



# TERRACE MENU

---

**Antipasto:** Selection of Cured Meats, Bocconcini Balls, Selection of Breads, Marinated Olives, Feta and Sun Dried Tomatoes, House Dressings, Olive Oil and Balsamic £18.95 (GF) 1120Kcal

**Fruit De Mer:** Kiln Roasted Salmon, Lemon and Dill Crab Balls, Classic Prawn Cocktail, Cod Bites, Smoked Salmon, Celeriac Remoulade, Granary Sour Dough, Lemon Aioli and Roasted Garlic £19.95 (GF, DF, LF) 1105Kcal

**Cheese Feast:** Deef Fried Halloumi and Yorkshire Brie, Cheese Fondue, Spiced Tomato Chutney, Toasted Sourdough and Aspen Fries £17.95 (GFR, V) 1010Kcal

**Panzanella Salad:** dressed with a Floral Basil Oil £10.95 (GFR, LF, DF, V, VER) 420Kcal

**Classic Caesar Salad:** Crispy Bacon, Anchovies, Croutons and Parmesan Cheese tossed in a Homemade Caesar Dressing £10.95 (GFR, DFR, LFR, VR, VER) 480Kcal

**Caprese Salad:** Fresh Mozzarella, Basil and Sun Ripened Tomatoes, dressed with Olive Oil £10.95 (GF, V) 585Kcal

**Royal Victoria Greek Salad:** Marinated Olives, Sun Dried Tomato, Feta Cheese, Cucumber and Red Onion, dressed with an Oregano and Lemon Oil £11.95 (GF, V) 620Kcal

\*\*Add Chicken 240Kcal or Prawns 302Kcal to your salad £5.00 each

## Light Bites

Any 3 Plates £20.00 or £8.00 each

Pitta Bread with Homemade Hummus and Red Pepper Salsa (LD, DF, V) 320Kcal

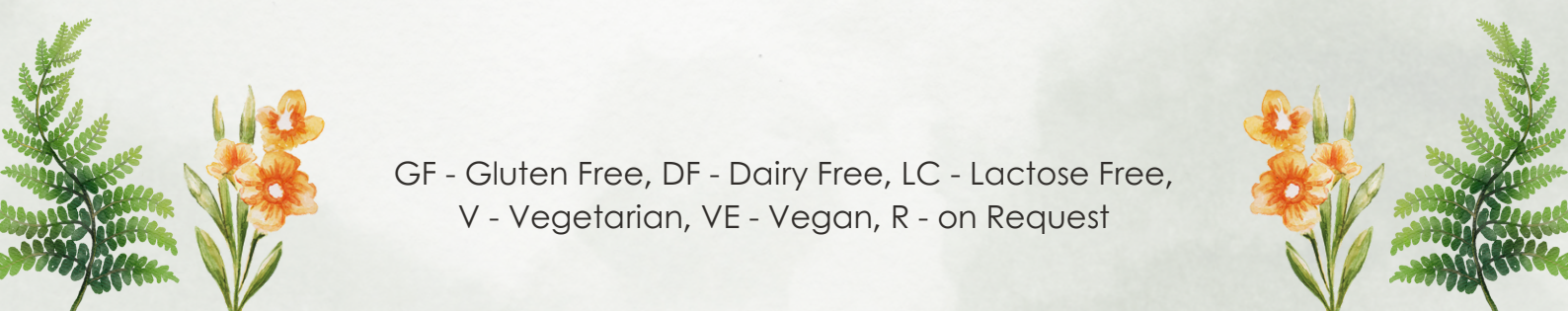
Honey Mustard Mini Chorizo (DF, LF) 650Kcal

Smokey BBQ Pork Belly Pieces (GF, LF, DF) 575Kcal

Homemade Onion Bhajjis and Raita (GF, LFR, DFR, V, VER) 430Kcal

Tempura Prawns and Thai Dip (GF, LF, DF) 685Kcal

Freshly Baked Bread Selection and House Marinated Olives (GFR, LF, DF, V, VE) 350 Kcal



GF - Gluten Free, DF - Dairy Free, LC - Lactose Free,  
V - Vegetarian, VE - Vegan, R - on Request





# TERRACE

# DRINKS MENU

---

Cocktails £12.00 Each

**Godfather:** Jameson Whiskey, Disaronno and Orange Peel over Ice

**Paloma:** Tequila Blanco, Lime Juice, Agave Syrup, Grapefruit Juice and Soda

**Pornstar Martini (Mocktail Available):** Absolut Vanilla/Strykk 0%, Passoa, Passion Fruit Puree, Lime Juice, Garnished with Passion Fruit and served with a shot of Prosecco

**Bloody Mary (Mocktail Available):** JJ Whitley Vodka/Strykk 0%, Lime Juice, Tomato Juice, Hendeson Relish, Tabasco and Celery

**Old Fashioned:** Jack Daniels Rye Whiskey, Sugar, Angostura Bitters, Orange Zest and Garnished with an Orange Peel

**Lychee Martini:** Ciroc Vodka, Lychee Syrup, Vermouth and Frozen Lychee

**Espresso Martini:** Absolut Vodka, Tia Maria, Espresso, Simple Syrup and Garnished with Coffee Beans

**Lemon Gin Fizz:** Gordons Lemon Gin, Simple Syrup, Lemon Juice, Soda, Garnished with fresh Lemon Slice and Lemon Olive Oil

**Raspberry Mojito (Mocktail available):** Barcardi, Fresh Raspberries, Mint, Lime, Sweet Red Wine, Simple Syrup, Garnished with Mint Sprig and a Lime Wedge

**Mango Colada (Mocktail Available):** Malibu/0% Rum, Coconut Milk, Mango Puree, Mango Juice, Finished with Mango Boba

**Negroni:** Gordons Dry Gin, Campari, Martini Rosso Sweet Vermouth, Garnished with Orange Peel and an Orange Slice

**Blue Raspberry Martini:** Raspberry Vodka, Blue Cruacao, Lime Juice, Simple Syrup and Egg White

