

# The Lounge

KITCHEN & COCKTAILS

## SMALL PLATES

### MEAT

**Sticky Chicken Wings** (GF) £6.2  
BARBEQUE SAUCE COATING, SESAME SEEDS

**Mini Pigs in Blankets** £6.9  
HOMEMADE APPLE SAUCE

**Battered Beef Strips** £7.2  
SWEET CHILLI SAUCE, SPRING ONION

**Mini Cajun Chicken Skewers** (GF) £8.5  
SWEET CHILLI MAYONNAISE

**Mini Beef Sliders** £9.2  
AIOLI MAYONNAISE, APPLEWOOD CHEESE,  
LETTUCE

**Glazed Pork Belly Bites** (GF) £9.2  
PLUM SAUCE, SPRING ONION

### FISH

**Garlic King Prawns** £9.4  
RED CHILLI, BLOOMER

**Crispy Salt & Pepper Squid Chunks** £7.5  
AIOLI MAYONNAISE, LEMON WEDGE

**Scampi** £7.5  
HOMEMADE TARTARE SAUCE, LEMON WEDGE

**Cod Bites** £7.2  
MUSHY PEAS

## Our concept is all about sharing good food and drinks with your family and friends!

Order as many or as little small plates as you like for your table to share. You do not have to order everything at the same time, you can order extra dishes as and when you fancy them throughout the day!

### VEGETARIAN

**Crispy Halloumi** (GF) £6.9  
TOMATO & OLIVE SAUCE, GRILLED BABY GEM

**Mac & Cheese Bites** £6.2  
SPICY TOMATO SALSA

**Baked Camembert** £7.5  
WARM CRANBERRY SAUCE, TOASTED BLOOMER

**Brie & Cranberry Filo Pastry Parcels** £8.5  
WARM CRANBERRY & ORANGE SAUCE

**Garlic Bread** £5.5

## STEAKS

SERVED SIZZLING ON A HOT STONE FOR YOU TO COOK HOW YOU LIKE AT THE TABLE!  
SERVED WITH ROCKSALT & ROSEMARY FRIES, DRESSED SALAD & YOUR CHOICE OF PEPPERCORN SAUCE OR GARLIC BUTTER. (GF)

**Fillet 8oz** £26

**Fillet 12oz** £32

**Sirloin 10oz** £24

**Sirloin 12oz** £28

### VEGAN

**Garlic Portobello Mushrooms** (GF) (N) £6.6  
SPINACH, PINE NUTS, BALSAMIC GLAZE

**Crispy Battered Courgette Strips** £5.5  
AIOLI DIP, LIME WEDGE

**Mixed Olives** £7.5  
HOUMOUS, TOASTED FLATBREAD

**Crunchy Onion Bhajis** £6.9  
HOMEMADE CHUTNEY

**Charred Tenderstem Broccoli** (GF) £7.1  
CASHEWS, GREEN PESTO

**Rosemary & Rocksalt Fries** (GF) £4.1

### DIETARY INFORMATION

(V) Vegetarian (VE) Vegan

(N) Nuts (GF) Gluten Free

Please inform us of any allergies when placing your food order. Not all ingredients can be listed. Some items may contain traces of nuts. Detailed allergen information is available upon request.



FREE WIFI  
Ask for details



## DESSERTS

**Waffle** (V) (N) £6.6  
NUTELLA, HONEYCOMB ICE CREAM

**Key Lime Pie** (VE) £6.6  
RASPBERRY COULIS

## SHARING DESSERTS

**Sharing Board** £18  
HAZELNUT CHOCOLATE DONUTS  
DUO OF CHEESECAKE  
PASSIONFRUIT SORBET  
ETON MESS (N)



# Drinks Menu

WINE

## WHITE WINE 175ml 250ml Bottle

### Anciens Temps Blanc

France £4.8 £6.5 £18  
Dry and refreshing with aromas of ripe summer berries and a touch of lychee. Apple flavours are evident, interlaid beautifully with subtle spicy tones.

### Mack & Collie, Sauvignon Blanc

New Zealand £6.5 £9 £25  
A herby, bright Sauvignon brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit and melon to the wine.

### Nicola Bergaglio La Minaia Gavi

Italy £32  
A finely crafted, fresh white wine, with a medley of pears, citrus fruits and apples on the nose. The crisp, dry palate will keep you coming back for more.

## RED WINE 175ml 250ml Bottle

### Anciens Temps Rouge

France £4.8 £6.5 £18  
A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak.

### Trapiche, Melodias Winemakers Selection Malbec

Argentina £6 £8.5 £23  
A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice. Vegan friendly.

### Ken Forrester Renegade

South Africa £33  
Dark, brooding and intense. Brambles, blackcurrants, black pepper, dark cherries and blackberries. On the palate there is oak smoke, chocolate and freshly roasted coffee. None of this is at the expense of the bright, defined and focused dark fruits. Sheer class.

## ROSÉ WINE 175ml 250ml Bottle

### Anciens Temps Rosé

France £4.8 £6.5 £18  
Hints of green apples and bright aromatic characteristics on the nose with crisp fruit on the palate and a long, fresh finish.

### Desert Rose, White Zinfandel

USA £4.8 £6.5 £18  
Fruity on the nose with intense strawberry and citrus notes. A light and refreshing White Zinfandel with a smooth, sweet finish.

## SPARKLING & CHAMPAGNE 20cl Bottle

### Via Vai Prosecco £8 £26

A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.

### Via Vai Rose £28

A beautiful fresh and light sparkling rosé with an intensely red berries character.

### Dimora, Prosecco £30

Delicious apple and pear fruit flavours with a refined and elegant finish.

### Laurent Perrier, La Cuvée £55

Fresh and elegant with a lovely lightness and delicate stream of bubbles. The nose is a bouquet of citrus fruit and white flowers, while the palate is complex and creamy. Vegan friendly.

### Laurent Perrier, Cuvée Rosé £85

Elegant and fresh with soft, consistent bubbles. An abundance of ripe summer fruit flavours – think raspberry and rhubarb – are enveloped in a creamy texture. Vegan friendly.

# COCKTAILS

Our cocktails are made to order by our bar staff using fresh ingredients. All cocktails are £9.5

### Amaretto Kiss

Vodka, Disaronno, Sugar Syrup, Cranberry Juice

### Berry Blast

Tequila, Midori, Strawberry Puree, Lime Juice, Kiwi Syrup, Cranberry Juice

### Bubblegum Fizz

Bubblegum AU Vodka, Blue Curacao, Raspberry Syrup, Lemonade, Bubblegum Sweets

### Coconut Lounge

Bacardi, Coconut Rum, Crème De Banana, Pineapple Juice, Orange Juice

### Coronarita

Tequila, Corona, Triple Sec, Mango Juice, Lime Juice

### Cosmopolitan

Vodka, Cointreau, Lime Juice, Cranberry Juice

### Electric Shark

Spiced Rum, Blue Curacao, Pineapple Juice, Ginger Ale

### Espresso Martini

Vodka, Tia Maria, Espresso

### Glitter Magic

Vodka, Crème De Mure, Blackberry Syrup, Lemonade

### Honey Bee

Honey Jack Daniels, Brandy, Sugar Syrup, Lemon Juice, Apple Juice, Ginger Ale, Mint

### Kiwi Berry Twist

Blue Raspberry Vodka, Kiwi Syrup, Lemonade, Fresh Kiwi

### Mango Breeze

Mango Rum, Orange Gin, Mango Puree, Orange Juice, Mango Juice

### Mojito

White Rum, Lime Juice, Mint, Soda

### Mudslide

Baileys, Vodka, Tia Maria, Cream, Grated Chocolate

### Naughty Or Nice

Tequila Rose, Vanilla Vodka, Raspberry Syrup

### Old Fashioned

Whiskey, Sugar Syrup, Angostura Bitters, Orange Garnish

### Pornstar Martini

Vanilla Vodka, Passoa, Pineapple Juice, Passionfruit, Prosecco Shot

### Sherbert Fusion

Limoncello, Black Grape AU Vodka, Lemon Syrup, Blackberry Syrup, Lemonade, Refreshers

### Strawberry Daiquiri

Bacardi, Lime, Sugar Syrup, Fresh Fruit, Crushed Ice

### Taste The Rainbow

Vodka, Strawberry Syrup, Orange Juice, Blue Curacao, Fresh Strawberries

### The Green Goblin

Watermelon AU Vodka, Midori, Pineapple Juice

### Zombie

Dark Rum, Spiced Rum, Bacardi, Pineapple Juice, Grenadine

# FOR THE DRIVER

Passionfruit Twist £5  
Passionfruit Syrup, Sugar Syrup, Pineapple Juice

Elderflower Fusion £5  
Apple Juice, Elderflower Tonic, Sugar Syrup

Coca Cola £2.6

Diet Coke £2.6

Frobisher Orange Juice £2.5

Frobisher Apple Juice £2.5

Breckland Orchard Cloudy

Lemonade £3

Bottlegreen Pomegranate & Elderflower Presse £3

Bottlegreen Sparkling

Apple Presse £3

Still Water £2

Sparkling Water £2

Fever Tree Tonic £2.2

Fever Tree Slimline Tonic £2.2

Fever Tree Elderflower Tonic £2.2

Fever Tree Ginger Ale £2.2

# BOTTLED DRINKS

## BOTTLED BEER

Peroni £4  
Corona £4  
Desperados £4.2  
San Miguel £4  
Birra Moretti £4

## BOTTLED ALE

Doom Bar £5  
Tim Taylor £5  
Brewdog Punk IPA £5  
Guinness £5

## BOTTLED CIDER

Rekorderlig £5.5  
Pear/Passionfruit/Wildberry

