

# PADDOCK MENU

## STARTERS

### Cream of Broccoli Soup **V GF**

A smooth blended broccoli soup finished with plant-based cream, served with a gluten free blue cheese croûton

**Allergens: Soup: Celery. Crouton: egg, milk**  
(227 kcals per serving)

### BBQ Chipotle Chicken

Chicken thighs cooked in a Chipotle spice blend, shredded and blended with Chipotle barbecue sauce and served on a flour tortilla with a smoked cheddar cheese sauce and tomato salsa

**Allergens: Celery, wheat (gluten), milk, mustard**  
(195 kcals per serving)

### Salt and Pepper Squid

Fried squid pieces served with sweet and sour slaw, finished with lemon mayonnaise

**Allergens: Wheat (gluten), egg, molluscs, mustard, soy, sulphites**  
(316 kcals per serving)

### Honey Mustard Ham Salad **GF**

A salad of slow cooked ham, crunchy cucumber and baby gem lettuce, finished with a honey mustard dressing

**Allergens: Mustard**  
(165 kcals per serving)

### Goats Cheese Salad **V GF**

A salad of baby gem lettuce, crumbled goats cheese, cherry tomatoes and beetroot, finished with balsamic dressing

**Allergens: Milk, sulphites**  
(105 kcals per serving)

## MAINS

### Beef Short Rib

Prime short rib cooked slowly in a sauce of onion, mushroom and red wine, served with horseradish mashed potato, tender stem broccoli, carrots and a rich red wine sauce

**Allergens: Celery, wheat (gluten), egg, milk, mustard, sulphites**  
(905 kcals per serving)

### Lamb Jalfrezi

A classic curry of lamb cooked with tomatoes and peppers, served with garlic rice, Bombay potatoes, Paratha bread and an onion bhaji

**Allergens: Celery, wheat (gluten), mustard**  
(1009 kcals per serving)

### Hot Salmon Niçoise

Baked salmon served with a salad of green beans, egg, tomatoes, olives, peppers and anchovies, finished with a Dijon mustard dressing and served with a bowl of chips

**Allergens: Egg, fish, milk, mustard. Chips: may contain wheat (gluten), milk, molluscs**  
(617 kcals per serving)

### Roast Shoulder of Pork

Slices of pork shoulder served with chateaux potatoes, tender stem broccoli, carrots and a black pudding stack, finished with gravy

**Allergens: Celery, wheat (gluten), lupin**  
(937 kcals per serving)

### Halloumi Burger **V**

Breaded halloumi, sliced and served in a maize topped bun, filled with red onion jam, salsa and crisp lettuce, served with chips and coleslaw

**Allergens: Wheat (gluten), egg, milk, mustard**  
(1070 kcals per serving)

### 10oz English Sirloin Steak

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), milk, molluscs**

### 18oz T-Bone Steak (£4.50 Supplement)

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), milk, molluscs**

**Add peppercorn sauce to your steak for £2.00**

**Allergens: Celery, wheat (gluten), milk**

## DESSERTS

### Sticky Toffee Banana Pudding **V**

A banana baked sponge pudding topped with sticky toffee sauce, served with custard or ice cream

**Allergens: Wheat (gluten), egg, milk, soy**  
(401 kcals per serving)

### Chocolate Brownie **V GF**

Hot chocolate brownie served with red cherry ice cream and hot cherry compôte

**Allergens: Egg, milk, soy**  
(377 kcals per serving)

### Eton Mess **V GF**

Mixed fruit compôte, layered between crème Chantilly, meringue and finished with fruit purée

**Allergens: Egg, milk, soy**  
(437 kcals per serving)

### Lemon Sorbet **VE GF**

Refreshingly sharp Mediterranean lemon sorbet, finished with sugar syrup soaked pineapple and watermelon

**Allergens: No major allergens**  
(184 kcals per serving)

### Cheese and Biscuits **V**

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes

**Allergens: Celery, wheat (gluten), milk, sesame**  
(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

## WHITE WINE

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

### 1. Spearwood Chardonnay, Australia

Fresh, juicy wine with melon fruit flavour and a crisp finish

£4.80 | £5.60 | £6.80 | £20.00

### 2. Vignana Pinot Grigio, Italy

Dry and elegant wine with plenty of citrus fruit flavours

£5.20 | £6.00 | £7.20 | £21.00

### 3. Invenio Sauvignon Blanc, France

Crisp and fresh white wine with grassy floral notes

£24.00

### 4. Terramater Vineyard Reserve Sauvignon Blanc, Chile

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

£28.00

## GIN

	Single	Double
Gordon's	£3.60	£5.10
Gordon's Pink	£3.60	£5.10
Bombay Sapphire	£3.80	£5.80
Bombay Citron Lemon	£4.00	£6.00
Villa Ascenti Italian Gin	£4.00	£6.50
Tanqueray Royale Blackcurrent	£4.00	£6.50
Tanqueray Sevilla Orange	£4.00	£6.50

Price listed excludes mixers which are priced separately

## WINE LIST

### ROSÉ

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

### 6. Invenio White Zinfandel, USA

A medium-sweet rosé with delicious raspberry and strawberry flavours

£4.80 | £5.60 | £6.80 | £20.00

### 7. Lyric Pinot Grigio Blush, Venetie, Italy

Light and delicate pink Pinot Grigio that is off dry on the palate

£23.00

## SPARKLING & CHAMPAGNE

### 14. Vignana Prosecco Extra Dry

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

£28.00

### 15. 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

£58.00

## VODKA

	Single	Double
Smirnoff Red Label	£3.60	£5.10
Ciroc Apple	£4.40	£7.40
Ciroc Mango	£4.40	£7.40
Ciroc Pineapple	£4.40	£7.40
Ciroc Red Berry	£4.40	£7.40

Price listed excludes mixers which are priced separately

## RED WINE

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

### 8. Clockwork Raven Merlot, Chile

Fruity red wine that has a nice balance of tannin and a rounded finish

£4.80 | £5.60 | £6.80 | £20.00

### 9. Spearwood Shiraz, South Australia

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

£23.00

### 10. Rare Vineyards Malbec, Languedoc-Roussillon, France

A mid-bodied red wine with soft tannins and a jammy dark berry aroma

£26.00

### 11. Medivo Rioja Crianza, La Rioja, Spain

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

£28.00

### 12. Andean Vineyards Malbec, Mendoza, Argentina

Delicious and bursting with notes of dark fruits including blackberry and plum. This wine is one to savour and enjoy

£30.00

## RUM

	Single	Double
Bacardi Carta Blanca	£3.60	£5.10
Captain Morgans Spiced	£3.80	£5.80
Kraken Spiced	£4.00	£6.50
Lambs Navy	£3.80	£5.80
Malibu	£3.60	£5.10

Price listed excludes mixers which are priced separately