

# PADDOCK MENU

APRIL, MAY, JUNE 2025

## STARTERS

### Cream of Chestnut 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)

### Sarrano 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** (without chips)

Prime salmon served with a salad of baby gem lettuce, cherry tomatoes, cucumber dill salsa, soft boiled egg, avocado and new potatoes, 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** (with 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** (with 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)

### Tiramisu **V**

Coffee soaked sponge fingers, mascarpone cream and Marsala wine combine to make this classic dessert

**Allergens: Egg, milk, wheat (gluten) May contain: soy (soybeans)**  
(796 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

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

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.

## 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, Venetie, 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, Venetie, 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. Alta Vista Estate Premium Malbec, Mendoza, Argentina

Richly robust wine with ripe red fruits and cherry aromas.  
Silky tannins and a hint of spice with a well rounded finish  
£38.00