

INTROS

Marinated Olives and Sundried Tomatoes (v/vg/gf) **£3.25**

Rustic Bread, Mixed Italian Olives,

Balsamic Vinegar and Virgin Olive Oil (v) **£4.45**

STARTERS

Seasonal Soup £6.25

Warm Bread, Butter (v)

Caprese Salad £6.25

Beef Tomato, Seasoned Mozzarella, Olives, Balsamic Glaze (v/gf)

Ham Hock Terrine £7.65

Spiced Butternut Purée, Pickled Baby Vegetables,

Sea Salt Focaccia Crostini

Salmon, Lime and Chilli Fish Cakes £8.45*

Red Cabbage, Lemon Grass and Ginger Gin Cream

Wild Mushrooms, Tarragon Butter £7.45

Charcoal Brioche, Creamy Garlic Sauce, Herb Oil (v)

MAIN COURSE

Oak Tree Farm Rump Steak, Pommes Pont Neuf £24.95**

Confit Tomatoes, Garlic Butter, Green Peppercorn Sauce (gf)

Pan Seared Breast of Chicken, Dauphinoise Potatoes £15.45

Duo of Butternut Squash, Savoy Cabbage, Red Wine Jus (gf)

Pan Fried Cod Loin, Crushed New Potatoes with Parsley £16.50

Seasonal Vegetables, Chive Beurre Blanc Sauce (gf)

Steak & Ale Pie, Buttered Mashed Potato £14.45

Onion Gravy, Seasonal Vegetables

Classic Caesar Salad £13.95

Sliced Chicken, Bacon, Croutons, Shaved Italian Cheese

Served with warm Garlic Bread

Without Sliced Chicken and Bacon (v) £10.65

Cumin Butternut Squash & Lentil Wellington (vg) £12.95

Buttered Mashed Potato, Seasonal Vegetables (v)

CYPRIMUM BURGERS

Flame Grilled Wagyu Beef, Bacon and Cheese Burger £15.95

Charcoal Brioche Bun, Skin on Fries, Coleslaw

Lingfield's Famous Buttermilk Chicken, Bacon and Cheese Burger £15.45

Skin on Fries, Coleslaw

Plant Based Burger £14.95

Whole Food Vegan Burger made with Oumph!

Skin on Fries, Dressed Salad (v/vg)

SIDES

Arugula Side Salad £3.95

Rocket, Sundried Tomatoes, Olive Oil, Lemon, Italian Hard Cheese (v/gf)

Basket of Classic Skin on Fries (v) £3.75

Garlic Bread with Mozzarella Cheese (v) £4.15

Onion Rings with Tangy BBQ Sauce (v) £3.45

Coleslaw (v/gf) £2.95

DESSERTS

Panna Cotta £6.45

Fruit Coulis (gf)

Treacle Tart £6.45

Chantilly Cream

Classic Fruit Crumble £6.25

Custard (v)

Glazed Lemon Tart £6.45

Chantilly Cream

Ice Cream & Sorbet Selection £5.95

Choose from Vanilla, Chocolate, Strawberry Ice Cream

Lemon and Raspberry Sorbet (gf)

Great British Cheese Board £9.95*

Cheese, Biscuits, Fruit, Grapes and Chutney (v/gf)

**£4.00 Supplement charge applies only for all-inclusive dinner guests*

Add a Glass of Ruby Port **£3.00**

TEA

Tea **£3.00**

Selection of Fruit Teas **£3.20**

Herbal Teas **£3.20**

Hot Chocolate **£3.85**

COFFEE

Filter **£3.00**

Flat White **£3.85**

Espresso **£3.00**

Double Espresso **£3.85**

Cappuccino **£3.85**

Latte **£3.85**

COFFEE LIQUEUR

Baileys **£9.50**

Disaronno **£9.50**

Tia Maria **£9.50**

Jameson **£9.50**

Courvoisier VS **£9.50**

Cointreau **£9.50**

(v) - vegetarian (vg) - vegan (gf) - gluten free

£2.50/£10.00 - Supplement charge applies for all-inclusive dinner guests.*

If you have any dietary requirements or are concerned about food allergens e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All food is prepared in a kitchen where Gluten and other allergens are present and our menu descriptions do not include all ingredients. Prices are inclusive of VAT. Gratuities are discretionary.