

# PADDOCK MENU

## STARTERS

### Cream of Wild Mushroom Soup (130 kcals Per Serving)

A smooth blended soup made with handpicked wild mushrooms and plant-based cream, served with a caramelised onion and tarragon palmier

Allergens: Celery, wheat (gluten)

### Breaded Black Pudding (354 kcals Per Serving)

Two slices of black pudding, bread crumbed and fried, served with tomato chutney and grilled streaky bacon

Allergens: Wheat (gluten), egg, milk, mustard

### Smoked Salmon (364 kcals Per Serving)

A disc of puff pastry, topped with cream cheese and chive and smoked salmon, finished with tomato Concassé

Allergens: Wheat (gluten) milk, fish

### Paprika Beans (444 kcals Per Serving)

A medley of beans cooked in a rich tomato sauce, flavoured with smoked paprika and served on a fried tortilla, finished with crème fraiche, red onion and cucumber

Allergens: Celery, wheat (gluten) milk

### Ardennes Pâté (379 kcals Per Serving)

A coarse-textured pork pâté with a touch of garlic served with piccalilli and toasted bread

Allergens: Egg, milk, mustard, wheat (gluten)

## MAINS

### Slow Cooked Lamb Shank (1358 kcals Per Serving)

Shank of lamb cooked in a rich sauce, flavoured with garlic, rosemary and red wine, served with creamy mashed potato, tender stem broccoli and buttered savoy cabbage, finished with red wine gravy

Allergens: Celery, wheat (gluten) milk

### Chipotle Chicken Burger (1249 kcals Per Serving)

Two marinated chicken thighs brushed with a chipotle sauce, topped with smoked cheddar, tomato, chipotle mayonnaise and a hash brown, served in a focaccia roll with smokey seasoned chips

Allergens: Wheat (gluten) milk

### Hake Velouté (547 kcals Per Serving)

Hake baked in butter, served with a fondant potato, a smooth creamy velouté and roasted vegetables finished with parsley butter

Allergens: Celery, wheat (gluten) milk, fish

### Roasted Duck Leg (679 kcals Per Serving)

Roasted leg of Duck served with dauphinoise potato, tender stem broccoli and buttered cabbage, finished with a red wine and mushroom sauce

Allergens: Celery, wheat (gluten) milk, mustard

### Sweet Potato and Paneer Curry (592 kcals Per Serving)

A medium sweet curry with chunks of sweet potato, paneer and tomatoes, served with onion rice, vegetable samosa and garlic naan bread

Allergens: Celery, wheat (gluten) milk, mustard, soy

### 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: Wheat (gluten) May contain milk

### 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: Wheat (gluten) May contain milk

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

Allergens: Celery, wheat (gluten) milk,

## DESSERTS

### Chocolate Pudding

(535 kcals with custard or 581 kcal with ice cream)

A hot moist chocolate pudding served with custard or vanilla ice cream

Allergens: Egg, milk, soy, wheat (gluten)

### Lemon Tart (473 kcals Per Serving)

A generous slice of tangy lemon tart served with Chantilly cream and raspberries

Allergens: Egg, milk, wheat (gluten)

May contain soy

### Cinnamon Waffle (675 kcals Per Serving)

Hot waffle served with English toffee ice cream and toffee sauce

Allergens: Egg, milk, wheat (gluten), soy

### Fresh Fruit Platter (v) (296 kcals Per Serving)

A selection of fresh fruit served with a fruit coulis

### Cheese and Biscuits (v) (732 kcals Per Serving)

Brie, cheddar and stilton served with fruit chutney, celery and grapes

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

## 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



# WINE LIST

## 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, Chile

Fresh, dry white wine with hints of  
guava and tropical fruits

£24.00

### 4. Terramater Vineyard Reserve

Sauvignon Blanc, Chile £28.00

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

| 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  |

## ROSE

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, Venezie, Italy

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

£23.00

## SPARKLING & CHAMPAGNE

### 14. Vignana Prosecco Extra Dry

£28.00

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

### 15. Moët & Chandon Brut Impérial NV, Champagne

£58.00

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

## 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

£23.00

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

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

£26.00

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

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

£28.00

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

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

£30.00

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