

AFTERNOON TEA

3pm - 5pm

DEVON CREAM TEA GF? V 12.50 Plain scone, fruit scone, clotted cream and strawberry jam, served with your choice of tea or coffee 1493 kcal D, G, SU, E SEASONS AFTERNOON TEA GF? 2597 kcal D, G, SU, F, M, N, SO 22.50 Afternoon Tea's is subject to availability, pre-booking required. Plain scone, fruit scone, clotted cream and strawberry jam Sandwiches include: Cucumber & Creme Fraiche | Smoked Salmon & Cream Cheese Ham & English Mustard | Egg & Watercress Various selection of cakes and pastries Served with your choice of tea or coffee **DESSERTS BANOFFEE PIE** 8.95 Double cream 985 kcal G, D, E, N, SO, SU SALTED CARAMEL CHOCOLATE TART 295 Double cream 800 kcal D, G, SU, E STRAWBERRY CHEESECAKE 8.95 Double cream 917 kcal G, SO, D, SU FRESH FRUIT PLATE GF VE 8.95 A selection of mixed fruit, fruit sorbet 175 kcal SU AWARD WINNING 'YARDE FARM' ICE CREAM GF? V 8.95 3 scoops of either: Vanilla, Chocolate or Strawberry 474 kcal G, D, E, P, N, SO CHEESE & BISCUITS GF? V 11 95 Mature cheddar cheese, brie, Devon Blue, red onion chutney, celery and grapes 950 kcal D, SU,G, C, E, S, SO, N HOT DRINKS POT OF TEA OR COFFEE 4.00 CAFETIERE COFFEE per person 4.95 SPECIALITY TEAS 4.50 **BARISTA COFFEES** Espresso 4.25 | Double Espresso 4.95 | Flat White 4.95 Cappuccino 4.95 | Cafe Latte 4.95 | Americano 4.50 POT OF HOT CHOCOLATE 495

1.50

Alternative milks are available.

Choose from: Vanilla, Caramel or Hazelnut syrup

SYRUPS

SANDWICHES

— 12pm - 9.30pm -

All sandwiches are served on white or brown bloomer bread with a dressed side salad and skinny fries.

ROAST SILVERSIDE OF BEEF GF? Horseradish sauce, baby leaf 928kcal G, E, D, N, SU	11.95
ROASTED TURKEY BREAST GF? Cranberry sauce, lettuce 981kcal G, D, M, SU	11.95
HOME ROASTED GAMMON HAM GF? Mayonnaise, tomato, lettuce 952 kcal G, M, E, SU	11.95
MATURE CHEDDAR & RED ONION V VE? GF? Cheese and red onion mayonnaise 1036 kcal G, E, D, M, SU	11.50
EGG MAYONNAISE v GF? Watercress 982 kcal G, E, D, M, SU	11.50
TUNA MAYONNAISE GF? Cucumber 984 kcal G, E, D, M, F, SU	11.50
PRAWN & MARIE ROSE GF? Iceberg lettuce 980kcal G, C, CR, E, D, M, SU	12.50
HOUMOUS & ROASTED RED PEPPER VE GF?	11.50

HOT SANDWICHES

12pm - 2pm

All sandwiches are served on white or brown bloomer bread with a dressed side salad and skinny fries.

HOUSE CLUB SANDWICH GF? Chicken, mayonnaise, smoked bacon, lettuce, tomato 1007 kcal G, E, D, M, SU	13.95
MINUTE STEAK GF? Cooked pink, sautéed onion and mushroom, Dijon mustard mayonnaise, rustic sourdough 840 kcal G, E, D, M, S, SO, SU	15.95
WELSH RAREBIT v GF? Doom Bar beer and melted cheese sauce, served on two slices of white or granary toast 626 kcal G, M, E, D, N, S, SO, SU	11.95
BUCK RAREBIT v GF? Doom Bar beer and melted cheese sauce, two poached eggs, served on two slices of white or granary toast 782 kcal G, M, E, D, N, S, SO, SU	13.50
AVOCADO & POACHED EGG GF? V Two poached eggs, smashed avocado, served on toasted rustic sourdough, balsamic glaze 6, E, SU, S	11.50
Add Smoked Salmon 83 kcal Add Bacon 117 kcal	2.50 1.95

SHARING BOARDS

___ 12pm - 2pm | 6pm - 9pm -

SEASONS MINI SLIDERS GF?

19.95

Two mini 'Park' beef burgers and two mini 'Seasons' buttermilk chicken burgers, served with onion rings, relish, skinny fries 1898 kcal G, D, SU, E

SEAFOOD PLATTER GF

22.95

Salt & pepper squid, garlic, prawns & Marie Rose sauce, smoked salmon, fish goujons, Tartare sauce 992kcal D, MO, G, E, CR, F, SU

LIGHT SNACKS

12pm - 2pm | 6pm - 9pm

SOUP OF THE DAY GF? 8.50 Served with white or granary bread CLASSIC PRAWN COCKTAIL GF? 10.95 Iceberg lettuce, Marie Rose sauce, brown bread & butter 277 kcal CR, G, C, E, D, M, SU HOMEMADE CHICKEN LIVER PATE GF? 9.95 Cider & apple chutney, toasted mini brioche, quince jelly, balsamic glaze 181 kcal SU, D, E, G, C CHILLED DUO OF MELON GF VE 8.95 Fanned cantaloupe, Midori marinated honeydew, raspberry & prosecco coulis 108 kcal SU CHILLI & LIME CRAB CAKES 10.95 Lemongrass & chive sauce, fennel pickle, herb oil 252 kcal G, CR, SU, E, D

CLASSICS

12pm - 2pm | 6pm - 9pm

COD & CHIPS GF? Homemade tartare sauce, chunky chips, peas 1326 kcal G, E, F, D, M, SU	17.50
BREADED SCAMPI Homemade tartare sauce, chunky chips, peas 1053 kcal G, CR, E, F, D, M, SU	17.50
'SEASONS' HOUSE SALAD vve? GF Honey and lemon dressed salad and your choice of: Salmon Fillet GF? 354kcal Sweet Potato Falafel GF? VE 420kcal M, SU	15.95
CHEF'S ROAST OF THE DAY Prepared daily by our team of talented chefs E, D, F	16.50
BEETROOT WELLINGTON VE? Red wine gravy, roasted carrot puree 600 kcal G, SU, N, SO	16.50
CHESTNUT SPINACH & LENTIL LOAF v GF? Red wine gravy, roasted carrot puree 760 kcal SU, N	16.50
CHICKEN & BACON CAESAR SALAD Baby gem lettuce, poached egg, herb crouton, caesar dressing 690kcal E, D, G, M, F, SU	16.50

GRILLS & BURGERS

____ 12pm - 2pm | 6pm - 9pm

'PARK' BURGER GF? Bacon, mature cheese, tomato relish, toasted bun, skinny fries and coleslaw 1075 kcal G, E, D, M, S, SU	15.95
VEGAN BURGER GF? VE 'Moving Mountains' burger, smoked vegan cheese, tomato relish, toasted brioche bun, skinny fries 942 kcal G, S, SU	15.95
CHICKEN BURGER GF? Grilled chicken breast, Jerk spiced mayo, tomato relish, toasted bun, skinny fries and coleslaw 926kcal G, E, D, P, N, SU, S	14.50
8oz SIRLOIN STEAK GF? Served with grilled mushroom, tomato, chunky chips & onion rings 1056 kcal 6, SU	21.95
Add Peppercorn 215 kcal G, SU, D or Blue Cheese Sauce 233 kcal SU, D	3.50

SIDE DISHES

12pm - 2pm | 6pm - 9pm

HOUSE VEGETABLE & POTATOES GF?	5.95
CHUNKY CHIPS GF? 390 kcal	5.95
SIDE SALAD GF? 65 kcal M, SU	5.25
PEPPERCORN SAUCE 215 kcal G, SU, D	3.50
BACON 130 kcal G, SU, D	2.50
EXTRA CHEESE 400 kcal G,SU,D	1.50

SUNDAY CAVERY

Tables available every Sunday: 12pm - 2pm

Featuring a mouth-watering selection of roasted meats including: Beef, Pork, Gammon or Turkey, served with all the traditional trimmings.

CARVERY 15.95 | SWEET 7.50 per person

CHILDREN (3-12 year old) $8.50\,$ per child

D DAIRY G GLUTEN M MUSTARD EEGG MO MOLLUSCS CR CRUSTACEAN C CELERY N NUTS FFISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS LLUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

