



PAVILION

Restaurant & Tearooms

Breakfast Menu

Served Saturday & Sunday 09:30am - 11:30am

Traditional

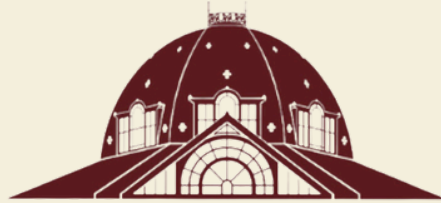
Full English Breakfast	13.95
Sausages, bacon, hashbrowns, black pudding, roasted mushroom, roasted tomato, baked beans, eggs & toast	
Light English Breakfast	7.95
Sausages, bacon, hashbrown, baked beans, egg & toast	
Garden Breakfast (V)	10.95
Vegetable sausages, hashbrowns, roasted mushroom, roasted tomato, baked beans, egg & toast	
Salmon & Eggs	7.95
Scottish smoked salmon, scrambled eggs & rocket on toasted sourdough	
Eggs on Toast	4.95
Scrambled eggs on toasted sourdough bread	
Beans on Toast	4.95
Baked beans on toasted sourdough bread	
Jam on Toast	2.95
Toasted sourdough bread, strawberry jam & butter	

Sandwiches

Bacon Bap	4.95
Three rashers of bacon on a buttered bap	
Sausage Bap	4.95
Three sausages on a buttered bap	
Vegetable Sausage Bap	4.95
(VE on request)	
Two vegetable sausages on a buttered bap	
Roasted Mushroom Bap	3.95
(VE on request)	
Roasted mushrooms on a buttered bap	

Extras

Two Sausages	2.00
Two Rashers of Bacon	2.00
Two Vegetable Sausages	2.00
Two Hashbrowns	1.50
Egg	0.75
Black Pudding	1.25
Roasted Mushroom	1.00
Roasted Totmato	1.00



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Lunch Menu December 2024

Served Wednesday - Friday 12pm - 2pm

Served Saturday & Sunday 12pm - 3pm

Nibbles

**Toasted sourdough bread
with olive oil & balsamic vinegar**

Olives

Olives & feta cheese

Starters

Soup of the Day
Seasonal homemade soup of the day served
with sourdough bread and butter

Roast Portobello Mushrooms
Roasted Portobello mushrooms with rocket,
pickled red onion, chive oil topped with goats
cheese (VE on Request)

Fishcakes
Haddock, smoked salmon and smoked
mackerel fishcakes served with seasonal salad
and lemon mayonnaise

Nudja Prawns
Seared prawns and Nudja served
with sourdough bread

Mains

3.50 Fish & Chips **15.95**
Freshly battered haddock, served with thick
cut chips, mushy peas, tartare sauce and lemon

3.75 wedge (GF on request)
Smaller Portion Fish & Chips **9.95**
4.95 (GF on request)

Featherblade of Beef **16.95**
Slowly braised Featherblade of beef with
creamy mashed potatoes, chantenay carrots,
buttered kale and rich gravy

Seabass **16.95**
Pan fried Seabass with crushed new potatoes,
pea puree and kale with a champagne & pink
peppercorn vinaigrette

Beetroot Tarte Tatin **15.95**
Beetroot & red onion tarte with new potatoes,
fresh salad and a maple & balsamic dressing
(VE on Request)

8.95

Hot Sandwiches

All served with fries.
Gluten free available on request

Crispy Chicken Flatbread 9.95

Crisp battered chicken strips, baby gem lettuce, pickled cucumber and Sriracha mayonnaise on toasted flatbread

Steak 12.50

Chargrilled steak, pickled red onion, Dovedale blue cheese, gherkins, rocket and dijon mustard mayonnaise on a pretzel bun

Fish Finger 9.95

Beer battered haddock strips with baby gem lettuce and lemon mayonnaise on a white or malted baguette

Roasted Mushroom 8.95

Marinated mushrooms, baba ganoush, pickled red onion and wild rocket on a pretzel bun (VE)

Cold Sandwiches

All served with fries.
Gluten free available on request

Smoked Salmon 9.95

Smoked salmon, cream cheese with fresh chives, rocket and pickled cucumber on a white or malted baguette

Feta & Olive Flatbread 8.95

Crumbled feta, olives, hummus, and rocket on toasted flatbread (V)

Sides

Thick cut chips 3.95

Skinny fries 3.75

Truffle Parmesan fries 4.75

Onion rings 3.00

Side salad 3.75

Mash potato 3.25

Seasonal vegetables 4.25

Baked beans 2.00

Peas (mushy/garden) 2.00

Flatbreads (two) 2.00

Tartare Sauce 0.75

Roast potatoes 3.95

Brussels sprouts with bacon 3.95

Pigs in blankets 5.95

Seasonal Roasts

Roast Turkey 16.95

Roast turkey with roast potatoes, mashed potatoes, roast carrots, glazed parsnips, sprouts, braised red cabbage, stuffing, pigs in blankets & gravy

Nut Roast (V) 15.95

Nut roast with roast potatoes, mashed potatoes, roast carrots, glazed parsnips, sprouts, braised red cabbage, stuffing & vegetable gravy

Kids Meals

Crispy chicken goujons with fries and baked beans 4.95

Breaded fish fingers and chips with mushy peas 4.95

Hummus & tomato flatbread with salad (VE) 4.95

Sausage & mash potato with garden peas and gravy 4.95

Kid's Ice Cream 3.25

2 Scoops of dairy ice cream: vanilla, strawberry or chocolate

Allergens

Our dishes are freshly prepared to order and in most circumstances, we can adjust the ingredients used accordingly to remove certain allergens. This includes gluten free and dairy free options.

If you have a medical allergy or intolerance however, please discuss this with us before ordering as we cannot guarantee any of our food is "free from" the 14 allergens due to the open kitchen environment and shared cooking facilities.



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Dessert Menu December 2024

Chocolate Brownie

Warm chocolate brownie topped with cherry compote served with pistachio ice cream (GF on request)

6.95

Treacle Sponge Pudding

Steamed treacle sponge pudding served piping hot with custard

6.95

Chocolate Orange Parfait

Dark chocolate orange parfait served with mango sorbet and caramelised hazelnuts (VE)

6.95

Christmas Pudding

Piping hot Christmas pudding served with brandy sauce

5.95

Cheese & Biscuits

A selection of local and continental cheeses with red onion chutney, fruit and biscuits

7.95

3 Scoops of Dairy Ice Cream

Your choice of: vanilla, strawberry, chocolate, pistachio or raspberry sorbet

5.50

Cream Tea

Fruit scone with jam, butter and clotted cream with your choice of freshly ground coffee or speciality tea

6.50

Choose from today's range of delicious cakes on our cake display

4.25