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## DINNER MENU

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### STARTERS **£7.50**

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#### Prawn Cocktail

Prawns, Marie Rose sauce, shredded lettuce, malted brown bread

#### Blood Orange Panna Cotta

Fruit caviar, fresh basil and berry coulis

#### Seasons Chicken Liver Pate

Quince jelly, baby cornichons, spiced apple chutney, toasted sourdough

#### Deep Fried Breaded Halloumi

Foraged salad, house dressing

### SALADS: SIDE **£4.50** SMALL BOWL **£6.50**

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#### Greek Salad **GF**

Feta cheese, olives, tomatoes, mint, cucumber, red onion

#### Italian Salad

Zesty croutons, parmesan, green lettuce, red onion, tomatoes, peppers

#### Seasons Green Salad **GF**

Traditional

### CLASSICS **£18.50**

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#### Classic Fish and Chips

Beer battered cod fillet, peas, chunky chips, tartare sauce

#### 'Seasons' House Burger

Char-grilled beef burger, bacon, cheddar cheese, chunky tomato house relish, Coleslaw, Skinny fries

#### Open Vegetable Lasagne

Garlic bread, parmesan and rocket salad

#### Chicken and Bacon Caesar Salad

Lettuce, Parmesan cheese, croutons, free-range egg, Caesar dressing

### GRILLS

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#### 8oz Fillet Steak **£27.95** (£7.95 supplement)

Chargrilled with tomato, field mushroom, beer battered onion rings or seasons house vegetables

#### 10oz Sirloin Steak **£24.95** (£4.95 supplement)

Chargrilled with tomato, field mushroom, beer battered onion rings or seasons house vegetables

Includes a choice of: Peppercorn, Bordelaise, Blue Cheese, or Diane Sauce

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Please inform us of any food allergies or special dietary requirements.

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Guests on Dinner inclusive can enjoy a 3 Course meal including filter coffee  
2 Courses for £25.00 inc. Coffee | 3 Courses for £30.00 inc. Coffee  
(Steak supplements apply, does not include salads unless taken as a starter)