

La Joya Gran Reserva Merlot – Chilean - £17.50
Medium bodied merlot with hints of cherry, raspberries and strawberries with a light touch of vanilla and clove

Trivento Tribu Malbec – Argentinian - £15.75
Vibrant in colour, this unoaked Malbec shows off the pure fruit characteristics of the Malbec grape with plum and cherry flavours

Tooma River Shiraz – Australian - £13.75
A touch of spice, dark berry juice and a really clean and smooth finish

Solar Viejo Rioja – Spanish - £14.50
Cherry red with ripe red fruits, vanilla, cinnamon and marked with an oak flavour

Rose Wine 125ml, 175ml, 250ml, or 75cl

Fontana d'Italia Rosato – Italian - £12.95
A ripe and fruity wine with succulent strawberry fruit flavours and a refreshing finish

Yellow Rock Zinfandel Rose – USA - £14.75
A fresh nose of raspberry and strawberry. Juicy on the palate yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint

Sparkling Wine 125ml, 75cl

Bar Managers Choice Prosecco – Italian
Our Bar Manager is always looking for great flavours at a competitive cost, please see our team for our selection of Prosecco in either bottle or by-the-glass