

# *Paddock Restaurant*

## Starters

### **Soup Of The Day (V)**

Served with a roll and butter  
(Please see waiting staff for details)

### **Cheese, Ham and Tomato Tart**

Mature cheddar cheese, smoked ham and cherry tomatoes  
cooked in a savoury egg custard, set in shortcrust pastry

### **Prawn Platter**

Prawns topped with a classic Marie Rose sauce,  
set on a bed of shredded lettuce, garnished with tomato and  
cucumber and served with bread and butter

## Mains

### **Pasta Bolognese**

Shaped pasta tossed in a rich mince beef tomato sauce

### **Slow Cooked Pork**

Pork chop cooked in sage and onion stock, served with creamy mashed  
potato and mixed vegetables

### **Fish Burger**

Fried battered fish burger with tartar sauce and crunchy lettuce  
served in a gourmet bun with a side of chips

### **Cauliflower Cheese Tart**

Florets of cauliflower coated in a mature  
cheese sauce and baked in short crust pastry,  
served with mashed potato and mixed vegetables

## Desserts

### **Spotted Dick**

A light sponge pudding with raisins and mixed spice,  
served with custard, cream or ice cream

### **Chocolate Fudge Cake**

A light textured chocolate sponge, filled and covered with  
chocolate fudge icing, served with ice cream or cream

### **Mixed Ice Cream**

A choice of vanilla, chocolate or strawberry,  
or a mix of all three

## To Finish

### **Selection of Teas or Coffee**

Please note any additional tea, coffee or cappuccino will be charged as below

Tea - £1.00 Coffee - £1.20 Cappuccino - £1.20

# Wine List

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

## White Wine

- |  |              |              |              |               |
|--|--------------|--------------|--------------|---------------|
| <b>1. Spearwood Chardonnay, Australia</b>  | <b>£4.80</b> | <b>£5.60</b> | <b>£6.80</b> | <b>£20.00</b> |
| Fresh, juicy wine with melon fruit flavour and a crisp finish                              |              |              |              |               |
| <b>2. Vignana Pinot Grigio, Italy</b>  | <b>£5.20</b> | <b>£6.00</b> | <b>£7.20</b> | <b>£21.00</b> |
| Dry and elegant wine with plenty of citrus fruit flavours                                  |              |              |              |               |
| <b>3. Invenio Sauvignon Blanc, Chile</b>   |              |              |              | <b>£24.00</b> |
| Fresh, dry white wine with hints of guava and tropical fruits                              |              |              |              |               |
| <b>4. Terramater Vineyard Reserve Sauvignon Blanc, Chile</b>                               |              |              |              | <b>£28.00</b> |
| Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish |              |              |              |               |

## Rosé Wine

- |  |              |              |              |               |
|--|--------------|--------------|--------------|---------------|
| <b>6. Invenio White Zinfandel, USA</b>                               | <b>£4.80</b> | <b>£5.60</b> | <b>£6.80</b> | <b>£20.00</b> |
| A medium-sweet rosé with delicious raspberry and strawberry flavours |              |              |              |               |
| <b>7. Lyric Pinot Grigio Blush, Venezie, Italy</b>                   |              |              |              | <b>£23.00</b> |
| Light and delicate pink Pinot Grigio that is off dry on the palate   |              |              |              |               |

## Red Wine

- |   |              |              |              |               |
|---|--------------|--------------|--------------|---------------|
| <b>8. Clockwork Raven Merlot, Chile</b>   | <b>£4.80</b> | <b>£5.60</b> | <b>£6.80</b> | <b>£20.00</b> |
| Fruity red wine that has a nice balance of tannin and a rounded finish  |              |              |              |               |
| <b>9. Spearwood Shiraz, South Australia</b>   |              |              |              | <b>£23.00</b> |
| Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices                                |              |              |              |               |
| <b>10. Bone Orchard Malbec, Uco Valley, Mendoza, Argentina</b>  |              |              |              | <b>£26.00</b> |
| A mid-bodied red wine with soft tannins and a jammy dark berry aroma  |              |              |              |               |
| <b>11. Medivo Rioja Crianza, La Rioja, Spain</b>  |              |              |              | <b>£28.00</b> |
| Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum                                       |              |              |              |               |
| <b>12. Andean Vineyards Malbec, Mendoza, Argentina</b>  |              |              |              | <b>£30.00</b> |
| Delicious and bursting with notes of dark fruits including blackberry and plum.<br>This wine is one to savour and enjoy |              |              |              |               |

## Sparkling & Champagne

- |   |               |
|---|---------------|
| <b>14. Vignana Prosecco Extra Dry</b>   | <b>£28.00</b> |
| Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish                              |               |
| <b>15. Moët &amp; Chandon Brut Impérial NV, Champagne</b>   | <b>£58.00</b> |
| Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche |               |

## Gin

	Single	Double
Gordon's	£3.40	£4.90
Gordon's Pink	£3.40	£4.90
Bombay Sapphire	£3.60	£5.60
Bombay Citron Lemon	£3.80	£5.80
Villa Ascenti Italian Gin	£3.80	£6.30
Tanqueray Royale Blackcurrent	£3.80	£6.30
Tanqueray Sevilla Orange	£3.80	£6.30