

# TRUBSHAW'S RESTAURANT

Served Monday -Saturday 12.00am - 2.30pm  
Sunday- Thursday 6.00pm -9.00pm/ Friday -Saturday 6.00pm-9.30pm

## APPETISERS

Homemade Focaccia Bread

Olive Oil, Balsamic 3.95

Marinated Olives (v) 4.95

Garlic Bread (v) 4.85

Wholetail Breaded Scampi

Caper, Dill, Gherkin, lemon 7.85

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## STARTERS

Roasted Red Pepper & Tomato Soup (v)

A Comforting Roasted Red Pepper & Tomato Soup, A Swirl of Herb Pesto 6.00

Chicken & Parmesan Arancini

Spiced Tomato Sauce 8.65

Pork Belly Bites

BBQ Sauce 8.85

Grilled Octopus

Confit Garlic Puree, Chorizo, Baby Gem 9.85

Smoked Salmon & Prawn Cocktail

Prawns, Seafood Sauce, 9.50

Homemade Onion Bhaji

Mango Chutney, Chilli Lime Pickle 8.85

Garlic & Chilli Prawns Aioli Ali

Garlic, Chilli, Cherry Tomatoes, Basil, Grilled Rosemary Focaccia 13.50

Burrata Salad (v)

Heritage Tomato, Beetroot, Edamame Beans, Pickled Radish, Basil Oil Dressing 10.65

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## CHEF'S RECOMMENDATIONS

### Hearty Beef Bourguignon

French Classic, Slow Cooked Beef, Rich Red Wine Stock, Mushrooms Garlic, Bacon, Baby Onions, Creamy Chive Mash, Buttered Rosemary Carrots 22.95

### Short Rib

Coffee-Bourbon BBQ Sauce, Corn Risotto 23.65

### Pork Belly Confit

Pork Belly, Glazed with Honey & Soy Sauce, Potato Gratin, Roasted Apples and Caramelized Onions 21.65

### Moroccan Roasted Cauliflower (v)

Tahini-Honey Sauce, Cous Cous Pomegranate 16.95

### Roasted Half Chicken

Butterflied Cooked in Garlic Herb Butter, Rosemary and Lemon 26.65

### Confit of Duck Leg

Thyme & Orange Jus, Sweet Potato Puree, Bok Choi 19.55

### Filet of Cod

Wrapped in Parma Ham, Confit Potato, Asparagus, Caper Butter Sauce 21.65

### Ricotta and Parmesan Gnocchi (v)

Sundried Tomato, Spinach, Chimichurri Dressing (v) 18.65

### Slow Roasted Lamb Shank

Cheddar Mash, Roasted Roots, Red Currant, Garlic & Rosemary Jus 24.65

## ROOM SERVICE TRAY CHARGE 3.50

## SIDES 4.85

Homemade Onion Rings

Garlic Bread/Cheesy Bread

Dressed Mixed Salad

Grilled Tender Stem Broccoli

Home Cooked Chips

Garlic-Roasted Mushrooms

Creamed Spinach Parmesan Crust



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## GRILL SELECTION MENU

### Hauch of Venison

Cranberry & Pink Peppercorn Sauce, Braised Shallots 28.75

### Fillet Surf & Turf

Buttered Spinach, Shrimps, Diane Sauce 33.00

### Sirloin 10oz

Henry VIII Loved This Cut So Much He Knighted It 'Sir Loin'. The Sirloin Is Cut from The Strip Loin and Is Well Marbled Creating One of The Tastiest Steaks  
Prime Aged 10oz Sirloin, Simply Grilled 29.65

### Rib Eye Steak Garni 10oz

Simply Grilled, Grilled field Mushroom, Roasted Tomato, firm textures, Rich flavour 28.95

### Grilled Gammon Steak 10oz

Simply Grilled, Fried Egg, Pineapple Relish, Onion Rings Homemade Chips 18.95

### Surf & Turf Add Garlic King Prawns 4.50

Add A Steak Sauce 4.00

Blue Cheese | Peppercorn | Diane | Chimichurri

All Grills Served with Homemade Seasoned Chips,

Steaks Are Flame Grilled to Order!! Our Steaks Are 21-Day Aged

## STEAK NIGHT OFFER

Perfect for Two!!! Two 10oz Sirloin Steaks

Cooked to Your Liking, Two Homemade Chunky Chips,  
Two Sauces

Complimented By a Bottle of House Wine

Just £56 for Two Persons

All Prices Are Inclusive of VAT at The Current Rate.

All Weights where Stated Are Approximate Prior To Cooking.

Please advise us of any Special Dietary requirements, Allergies, or Intolerances.

We will always do our utmost to reduce the risk of cross-contamination in our kitchen; however we cannot guarantee that any of our dishes are free from allergens & we cannot accept any liability in this respect,

Please inform us before placing your order. Some of our dishes contain alcohol.