

BAR & KITCHEN

Monday to Thursday (4 PM to 10 PM) Friday to Saturday (2 PM to 10 PM) Sunday closed.

LIGHT BITES & SHARING

Halloumi Fries 7.50

Mini Burgers & sriracha mayo 9.50

Mac & Cheese with truffle oil 7.50

Crispy Calamari & garlic mayo 9.00

Zucchini Chips with parmesan 5.50

Cauliflower Tempura with sweet chilli sauce 7.50

STARTERS

(V) The Lodge Soup of the day 7.00

Seared Scottish Scallops pea puree & crispy bacon crumb 13.00

Chicken Goujon served with sweet chili deep and fries 12.50

Field Mushrooms (V)

sourdough toast, parmesan shavings & balsamic syrup 9.50

Tiger Prawns

served with fresh cherry tomato sauce & toasted sourdough 12.50

PLANT

Add Robata Chicken or Halloumi (V) 4.00

(VG) Greens & Grains

broccoli, quinoa, couscous, butternut squash greens, pomegranate, toasted pumpkin seeds & molasse dressing 12.50

(V) Wild Mushroom Risotto Rocket & parmesan flakes 12.50

Classic Caesar Salad

hen's egg, cos lettuce, brioche croutons, anchovies & parmesan flakes 14.00

MAINS

Robata Grilled Spatchcock Chicken watercress, charred lemon & fries 21.00

Beer Battered Fish & Chips mushy peas & tartare sauce 18.50

Pan Fried Salmon Fillet mash potatoes, asparagus & saffron creamy sauce 20.00

The Lodge Hotel Cheeseburger lettuce, west country cheddar cheese, burger relish, brioche bun & fries 17.00

Club Steak (Flat Iron) watercress, tomato, peppercorn sauce & fries 24.00

SIDES

Hand Cut Chips 4.50

Sweet Potatoes Fries 4.50

Rustic Rosemary Fries (V) 4.50

Seasonal Greens(V) 4.50

Mix Salad Leaves (V) 4.50

CHEESE & DESERTS

Affogato vanilla ice cream & espresso coffee (V) 5.00

Chocolate Fondant chocolate, pistachio soil & vanilla ice cream 7.50

Vanilla Panna Cotta mix berries compote crushed amaretto biscuit 7.50

Homemade Tiramisu 7.50

Selection Of Artisanal Cheese crackers & chutney 12.00

Ice Creams two scoops (vanilla, chocolate, salted caramel) 6.00