



# Gold Room

## STARTERS

**Chef's Daily Soup** GFO, DFO, VEO  
crusty bread roll, ask your server for  
today's selection £7.50

**Tempura King Prawns** GF, DF  
lemon and garlic aioli £9.95

**Smoked Salmon Salad** GF, DF  
avocado and lime purée,  
cucumber ribbons, radish £8.95

**Honey Roasted Pear Stuffed  
with Blue Cheese** GF, V  
toasted walnuts, rocket,  
balsamic glaze £8.50

**Chicken, Sun Dried Tomato  
and Basil Terrine**  
Caprese salad, basil pesto,  
balsamic glaze £8.50

**Beetroot, Potato and Herb  
Tartare** GFO, VE  
braised shallots, dill mayonnaise,  
rosemary crostini £7.95

## LIGHT PLATES

**Steamed Mussels** GFO  
Thai red curry or white wine cream sauce,  
sourdough bread  
Starter £10.50 | Main (with French fries) £19.50

**Caesar Salad** GFO, VO  
baby gem lettuce, Caesar dressing, croutons, crispy bacon, soft  
boiled egg, parmesan  
Starter £8.50 | Main £14.50  
Add: Chicken +£4.50, Garlic King Prawns +£5.50, Avocado +£3.50

## MAINS

### FROM THE SEA

**Fish of the Day** GF, DF  
warm new potato salad, sautéed  
fennel, roasted red peppers and  
onions, tenderstem broccoli,  
salsa verde £19.95

**Crispy Battered Fish & Chips**  
GF, DF  
peas, tartare sauce, lemon £18.50

ROOM TO REWARD

**Pan-Fried Sweet Chilli  
Salmon Fillet** GF, DF  
Asian-style stir-fried vegetables,  
sautéed pak choi £20.95

### FROM THE FARM

**Grilled Pork Meddalions** GF, DFO  
butter sauté new potatoes,  
wild mushroom, onion velouté,  
peppercorn sauce £20.95

**Roast Chicken Supreme** GF, DF  
creamy mashed potato, honey-roasted  
carrots and parsnips, celeriac purée,  
rosemary gravy £20.95

**Slow-Cooked Braised Feather  
Blade of Beef** GF, DF  
creamy mashed potato, celeriac purée,  
kale, carrots, rosemary gravy £22.50

### FROM THE FIELD

**Wild Mushroom Pappardelle** V  
black truffle-scented pasta,  
creamy wild mushroom sauce,  
rocket, garlic bread £17.50

**Beetroot Tikki Curry** DF, VEO  
beetroot, sweet potato and  
chickpea patie, curry sauce,  
basmati rice, naan bread £17.50

**Greek Salad** GF, VEO  
marinated feta and olives, cherry  
tomatoes, cucumber, red onion,  
green peppers, balsamic glaze £17.50

## GRILL

Wine match: perfect with Ippolito 1845 Liber Pater

**Sirloin Steak** GF  
wild mushrooms, vine tomatoes,  
peppercorn or blue cheese sauce,  
with chips or sweet potato fries £25.50

**Surf & Turf** GF  
Sirloin steak, garlic king prawns, wild mushrooms,  
vine tomatoes, peppercorn or blue cheese sauce,  
with chips or sweet potato fries £29.95

## DAILY SPECIALS

Monday & Tuesday Pie of the Day £18.50

Wednesday & Thursday Pasta or Risotto £17.50

Friday Curry Night £18.95

Saturday Grill Special (ask your server)

Sunday Roast Selection £18.95

## SIDES

Chunky Chips VE, GF £4.50

Halloumi Fries V £5.50

Sweet Potato Fries VE £4.95

Garden Salad £5.95

Bread Roll VEO 95p

VE - Vegan | VEO - Vegan Option | V - Vegetarian | VO - Vegetarian Option

GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option

If you have any food allergies, intolerances, or sensitivities, please mention this to your server when ordering. While we take care, our kitchen prepares food in shared spaces where various allergens are present, so we're unable to guarantee that dishes are completely free from allergenic ingredients.

A 10% discretionary service charge will be added to your bill, distributed in its entirety to our team.



# Wine List

Bin No	WHITES	Taste Guide	125ml	175ml	250ml	Bottle
	White Wine of the month Ask your server for details		£6.00	£7.95	£9.00	£26.75
1	Le Harve de Paix Colombard Sauvignon Blanc France, Fruit-forward and rounded with apple and pear flavours. Full flavoured with a long finish	2	£5.50	£7.25	£8.75	£26.50
2	Casa Santiago Sauvignon Blanc Vegan Chile Aromas of lemon and lime with passionfruit. light bodied, plentiful fresh fruit and crisp acidity	1	£5.75	£7.75	£8.95	£27.50
3	Botter Pinot Grigio Vegan Italy, Crisp and refreshing and with citrus and pear flavours and just a hint of floral intensity	1	£6.25	£7.75	£9.10	£27.50
4	Ant Moore A+ Sauvignon Blanc, Marlborough Vegan New Zeland ,Expressively aromatic, juicy lime, grapefruit, tropical notes and herbal accents	1	£8.25	£10.00	£11.75	£35.00
5	Mountbridge No1 Reserve Chardonnay Australia, bouncy stone fruit flavours; plump nectarine, apricot and peach. Ripe, quite full-bodied and dry	2	£7.00	£7.80	£8.70	£29.50
6	Furleigh Estate Bachus Dry Dorset, Aromatic and dry with elderflower, citrus and hedgerow fruit - vibrant, crisp and very refreshing	1	£8.50	£10.50	£12.50	£38.50
7	Furleigh Estate Fume Sauvignon Blanc Dorset, A richer style of Sauvignon Blanc with flinty, smoky hints, ripe citrus and a gently rounded finish	2	£8.50	£10.50	£12.50	£38.50
8	Ippolito Mare Chiaro Organic Italy, Fresh and approachable with notes of peach, citrus and white flowers, finishing clean and lively	2				£34.50

Bin No	ROSÉ	Taste Guide	125ml	175ml	250ml	Bottle
9	Wildwood White Zinfandel Rose USA, Flavours of ripe strawberry and juicy watermelon	3	£5.50	£7.25	£8.50	£26.50
10	Botter Pinot Grigio Rosato Vegan Italy, Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate	2	£6.25	£7.75	£9.10	£28.00
11	Ippolito Mabilia Organic Bright, dry rosé with strawberry and red-berry aromas, a delicate floral touch and a crisp finish	2				£34.00

Bin No	REDS	Taste Guide	125ml	175ml	250ml	Bottle
	Red Wine of the month Ask your server for details		£6.00	£7.95	£9.00	£26.75
12	Le Harve de Paix Grenache Syrah France, rich and dark red in colour, with juicy ripe plum flavours	B	£5.50	£7.25	£8.75	£26.50
13	Casa Santiago Cabernet Sauvignon Vegan Chile, Intense blackcurrant and plum flavours. Vibrant and with a long finish	C	£5.75	£7.75	£8.95	£27.50
14	Vivolo di Sasso Merlot Vegan France, Fruity damsons, plum, cherries and spices with juicy tannins	B	£6.25	£7.75	£8.95	£27.50
15	Los Haroldos Chacabuco Malbec Vegetarian Argentina, Firm juicy structure, great fruit expression, smooth tannins and a lively finish	C	£7.75	£8.65	£10.65	£33.00
16	Mountbridge Reserve Shiraz Vegan Australia, Juicy and soft with blackberries, blackcurrant pastilles, black cherries, pepper and spice	C	£5.75	£7.75	£8.95	£27.50
17	Rioja Seniorial Crianza Spain, bright, juicy, refreshing medium-bodied with a fruit-led palate	C				£33.00
18	Ippolito Liber Pater Organic Italy, Medium-bodied and easy-drinking with cherry and dark berry fruit, subtle spice, and smooth tannins	C				£34.50

Bin No	SPARKLING WINES	Taste Guide	125ml	175ml	250ml	Bottle
19	Dorset Sparkling Wine, Furleigh Estate Elegant English sparkling from Dorset with fine bubbles, bright orchard fruit and a fresh, celebratory finish	2	£10.25			£49.95
20	Botter Prosecco Spumante Brut Vegan Italy, crisp, lively, fizz with green apple and citrus notes, lightly sparkled	2	£8.25			£33.50
21	Botter Prosecco Rose Spumante Brut Vegan Italy, Fragrant, strawberries, raspberries and passionfruit,	2				£35.00
22	Champagne Baron Albert L'Universelle Brut Vegan France, aged for 4 years, this medal winning Champagne is light fresh and fruity	1				£49.95



Furleigh Estate Fine Wines  
from Dorset

White Wine, Rose, Sparkling : Driest 1 ~ Sweetest 9  
Red Wine : Lightest A ~ Full-bodied E