

EVENING MENU

SERVED FROM 6PM & 8:45PM - MONDAY TO SATURDAY

NIBBLES

Artisan Bread Selection*
butter, balsamic, olive oil - £5.95

Marinated Kalamata Olives*
lemon - £5.95

Crispy Pork Crackers*
honey, thyme, apple drizzle - £5.95 (DF)

STARTERS

Homemade Soup of the Day*
warm rustic bread, artisan butter - £7.95

Goats Cheese Bruschetta*
red pesto, spring onion, rustic ciabatta, rocket - £8.95

Red Mullet
shellfish bisque, julienne of vegetables, crostini with rouille - £11.95

Rosario Chorizo*
nduja butter, honey, parsley, warm ciabatta - £9.95

MAIN COURSE

Farfalle Pasta*
green pesto, spinach, peas, rocket, parmesan crumb - £16.95 (V, VE)

Chicken Supreme*
spring greens, potato gratin, red wine jus - £20.95 (DF ADAPTABLE)

Beer Battered Haddock*
homemade chips, marrowfat peas, lemon - £16.95 (DF)

Vegetable Stir-fry*
ginger and soy dressing, toasted sesame, steamed basmati rice - £16.95 GF, V, VE)

Wagyu Beef Burger*
homemade chips, guinness braised onions, gherkin, blue cheese, beetroot seeded bun - £17.95 (GF ADAPTABLE)

Pan Fried Seabass*
sapphire, spring onion, garden peas, crushed potato, lemon butter sauce - £23.95 (DF ADAPTABLE / GF)

12oz Rib Eye Steak
homemade chips, paprika, grilled garlic and parmesan tomato, dressed rocket salad - £30.00 (DF ADAPTABLE / GF)

Ringwood's Classic Caesar Salad*
Cos Lettuce, Anchovies, Parmesan, Crispy Bread, Olives- £15.95 -
add chicken £3.50 - add bacon £1.50 (GF ADAPTABLE)

DESSERTS

Apple Tart Tatin*
hazelnut crumb, vanilla ice cream - £7.95

Assiette of Chocolate*
chocolate mousse, chocolate soil, chocolate ice cream - £7.95 (GF ADAPTABLE)

Vanilla Crème Brûlée*
rhubarb compote, lemon shortbread- £8.95 - (GF ADAPTABLE)

Trio of Ice Cream*
meringue - £8.95 (GF)

Selection of Locally Sourced Cheeses
celery, grapes, quince, homemade crackers, roasted spiced almonds - £12.95

DINNER INCLUSIVE PACKAGE INFORMATION

PLEASE NOTE, FOR OVERNIGHT 2 COURSE MEAL & SPA 2 & 3 COURSE INCLUSIVE, THERE IS A SUPPLEMENT COST FOR STEAK DISH OF £10.00 AND CHEESE SELECTION AT £4.00. EXTRA COURSES AND SIDE DISHES ARE AT AN ADDITIONAL COST AND WILL BE ADDED TO THE GUESTS BILL.

ALL OPTIONS WHICH ARE INCLUDED WITHIN PACKAGE CONTAINS AN *

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | N - CONTAINS NUTS | DR - DAIRY FREE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE BEFORE ORDERING. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

