

STARTERS AND SHARERS

Selection of Freshly-Baked Artisan Breads lemon-herb butter, olive oil, balsamic vinegar from our local bakery (NF)	£6.00	Homemade Pea and Ham Soup warm crusty bread roll (GF, DF, NF, V optional, VG optional)	£7.50	Homemade Ham Hock and Pistachio Terrine shallot, apple puree, pork scratching, watercress and French dressing	£10.00
Woodland Mushroom Fricassee rocket salad and crostini (NF)	£8.00	Trio of Melon feta cheese, thyme and lemon syrup, micro mint (GF,V)	£9.50	Salmon Gravdax goat's cheese mousse, gold beetroot, honey and mustard dressing (GF, V) (£3.00 supplement charge for our guests with inclusive package)	£12.50
Panna Cotta Parmigiano Reggiano Puree with parma ham (NF)	£11.00				

MAIN COURSES

Our free-range English Pork and Beef supplied from Barracks Farm, East Horsley, Surrey		10oz Barracks Farm English Sirloin Steak chunky chips, tenderstem broccoli, roasted vine tomatoes, watercress (DF, NF)	£29.00		
Pan Fried Pork Steaks spinach, pilaf rice, green beans, roasted shallot and mushroom sage sauce (GF,NF)	£18.50	Choose chimichurri sauce (GF, DF, NF) or peppercorn sauce (GF, NF) (£6.00 supplement charge for our guests with inclusive package)		Pea and Wild Mushroom Risotto rocket pesto and parmeson (DF, GF, NF, V, Vg)	£14.00
Sutton Hoo Chicken is a premium quality chicken which is slow-grown in large free-range fields in Suffolk		Our fish is responsibly sourced from Cooper Foods and delivered fresh		with grilled Chicken Breast (GF, DF, NF)	£6.00
Pan-Roasted Sutton Hoo Chicken Breast tarragon mashed potato, green beans, tenderstem broccoli, carrot, asparagus and port wine sauce (GF, DF, NF)	£19.50	Pan-fried Sea Bass Fillet sauté heirloom potatoes, peas, green beans, fennel, lemon, garlic herbs, cream sauce (NF)	£21.50	with grilled Halloumi (GF, NF, V)	£4.00
		Prawn and Chorizo Linguine lime-roasted zucchini, garlic and tomato sauce, drizzled with olive oil (NF)	£19.50	with Smoked Tofu (GF, DF, V, Vg option)	£3.50

DESSERTS

Passion Fruit Crème Brûlée lemon sorbet, shortbread crumb (NF)	£7.50	Easthampstead Park Eton Mess berries, meringue, strawberry jelly, topped with raspberry coulis (V)	£7.50	Yarde Farm Devon Ice Cream Trio Choose from:	£7.00
Chocolate Orange Tart clotted cream ice cream (NF)	£7.50	Trio of British Farmhouse Cheese crackers, spiced fruit chutney, grapes (NF)	£9.00	Cookie Dough and Clotted Cream Salted Caramel (GF) Strawberry (GF) Chunky Chocolate (GF) Banoffee Crunch (GF) Vegan Chocolate (GF, DF, Vg) Lemon Sorbet (GF, DF, Vg)	
Raspberry Cheesecake lemon sorbet, coulis (NF)	£7.50				

WHITE WINE

	175ml	250ml	Bottle
Bianco d'Italia	£5.15	£6.75	£19.50
Sospiro, Emilia Romagna, Italy Harmonic on the palate, with refreshing acidity. Intense fruit flavours prevail, with delicate, subtle, floral notes			
Sauvignon Blanc	£6.30	£8.30	£24.00
Vamonos, Central Valley, Chile Zesty with a crisp, refreshing acidity. Slight hints of melon and grapefruit come through on the palate			
Pinot Grigio	£6.30	£8.30	£24.00
Casa de Rossa, Veneto, Italy Lemony on the nose, with a delicious balance in the mouth, with a sublime lingering finish of fresh garden herbs			
Chardonnay	£5.90	£7.75	£22.50
Homeward Bound, Australia Bright and zesty, with flavours of white stone fruit and a citrus tang on the finish			
Chenin Blanc			£26.00
Free-run Steen, South Africa Bursting with flavour, this is a mouthwatering Chenin Blanc with intense tropical fruit flavours offset by a vibrant acidity. Crisp, bold and refreshing			
Sauvignon Blanc			£27.00
Mack & Collie, Marlborough, NZ A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours			
Chablis			£32.00
Olivier Tricon, Burgundy, France Bright, elegant crisp minerality and refreshing citrus-like acidity. Beautifully balanced. This is a benchmark Chablis. (Vg)			
Sancerre			£35.00
Les Petit Broux, Les Celliers de Cérès, Loire, France Good concentration of green fruits and crisp citrus flavours with a racy, mineral streak and refreshingly clean finish (Vg)			

RED WINE

	175ml	250ml	Bottle
Rosso d'Italia	£5.15	£6.75	£19.50
Sospiro, Emilia Romagna, Italy Fresh and well-balanced, with flavours of blackcurrant and dark berries			
Merlot	£6.30	£8.30	£24.00
Vamonos, Central Valley, Chile Brimming with flavours of crushed dark fruits and oak notes. Soft, ripened tannins lead to a silky lingering finish			
Cabernet Sauvignon	£6.30	£8.30	£24.00
Vamonos, Central Valley, Chile Plum, blackberry and cedar flavours interlacing throughout the palate. Slight hints of leather and tobacco			
Shiraz	£5.90	£7.75	£22.50
Homeward Bound, Australia Smooth and textured, with dark chocolate and lively spices bursting through			
Malbec			£26.00
Melodias, Trapiche, Mendoza, Argentina A robust wine accented by rich flavours of violets and plums. Subtle hints of vanilla add a re ned sweetness on the finish (Vg)			
Rioja Crianza			£28.00
Ramon Bilbao, Rioja, Spain A youthful, ruby-red wine with spicy nuances of cumin, vanilla and cinnamon (Vg)			
Pinot Noir			£32.00
Yealands, Marlborough, New Zealand The palate is well-rounded, with notes of plum and spice, silky tannins (Vg)			
St. Emilion			£35.00
Lussac, Chateau La Tuilerie des Combes, Bordeaux A medley of black cherry, chocolate, liquorice and eucalyptus come together in this rich wine. Soft, round tannins (Vg)			

SPARKLING WINE

	20cl	Bottle
Prosecco	£7.50	£7.50
Tosti, Veneto, Italy A crisp off -dry palate boasts fresh and fruity favours, which are enhanced by a balancing swirl of minerality		

CHAMPAGNE

	Bottle
Brut Baron de Marck Gobillard	£40.00
Champagne, France Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly-baked brioche adds complexity and class	
La Cuvee, Laurent Perrier	£55.00
Champagne, France Fresh, elegant and creamy with a lovely lightness, and delicate stream of bubbles (Vg)	
Cuvee Rosé, Laurent Perrier	£70.00
Champagne, France An abundance of ripe summer fruit flavours are enveloped in a creamy texture (Vg)	

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Blush	£6.30	£8.30	£24.00
Casa de Rossa, Veneta, Italy A light and refreshing rosé. On the palate, the wine is crisp - coupling citrus flavours with a strawberry core			
White Zinfandel	£5.90	£7.75	£22.50
Desert Rose, California, USA Fruity on the nose, with intense strawberry and citrus notes. Light and refreshing with a smooth, sweet finish			

Terrace
RESTAURANT

Our amazing British and local suppliers

All our produce is carefully chosen from selected suppliers. Where possible we support local producers who farm ethically and sustainably. The animals and the land are treated holistically and with respect.



Active Hospitality is a dynamic privately-owned UK Hotel Group. Our mission is the "Delivery of the highest quality of customer service with a sense of personality and professionalism".

*All weights are uncooked. Weight may reduce during the cooking process.

*For those guests on inclusive dining packages, please ask your server for confirmation of your dining allowance.

Please inform your server if you have any dietary requirements
V: Vegetarian Vg: Vegan GF: Gluten Free DF: Dairy Free NF: Nut Free

ACTIVE
- HOSPITALITY -