



# The Fairway

BAR & GRILL

## Nibbles

<b>Mixed de pains (v)</b> green olives, cereals & seeded rolls, served with churned butter & balsamic oil	<b>£7.50</b>
<b>Nocellara green olives, sundried tomatoes &amp; artichoke (vg) (ngci)</b>	<b>£7.50</b>
<b>Peppers stuffed with cream cheese (v) (ngci)</b>	<b>£6</b>
<b>Cauliflower popcorn</b> teriyaki, soy & sesame (vg)	<b>£6</b>
<b>Roasted chorizo</b> with honey & whole grain mustard	<b>£6</b>

## Starters

<b>Cream of Jerusalem artichoke soup (v)</b>	<b>£8.50</b>
Jerusalem crisps, toasted sunflower seeds, herb oil & warm bread roll	
<b>Smoked salmon &amp; celeriac remoulade</b>	<b>£12</b>
golden beetroot, lilliput capers, balsamic vinegar pearls, micro salad & focaccia toast	
<b>Salad of poppy seed &amp; pink peppercorn goat's cheese (v)</b>	<b>£10</b>
roasted capsicum spread, kalamata olive & vine tomato dressing, aubergine caviar & croute	

<b>Spicy Thai style sweet potato cake (vg) (ngci)</b>	<b>£9</b>
peanut dip, kimchi slaw	
<b>Chicken wings (ngci)</b>	<b>£10</b>
with Korean barbecue gochujang sauce, cowboy caviar salad	
<b>Lightly dusted squid</b>	<b>£10</b>
peri-peri yogurt dip, lemon & slaw	
<b>Corn ribs with vegan mojito crème fraiche (vg) (ngci)</b>	<b>£9</b>
mixed bean salad & cumin burnt lime	
<b>Potted duck rilette</b>	<b>£12</b>
cornichons, shallots & warm rolls	

## Main Courses

<b>Slow braised pork (ngci)</b>	<b>£26</b>
twice-cooked belly & pork crackling, kohlrabi fondant, sautéed greens, prune & brandy jus	
<b>Pan fried; crispy gilt head bream fillet</b>	<b>£25</b>
saffron pearl barley risotto, red pepper coulis, crispy onions	
<b>Wild mushroom pearl barley risotto (ve)</b>	<b>£18</b>
spinach, broad beans, crispy onions & balsamic glaze	
<b>Beer battered fish &amp; chips</b>	<b>£19</b>
crushed minted peas, tartare sauce	
<b>Classic caesar salad</b>	<b>£12</b>
focaccia croutes, anchovies, boiled egg, caesar dressing, parmesan	
<b>Add chicken</b>	<b>£6</b>
<b>Add smoked salmon</b>	<b>£6</b>
<b>Add garlic &amp; chilli butter grilled king prawns</b>	<b>£9</b>

## Desserts

<b>Biscoff cookie pie (v)</b>	<b>£8</b>
vanilla bean ice cream, honeycomb	
<b>Peanut &amp; caramel cheesecake</b>	<b>£9</b>
chocolate sauce	
<b>Dark chocolate truffle cake</b>	<b>£9</b>
popcorn ice cream, chocolate peanut popcorn	
<b>Apricot bakewell tart (v)</b>	<b>£8</b>
honey poached apricots, clotted ice cream	
<b>Baked rhubarb meringue pudding (v)</b>	<b>£8</b>
blood orange sorbet	
<b>Earl grey tea pannacotta</b>	<b>£8</b>
milk shortbread croute & lemon jelly	
<b>Forest cheese &amp; biscuits (v)</b>	<b>£11</b>

## Grills

<b>All grills served with triple cooked chips, balsamic glazed cherry vine tomatoes, cress</b>	
<b>Baby back ribs -slow-cooked (ngci)</b>	<b>£28</b>
smothered in sweet 'n' smoky bbq sauce	
<b>Half roasted chicken (ngci)</b>	<b>£25</b>
a succulent & golden crisp skin marinated in peri-peri	
<b>Char-grilled tuna (ngci)</b>	<b>£25</b>
served medium-rare with warm coriander & caper vinaigrette	
<b>Char-grilled lamb rump (ngci)</b>	<b>£30</b>
crushed minted peas, chimichurri, served medium rare	
<b>12oz Gammon steak</b>	<b>£27</b>
chargrilled peach & deep-fried egg yolk	
<b>10oz Ribeye steak (ngci)</b>	<b>£38</b>
cowboy butter sauce	
<b>Tomahawk steak to share (ngci)</b>	<b>£82</b>
cowboy butter sauce	
<b>9oz Sirloin steak (ngci)</b>	<b>£37</b>
Cowboy butter sauce	

## After Dinner Treats

<b>Chocolate &amp; hazelnut beignets (v)</b>	<b>£6</b>
<b>Assorted macarons (v)</b>	<b>£5.50</b>
<b>Chocolate dipped strawberries (v) (ngci)</b>	<b>£5.50</b>
<b>Handcrafted petit fours (v)</b>	<b>£6</b>
<b>Brownie &amp; blondie bites</b>	<b>£5.50</b>

## Burgers

<b>All burgers are served with a brioche bun, baby gem lettuce, beef tomato &amp; triple-cooked chips</b>	
<b>Lamb kofta burger</b>	<b>£24</b>
mango chutney, goat cheese, fried onions	
<b>Arden bacon &amp; cheese beef burger</b>	<b>£21</b>
8oz 100% beef patty, crispy bacon, red onion marmalade	
<b>Sticky pulled pork burger</b>	<b>£20</b>
slaw, cheese & burnt apple sauce	
<b>Korean chicken burger</b>	<b>£19</b>
kimchi, sriracha mayo, cheese	
<b>Vegan crispy jackfruit cutlet (vg)</b>	<b>£19</b>
red onion marmalade, crispy onions, vegan cheese	

## Sauces

<b>Three peppercorn sauce</b>	<b>£4</b>
<b>Warm bearnaise sauce, fresh tarragon (v) (ngci)</b>	<b>£4</b>
<b>Rich red wine sauce (ngci)</b>	<b>£4</b>
<b>Cowboy butter sauce (v) (ngci)</b>	<b>£4</b>
<b>Minted chimichurri (v) (ngci)</b>	<b>£4</b>

## Sides

<b>BBQ pulled pork mac &amp; cheese &amp; crispy onions</b>	<b>£7.50</b>
<b>Sautéed new potatoes (v) (ngci)</b>	<b>£6</b>
<b>Buttered corn ribs (v) (ngci)</b>	<b>£6</b>
<b>Chips (v) (ngci)</b>	<b>£6</b>
<b>Battered onion rings (v)</b>	<b>£6</b>
<b>Sautéed wild mushrooms (v) (ngci)</b>	<b>£6</b>
<b>Garlic parmesan chips (v) (ngci)</b>	<b>£7.50</b>
<b>House salad, vinaigrette sauce (v)</b>	<b>£5</b>
<b>Garlic &amp; chilli butter grilled king prawns (ngci)</b>	<b>£9</b>

Please be aware that some of our dishes contain ingredients produced by GMOs.  
If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. However, please be aware that food containing allergens are prepared & cooked in our kitchen. Adults need around 2000 kcal a day.  
All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

(v) vegetarian (vg) vegan (ngci) no gluten containing ingredients

Prices are in local currency.