

PADDOCK MENU

SEPTEMBER, OCTOBER, NOVEMBER 2024

STARTERS

Minestrone Soup **V GF**

A traditional hearty Italian soup packed with vegetables, beans and gluten free pasta

Allergens: Soup: Celery
(111 kcals per serving)

Salt Beef and Gherkin Salad

Toasted sourdough bread with red onion jam, topped with salt beef and gherkins, finished with Dijon mustard mayonnaise

Allergens: Wheat (gluten), egg, mustard
(222 kcals per serving)

Chorizo and Sausage

Baby chorizo, cocktail sausages and beans cooked in a smoked paprika tomato sauce, served in a baked tortilla basket

Allergens: Celery, wheat (gluten), milk, soy (soybeans)
(429 kcals per serving)

Smoked Trout Pâté **GF**

A smooth pâté made from wood chip smoked trout, crème fraiche, dill and smoked salmon, served with cucumber, tomato, spring onion chutney and a toasted gluten free croûton

Allergens: Egg, fish, milk
(279 kcals per serving)

Roasted Pepper and Feta **V GF**

Baby gem lettuce topped with olive tapenade, roasted peppers and feta cheese, finished with lemon oil

Allergens: Milk
(265 kcals per serving)

MAINS

Rib and BBQ Combo

A half rack of sticky ribs, pulled BBQ brisket slider and grilled smoked sausage, served with mac 'n' cheese and chips

Allergens: Celery, wheat (gluten), egg, milk, mustard, soy (soybeans), sulphites. May contain: Fish
(1476 kcals per serving)

Chicken and Rice **GF** (without wraps)

Three chicken thighs marinated in a blend of herbs and spices, served with tomato salsa, two flour wraps, savoury rice and a tomato and red onion salad

Allergens: Celery. Tortilla wraps: Wheat (gluten)
(1520 kcals per serving)

Big Boy Lasagne

A ragu of slow cooked beef cheek, red wine and tomatoes, layered between sheets of pasta, topped with Parmesan cheese sauce, served with garlic ciabatta, mixed salad and a side of chips

Allergens: Celery, wheat (gluten), milk
(1335 kcals per serving)

Fillet of Sole

Fillet of sole filled with creamed spinach, courgettes with a parsley crust, baked and served with garlic onion potatoes and green beans

Allergens: Wheat (gluten), fish, milk
(1157 kcals per serving)

Mushroom Bourguignon **V GF**

Chestnut and Portobello mushrooms cooked with shallots, red wine and carrots, served with garlic and onion potatoes and green beans

Allergens: Celery, Milk
(1268 kcals per serving)

10oz English Sirloin Steak **GF**

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)

18oz T-Bone Steak (£5.00 Supplement) **GF**

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)

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

Allergens: Celery, wheat (gluten), milk

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

DESSERTS

Golden Syrup Pudding **V GF**

A gluten free sponge pudding with a light syrup topping, served with custard or vanilla ice cream

Allergens: Egg, milk
(698 kcals with custard / 590 kcals with ice cream)

Lime and Ginger Cheesecake **V**

A cheesecake made of Mascarpone cream cheese, fresh lime and stemmed ginger, set on a buttery biscuit base, topped with lime jelly and finished with white chocolate sauce

Allergens: Wheat (gluten), milk, soy (soybeans)
(687 kcals per serving)

Panna Cotta **V GF**

A classic Italian dessert meaning cooked cream, served with raspberries and raspberry coulis

Allergens: Milk
(407 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

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.

ADULTS NEED AROUND 2000 KCAL PER DAY. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.

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

£5.40 | £6.20 | £7.40 | £21.50

2. Vignana Pinot Grigio, Italy

Dry and elegant wine with plenty of citrus fruit flavours

£5.80 | £6.60 | £7.80 | £22.50

3. Invenio Sauvignon Blanc, France

Crisp and fresh white wine with grassy floral notes

£25.50

4. Terramater Vineyard Reserve Sauvignon Blanc, Chile

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

£28.50

5. Eisberg Alcohol Free Sauvignon Blanc

Fresh and aromatic alcohol free wine with hints of gooseberry and tropical fruit flavours

£15.50

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

ROSÉ WINE

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

£5.40 | £6.20 | £7.40 | £21.50

7. Lyric Pinot Grigio Blush, Venetie, Italy

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

£25.00

8. 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

£32.00

SPARKLING & CHAMPAGNE

15. Vignana Prosecco Extra Dry

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

£29.00

16. 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

£60.00

VODKA

	Single	Double
Smirnoff Red Label	£3.60	£5.10
Ciroc Flavours (Apple, Mango, Pineapple, 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

9. Clockwork Raven Merlot, Chile

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

£5.40 | £6.20 | £7.40 | £21.50

10. Spearwood Shiraz, South Australia

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

£24.50

11. Rare Vineyards Malbec, Languedoc-Roussillon, France

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

£27.00

12. Medivo Rioja Crianza, La Rioja, Spain

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

£30.00

14. Andean Vineyards Malbec, Mendoza, Argentina

Delicious and bursting with notes of dark fruits including blackberry and plum. Deeply rich and the perfect accompaniment to red meats and cheeses

£32.50

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
Captain Morgans Spiced Alcohol Free	£3.20	£4.70

Price listed excludes mixers which are priced separately