

Panorama Restaurant Lunch

All our ingredients are locally sourced wherever possible. We use the freshest possible ingredients and work closely with our suppliers to ensure that we offer the best of the season's foods.

Important information regarding allergens and dietary requirements

A list of ingredients and allergens for each dish is available from your waiter or reception. Please let your waiter know if you have any dietary requirements or allergies. Please note that we do carry and process all 14 recognised allergens on the premises and although every care has been taken to ensure that the food, we serve only contains the allergens listed on our allergens record it is impossible to prevent microscopic traces. If you have an allergy however small or highly sensitive allergy you must inform us prior to eating. Allergens are not obvious, and many ingredients contain several allergens, and the tracing of these allergens is constantly being updated. Always check with your waiter or ask to see the allergens record. If

a dish does contain an allergen(s) it will have an * next to it

The dishes we serve are cooked to order. As such there will be a short wait for your food. This wait will be longer at busy times. We thank you for your patience whilst we cook your food safely for you.

You will see some abbreviations:

V= suitable for vegetarian diets VEGFA* =vegan and gluten free alternative available

VE= suitable for vegan diets GFA* =Gluten free alternative available

GF= Gluten free

Grana Moravia cheese is a vegetarian variety, please speak to your waiter for vegan cheese alternatives.

Alterations can be made to the dishes (where stated) to make them vegan or gluten free.

Please be sure to inform your waiter of any intolerances or allergies prior to ordering your food so that we can cater for you safely.

The menu is subject to change based on the availability of ingredients.

Available Monday to Saturday 12.30pm – 2.30pm

Available Monday to Sunday 6.00pm - 9.00pm

Starters

Pate with Toasted Home-Made Rosemary Focaccia,
Chutney, and Dressed Leaves * £9 (gfa*)

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Hummus with Olive and Chargrilled Red Pepper Tapenade,
Toasted Rosemary Focaccia Bread and Balsamic Dressed Leaves * £9
(v,ve, gfa*)

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Homemade Fishcake
with Tartar Sauce, Lemon, and Mixed Leaf Salad * £9 (gfa*)

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Chorizo, Salami, Prosciutto with Roasted Red Pepper
and Olive Tapenade, Mixed Leaves and Toasted Focaccia * (gfa*) £11

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Salad Lyonnaise –
Soft Boiled Egg, Crispy Bacon, Rosemary Focaccia Croutons and Gran
Moravia Cheese with Lemon Mayonnaise Dressing * £10
(gfa*-gluten free croutons available-see main course option with Chicken)

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Traditional Oak Smoked Salmon Salad
with Buttered Malted Brown Bloomer Bread * £12.50/£21 (gfa*)

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Duck Spring Rolls
with Sweet Chilli Dipping Sauce and Oriental Slaw * £9

Main Meals

Halder's Brisket Burger with Crispy Bacon, Melting Mature Cheddar, House Mayo in a Brioche Bun with Chips, Slaw, Onion Rings and Salad
*** £18 (gfa*)**

(House burger mayo contains chopped gherkins and American mustard)

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Buttermilk Southern Fried Chicken Breast Burger, with Crispy Bacon, Melting Mature Cheddar, House Burger Mayo in a Brioche Bun with Chips, Slaw, Onion Rings and Salad *** £18 (gfa*)**

(House burger mayo contains chopped gherkins and American mustard)

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Wholetail Scampi, with Tartar Sauce, Salad and Chips (10 Pieces) *** £18**

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Double Fishcake with Tartar Sauce, Chips and Salad *** £21**

Smoked Salmon and Samphire Linguine in White Wine Cream Sauce and Garlic Bread *** £21**

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Seasonal Vegetable Risotto finished Gran Moravia Cheese served with Garlic Bread *** £20 (vegfa*)**

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Herb and Garlic Chicken Salad Lyonnaise– Soft Boiled Egg, Crispy Bacon, Rosemary Focaccia Croutons and Parmesan Shavings with Lemon Mayonnaise Dressing and Pan Seared Chicken Breast *** £21**

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12oz Sirloin Steak with Chips, Onion Rings, Grilled Tomato and Mushroom and Your Choice of Wholegrain Mustard Cream, Peppercorn or Blue Cheese Sauce *** £32 (gfa*)**

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Sides

House Chips *** £4 (gfa*)**

House Salad **£4 (gf)**

Onion Rings ***£4 (v, ve)**

Grilled Focaccia Garlic and Herb Bread *** £4 (v, ve)**

Desserts

Sticky Toffee and Date Pudding with Rich Toffee Sauce and Vanilla Ice Cream * **£9 (vegfa*-vegan and gluten free alternative available)**

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Iced Red Fruit Parfait with Honeycomb and Chocolate Sauce *(v, gf)
£9

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Glazed Lemon Curd Torte with Lemon Sorbet and Fruit Coulis * (v) **£9**

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Cheeseboard

*(Stilton, Mature Cheddar, Wensleydale, Continental Brie
Served with a selection of Savory Biscuits, Grapes, Celery and
Chutney) * (gfa*) (v) £14*

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Vegan Meringue Eton Mess with Vegan Crème Chantilly and Summer
Fruit Compote * (v, gf) **£9**

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Cheesecake with Summer Fruits Compote* **£9**

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Ice Cream Sundae -

Salted Caramel and Vanilla Ice Cream Sundae with Honeycomb,
Brownie Crumb and Chocolate Sauce * (gf) **£9**