

BREAKFAST MENU

CLASSICS

Toast 3.60
White or Brown Bread, Served with your choice of Preserves

Full 18 Holes 13.75
Sausage, 2 Rashes of Bacon, Black Pudding, Hash Brown, Chestnut Mushrooms, Roasted Tomato, Baked Beans, Fried Eggs and Toast

Lighter 9 Holes 10.00
Sausage, 2 Rashes of Bacon, Beans, Fried Egg and Toast

Vegetarian 13.75
Vegetarian Sausage, Avocado, Hash Brown, Chestnut Mushrooms, Tomato, Bake Beans, Fried Egg and Toast

Vegan 10.50
Avocado, Chestnut Mushrooms, Tomato, Baked Beans, Hash Browns and Toast

Shakshuka 11.00
Egg Poached in a Tomato Sauce with Peppers, Onion, Garlic, Cumin and Paprika. Served with Sourdough Toast

Breakfast Wrap 10.00
Floured Totilla Wrap Filled with Sausage, Bacon, Egg and a Crisp Hash Brown

OMELETTE

Choice of Two Fillings 10.00
Cheese, Chorizo, Tomato, Ham, Chestnut Mushroom, Bacon or Spinach

ON SOURDOUGH

Poached Egg & Avocado 10.00
Served with Red Pepper and Tomato Salsa

Eggs Benedict 12.50
Poached Eggs on Ham with Hollandaise Sauce

Eggs Royal 13.50
Poached Eggs on Smoked Salmon with Hollandaise Sauce

Scrambled Egg 7.00

Smoked Salmon & 12.50

Scrambled Egg

ALL DAY BREAKFAST SANDWICHES

Choice of White or Brown Bread, Baguette or Wrap

Sausage, Bacon and Egg 9.00

Spinach, Mushroom & Cheese 7.50
Vegan Cheese available

Cumberland Sausage 8.00
Vegetarian or Gluten Free Option available

Bacon 8.00

Egg 7.00

EXTRAS

Sausage, Bacon, Black Pudding, Hash Browns, Beans, Mushrooms, Egg and Veggie Sausage -
2.00 per item

Please note we are unable to swap breakfast items

While we endeavour to create foods to suit most dietary requirements and we monitor our processes diligently, please be aware that the kitchen is a mixed-ingredient environment containing allergens.

LUNCH MENU

CLASSICS

Festive Club Sandwich 14.00

*Turkey, Wensleydale with Cranberry, Pigs and Blanket
Served with Tripled Cooked Chips*

Ham, Egg and Chips 14.00

*Honey Mustard Roasted Ham and Fried Eggs, Served with
Triple Cooked Chips and Salad Garnish*

Fish and Chips 17.00

*Beer Battered Cod, Triple Cooked Chips, Mushy Peas
and Tartare Sauce*

Lasagne 16.00

*Beef Lasagne Served with Garlic and Sundried Tomato
Focaccia and Salad Garnish*

Steak and Chips 18.00

6oz Rump Steak, Herb Butter and Triple Cooked Chips

Omelette and Chips 13.50

*Choice of Two Fillings:
Bacon, Ham, Chorizo, Cheese, Tomato, Onion, Spinach
or Chestnut Mushroom*

BURGERS

Served with Triple Cooked Chips and Salad Garnish

Beef Burger 15.00

*With Mature Cheddar, Tomato, Lettuce and a Tomato
and Onion Relish*

Beyond Burger 15.00

*With Vegan Cheese, Sundried Tomato and Red Pepper
Salsa*

SALADS

Chicken Caesar 15.00

*Chicken and Bacon on Cos Lettuce with Parmesan
Cheese, Anchovies, Croutons and Caesar Dressing*

Smoked Salmon and Avocado 16.00

With Roasted Tomato and a Lemon Mustard Dressing

JACKET POTATOES

Served with Salad Garnish

Mature Cheddar Cheese 10.00

Baked Beans and Cheese 11.00

Beef Chilli Con Carne 12.00

Tuna and Spring Onion Mayo 12.00

Add Cheese - 2.00

SOUP OF THE DAY

With a Bread Roll 6.50

SOURDOUGH TOASTIES

Served with Salad Garnish and Tomato & Mustard Relish

Tomato and Mozzarella 8.00

With Sundried Tomato, Basil and Red Onion

Tuna and Cheese 9.00

With Mature Cheddar and Spring Onion Mayo

Ham and Cheese 9.00

Honey Roast Ham, Applewood Cheese and Mustard Mayo

FLAT BREADS

Served with Chip.

Gochujang Pulled Pork 13.50

With Kimchi, Pickled Cabbage and Coriander

Piri Piri Chicken 13.50

*With Caramelised Onion, Baby Gem Lettuce, Sun Dried
Tomato and Aioli*

SANDWICHES

White or Brown Bloomer, Baguette or Wrap

Panko Cajun Chicken 9.00

Baby Gem Lettuce and Sweet Chili Mayo

Rump Steak

Monterey Jack Cheese, Rocket and Crispy Onion 12.00

Fish Finger

Baby Gem Lettuce and Tartare Sauce 9.00

Brie and Chilli Jam

Rocket and Crispy Onion 8.00

Falafel and Grilled Halloumi

Baby Gem Lettuce and Sweet Chilli Sauce 8.00

SIDES

Triple Cooked Chips 5.50

Piri Piri Triple Cooked Chips 6.00

Parmesan Truffle Chips 7.00

Sweet Potato Fries 6.25

Mixed Vegetables 5.00

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