



## CHAMPAGNE AND SPARKLING

CHANDON BRUT, ARGENTINA - 9.75/49.5

NYETIMBER CLASSIC CUVÉE, SUSSEX - 69

MOËT & CHANDON BRUT - 14.95/74

VEUVE CLICQUOT PONSARDIN BRUT - 102

MOËT & CHANDON BRUT ROSE - 17.5/110

LAURENT PERRIER BRUT ROSE - 125

DOM PERIGNON 2006 - 279

## MAGNUMS

MOËT & CHANDON BRUT - 190

LAURENT PERRIER BRUT ROSE - 290

## ROTTISERIE & GRILL

LANCASHIRE CHICKEN - 15/26  
half or whole marinated rotisserie  
Goosnargh farm Lancashire chicken,  
roast potatoes, spring greens garlic aioli

ANGUS FLAT IRON STEAK - 18.5  
green tomato & jalapeno salsa, fries

35 DAY AGED RIB-EYE ON THE BONE - 32  
(350g), garlic & herb butter, fries

WHIPPED CHICKPEA DIP,  
toasted focaccia - 7

NOCELLARA OLIVES - 3.5

SMOKED ALMONDS - 3.5

## STARTERS

BEETROOT CURED SCOTTISH SALMON - 11  
dill mayonnaise, turmeric pickled cucumber

SALT & PEPPER SQUID - 8.5  
sweet chilli, lime

WILD GARLIC ARANCINI - 5

PUGLIAN BURRATA - 10.5  
peas, mint, asparagus, pickled beetroot  
chardonnay dressing

TORTILLA CHIPS & AVOCADO DIP - 7

CRISPY FRIED PRAWNS - 9  
black sesame, fermented chilli mayo

## SALADS

CAESAR SALAD - 9.5  
baby gem, Berkswell, smoked anchovies,  
croutons (+ grilled chicken breast 5)

SALAD NICOISE - 12  
baby new potatoes, green beans,  
tomatoes, black olives, gem, boiled egg

QUINOA & TOASTED SWEETCORN - 10  
little gem, smoked almonds, spring onion,  
radish, miso dressing

WATERMELON CARPACCIO - 9.5  
pomegranate, rocket, pickled cucumber,  
vinaigrette

## MAINS

PAN FRIED SEABASS - 19  
chickpeas, chorizo, tomato chutney

GRILLED HALLOUMI SKEWERS - 16  
spiced couscous, yoghurt

BRAISED LANCASHIRE DUCK LEG - 18  
walnut, pomegranate, winter greens

GRILLED LOCH VAR SALMON FILLET - 17  
asparagus, hollandaise

FISH & CHIPS - 16.5  
battered haddock, crushed peas,  
tartar sauce, chips

ANGUS FLAT IRON STEAK - 18.5 -  
green tomato & jalapeno salsa, fries

BRAISED OX CHEEK - 19.5  
roasted turnip, parsley, lemon

SPINACH & RICOTTA RAVIOLI - 13  
broad beans, peas, parmesan, pesto

## SIDES

FRIES - 4.5  
sea salt

BUTTER LEAF - 4.5  
herb, hazelnut, mustard dressing

STEAMED SPINACH - 4.5  
garlic, olive oil

GREEN BEANS - 4.5  
honey mustard dressing

ROASTED POTATOES - 4.5  
rosemary, sea salt

## SANDWICHES

BLUEBIRD CHEESEBURGER - 15  
cheese, gem lettuce, house sauce,  
pickles, chips

GLOUCESTERSHIRE OPEN  
SMOKED SALMON - 12  
avocado, crème fraiche, cress

## LODGE TIPPLES

### MEET ME AT 350

Ketel One, raspberry puree, lime juice,  
coconut syrup  
12

### COME IN FROM THE COLD

Ketel One, Ancho Reyes chilli liqueur, lime &  
ginger ale  
12

### WHITEOUT

Ketel one, Dolin Dry Vermouth with a twist  
12

### DUTCH SUNSET

Ketel One, Chambord, pineapple juice,  
lemon  
12

### PASSIONATE SNOW

Ketel one, passion fruit, vanilla, lime



## DESSERTS

STICKY TOFFEE PUDDING - 7  
vanilla ice cream

BITTER CHOCOLATE & PECAN TART - 7  
Crème fraiche

BRAMLEY APPLE PIE - 7  
whipped cream

PINEAPPLE CARPACCIO - 7  
coconut sorbet, lime & passion fruit

ICE CREAM & SORBETS - per scoop 2.5  
chocolate, vanilla, raspberry, coconut

OAT, PECAN & CRANBERRY COOKIES (2) - 5  
cinnamon ice cream

WATCH OUT FOR THE  
AVOCADO SHOW POP UP  
STARTING 11<sup>th</sup> MARCH - ASK  
TEAM FOR MORE DETAILS