



The Fairway

BAR & GRILL

BAR MENU

Nibbles

Mixed de pains (v) green olives, cereals & seeded rolls, served with churned butter & balsamic oil	£7.50
Nocellara green olives, sundried tomatoes & artichoke (vg) (ngci)	£7.50

Peppers stuffed with cream cheese (v) (ngci)	£6
Cauliflower popcorn teriyaki, soy & sesame (ngci)	£6
Roasted chorizo with honey & whole grain mustard	£6

Starters

Cream of Jerusalem artichoke soup (v) Jerusalem crisps, toasted sunflower seeds, herb oil & warm bread roll	£8.50	Lightly dusted squid peri-peri yogurt dip, lemon & slaw	£10
Chicken wings (ngci) with korean barbecue Gochujang sauce, cowboy caviar salad	£10	Corn ribs with vegan mojito crème fraiche (vg) (ngci) mixed bean salad & cumin burnt lime	£9

Sandwiches

Served on either white or
brown bloomer, crisps, house salad

Smoked salmon cream cheese & cucumber sandwich	£11
Chicken mayo spring onion	£10
Free range egg (v) rocket	£8

Main Courses

Classic Caesar salad focaccia croutes, anchovies, boiled egg, Caesar dressing, parmesan	£12
Add chicken	£7
Add smoked salmon	£7
Add garlic & chilli butter grilled king prawns	£9
Beer battered fish & chips crushed minted peas, tartare sauce	£19
Half roasted chicken (ngci) a succulent & golden crisp skin marinated in peri-peri	£25
Baby back ribs -slow-cooked (ngci) smothered in sweet 'n' smoky bbq sauce	£28
12oz gammon steak chargrilled peach & deep-fried egg yolk	£27
9oz sirloin steak (ngci) cowboy butter sauce	£37

Burgers

All burgers served with brioche bun,
baby gem, beef tomato & triple cooked chips

Lamb kofta burger mango chutney, goat cheese, fried onions	£24
Fairway bacon & cheese beef burger 8oz 100% beef patty, crispy bacon, red onion marmalade	£21
Sticky pulled pork burger slaw, cheese & burnt apple sauce	£20

Korean chicken burger kimchi, sriracha mayo, cheese	£19
Vegan crispy jackfruit cutlet (vg) red onion marmalade, crispy onions, vegan cheese	£19

Sauces

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

Sides

BBQ pulled pork mac & cheese & crispy onions (v)	£8
Buttered corn ribs (v) (ngci)	£6
Chips (vg) (ngci)	£6
Battered onion rings (vg)	£6
Garlic parmesan chips (v) (ngci)	£7
House salad, vinaigrette sauce (vg) (ngci)	£5

Desserts

Biscoff cookie pie (v) vanilla bean ice cream, honeycomb	£8
Peanut & caramel cheesecake chocolate sauce	£9
Dark chocolate truffle cake popcorn ice cream, chocolate peanut popcorn	£9
Apricot bakewell tart (v) honey poached apricots, clotted ice cream	£8

After Dinner Treats

Chocolate & hazelnut beignets (v)	£6
Assorted macarons (v)	£6
Chocolate dipped strawberries (v) (ngci)	£6
Handcrafted petit fours (v)	£6
Brownie & blondie bites	£6

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.