

PADDOCK MENU

APRIL, MAY, JUNE 2025

STARTERS

Cream of Mushroom Soup **VE GF** (GF roll on request)

Woody chestnut mushrooms and peppery watercress blended with plant based cream and served with a crusty roll

Allergens: Soup: Celery Roll: Milk, wheat (gluten)
(229 kcals per serving)

Chorizo in Red Wine **GF** (without tortilla)

A bowl of fiery baby Chorizo sausages cooked with baby onions, garlic and red wine, served with a fried tortilla

Allergens: Milk, soy (soybeans), sulphites Tortilla: wheat (gluten)
(715 kcals per serving)

Smoked Salmon and Prawns

Toasted sourdough bread topped with oak smoked salmon, Mediterranean prawns, tomato concasse and frisee lettuce, finished with lemon mayonnaise

Allergens: Crustaceans, egg, fish, mustard, wheat (gluten)
(342 kcals per serving)

Serrano Ham **GF**

Slices of Serrano ham served with a salad of cucumber ribbons, cherry tomatoes, frisee lettuce and sweet pickled red onions

Allergens: No major allergens
(101 kcals per serving)

Pepper and Artichoke Salad **VE GF**

A salad of char-grilled peppers, artichokes, mixed olives and frisee lettuce, finished with a balsamic dressing

Allergens: No major allergens
(246 kcals per serving)

MAINS

Lamb Shank **GF**

Lamb shank cooked in red wine, rosemary and garlic served with creamy mashed potato, buttered savoy cabbage, tender stem broccoli, orange flavour carrot and red wine gravy

Allergens: Celery, milk
(1382 kcals per serving)

Pork Tender Loin **GF**

A fillet of pork wrapped in streaky bacon, sliced and served with braised potato, a slice of pressed pork and apple, buttered savoy cabbage, tender stem, orange flavour carrot and an apple cider gravy

Allergens: Celery, milk
(1362 kcals per serving)

Double Duck Leg **GF**

Two legs of duck slow cooked until tender, served with dauphinoise potato, buttered savoy cabbage, tender stem broccoli, orange flavour carrot and a mushroom sauce

Allergens: Celery, milk
(1467 kcals per serving)

Hot Salmon Salad **GF** (GF chips available)

Prime salmon served with a salad of baby gem lettuce, cherry tomatoes, cucumber dill salsa, soft boiled egg, avocado and potato salad, finished with Dijon mustard mayonnaise and a side of chips

Allergens: Salad: Egg, fish, milk, mustard, sulphites Chips: may contain: Wheat (gluten)
(1417 kcals per serving)

Butternut Squash Curry **V GF** (without samosa and naan bread)

Chunks of butternut squash, chickpeas and red peppers cooked in a mild sweet coconut curry sauce, served with garlic rice, vegetable samosa and a coriander naan bread

Allergens: Curry: Celery, mustard Samosa: Soybeans, wheat (gluten) Naan Bread: Wheat (gluten)
(1123 kcals per serving)

10oz English Sirloin Steak **GF** (GF chips available or with a jacket potato)

English Sirloin (1086 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals)

Allergens: Chips: may contain wheat (gluten) Jacket potato and butter: Milk

18oz T-Bone Steak (£5.00 Supplement) **GF** (GF chips available or with a jacket potato)

Prime English T-Bone (1588 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals)

Allergens: Chips: may contain wheat (gluten) Jacket potato and butter: Milk

Add peppercorn sauce (241 kcals) to your steak for £2.50

Allergens: Celery, milk, wheat (gluten)

DESSERTS

Jam Sponge Pudding **V**

A hot sponge pudding covered with a strawberry jam sauce served with custard or vanilla ice cream

Allergens: Egg, milk, wheat (gluten)
(625 kcals with custard / 599 kcals with ice cream per serving)

Lemon Curd Ice Cream **V GF**

A meringue nest filled with lemon curd and lemon curd ice cream finished with a sweet lemoncello sauce

Allergens: Egg, milk
(1038 kcals per serving)

Cookies and Cream Cheesecake

Buttery biscuit base with a cookie crumbled cream cheese filling, topped with crème Chantilly and a chocolate chip cookie

Allergens: Milk, wheat (gluten), soy (soybeans)
(648 kcals per serving)

Chocolate Brownie **VE GF**

A hot rich gluten free and vegan chocolate brownie served with vegan mint flavoured ice cream and chocolate glaze

Allergens: Nuts, peanuts, soy (soybeans)
(455 kcals per serving)

Cheese and Biscuits **V** (GF crackers on request)

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes
Gluten free crackers available on request

Allergens: Celery, milk, sesame, wheat (gluten)
Gluten free crackers: contains gluten free oats, may contain milk
(732 kcals per serving)

TO FINISH

Selection of Tea or Coffee

Please note any additional tea (1 kcal), coffee (41 kcal) or cappuccino (41 kcal) will be charged as follows:
Tea - £1.00, Coffee - £1.20

ALLERGEN INFORMATION ON THIS MENU IS FOR THE DISH AS A WHOLE. FOR A DETAILED BREAKDOWN OF ALLERGEN INFORMATION PER DISH PLEASE ASK YOUR SERVER FOR THE ALLERGEN INFORMATION SHEET. ALTHOUGH NUTS AND PEANUTS ARE NOT USED IN THE MAJORITY OF OUR RECIPES (CHOCOLATE BROWNIE DOES CONTAIN NUTS AND PEANUTS), WE CANNOT 100% GUARANTEE A NUT FREE ENVIRONMENT DUE TO INGREDIENTS USED IN OUR KITCHENS. DISHES MAY CONTAIN TRACE AMOUNTS OF NUTS, PEANUTS AND OTHER ALLERGENS. ADULTS NEED AROUND 2000 KCAL PER DAY. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.

Add onion rings
to any meal for
£3.50 extra
(281 kcals)
Allergens: wheat (gluten)

WHITE WINE

Prices are shown in the following order
125ml 175ml 250ml Bottle

1. Spearwood Chardonnay, Australia

Fresh and juicy wine with melon notes and a crisp finish
£5.60 | £6.40 | £7.60 | £22.00

2. Vignana Pinot Grigio, Venezie, Italy

Dry and elegant wine with plenty of citrus fruit flavours
£6.00 | £6.80 | £8.00 | £23.00

3. Invenio Sauvignon Blanc, France

Crisp and fresh white wine with grassy floral notes
£25.50

4. Plate 95 Sauvignon Blanc, Chile

Zingy and fresh wine with tropical fruit flavours,
mineral notes and a well rounded finish
£28.50

5. Cloud Island Sauvignon Blanc, New Zealand

Fresh and vibrant with bright acidity on the palate
and bursting with tropical fruit flavours
£32.50

6. Domaine Millet Petit Chablis, Burgundy, France

From the outerlying regions, this wine is lively and fresh
on the palate with notes of apple, pear and minerality.
Clean and bright on the finish
£38.00

7. Paul Deloux Chablis, Burgundy, France

Crisp dry white from the heart of the Chablis region.
Matured without oak to maintain the lively floral bouquet
and characteristic stone mineral style. An absolute classic
£42.00

WINE LIST

ROSÉ WINE

Prices are shown in the following order
125ml 175ml 250ml Bottle

8. Invenio White Zinfandel, USA

A medium-sweet rosé with delicious raspberry
and strawberry flavours
£5.60 | £6.40 | £7.60 | £22.00

9. Lyric Pinot Grigio Blush, Venezie, Italy

Light and delicate pink Pinot Grigio that is off dry
on the palate with hints of citrus notes
£26.00

10. Henri Gaillard Côtes de Provence Rosé, France

A classic French rosé, bone dry and light bodied with
delicate red fruit. Pale pink and fine intensity,
an absolute delight to savour and enjoy
£32.50

SPARKLING & CHAMPAGNE

20. Lyric Prosecco Extra Dry, Italy

Layers of fine bubbles which surround a nose of apple,
white peach, citrus fruits and delicate floral finish
£30.00

21. Vignana Prosecco Rosé, Italy

Hints of citrus and ripe summer berries on the nose and
off dry on the palate. Refreshing with very fine bubbles
£30.00

22. Moët & Chandon Brut Impérial NV, Champagne

Fresh and delightful, this champagne has a sparkling
bouquet of citrus fruit, with a sumptuous palate of white
fleshed fruits and brioche
£85.00

RED WINE

Prices are shown in the following order
125ml 175ml 250ml Bottle

11. Clockwork Raven Merlot, Chile

Fruity red wine with a nice balance of tannin and a soft finish
£5.60 | £6.40 | £7.60 | £22.00

12. Millstream Pinotage, South Africa

Jammy raspberry fruit notes with a hint of cedar.
Medium-bodied wine with a slight spice on the finish
£24.50

14. Spearwood Shiraz, South Australia

Medium-bodied and fruity with raspberry, cherry
and plum, complemented by vanilla spices
£27.00

15. Dead Mans Dice Malbec, Argentina

Deep and vibrant red with an intense nose of plum,
damson and dark chocolate aromas
£29.50

16. Medivo Rioja Crianza, La Rioja, Spain

Abundant bright raspberry aromas mingle
with sumptuous cherries and notes of plum
£32.50

17. Andean Vineyards Malbec, Mendoza, Argentina

Delicious and bursting with notes of dark fruits
including blackberry and plum. Complex aromas
on the nose with a smooth and warming finish
£35.00

18. Château Courac Côtes du Rhône Villages Laudun, France

Richly robust wine combining floral notes with hints of cassis,
damson and cherry. Spice aromas on the nose with a lovely
round tannins and a long lasting finish
£38.00