

WHILE YOU WAIT

3.00 for 1 or 5.00 for 2

Artisan Bread Board
Mistoliva Olives
Garlic & Herb Ciabatta
Roasted Chorizo
Cumin Roasted Almonds

SIDE ORDERS 3.5

Skin-on Chips
Red Rooster Buttery Mashed Potato
Oven Roasted Sweet Potato
Garden Salad, House dressing
Beer Battered Onion Rings
Buttered Seasonal Vegetables
Gem Caesar Salad, Parmesan

STARTERS

Chef's Soup of The Day 6

Toasted onion bloomer

Smoked Ham Hock Terrine 7

Piccalilli, mustard aioli, toasted brioche

Crab, Chilli & Lime Tian 9

Confit tomato, shellfish gazpacho

Smoked Haddock Rarebit 8

Creamed leeks & pancetta, Arran mustard dressing

Bresaola Bruschetta 7

Bocconcini & balsamic

Goats Cheese Mousse 6

Beetroot, orange, toasted pine kernels, ciabatta crisps

PASTA & RICE

All served with garlic ciabatta & pesto

Roasted Courgette & Cherry Tomato Linguine 12

Basil crisps

Garden Pea & Asparagus Risotto 12

Tomato & chive butter sauce

Pan Seared Potato Gnocchi 13

Parma ham, sun dried tomatoes, olives & artichokes

THE GRILL

10oz Ribeye 25

8oz Sirloin Steak 23

8oz Fillet Steak 30

Chateaubriand for 2 People 58

All our steaks served with hand cut chips, garlic mushroom, cherry vine tomatoes, garden salad

Sauces 3

Garlic Butter / Red Wine Jus / Peppercorn Sauce
Blue Cheese Sauce / Béarnaise Sauce

THE MAIN EVENT

Slow Cooked Featherblade of Beef 15

Truffle mashed potato, baby veg, mushroom sauce

Seared Duck Breast 18

Spiced quinoa salad, carrot & star anise puree, fondant potato

Herb Crusted Rack of Lamb 19

Dauphinoise potato, wilted spinach, ratatouille

Chicken Breast, BBQ Wing, Chicken Croquette 16

Sweetcorn relish, corn and bacon popcorn

Poached Smoked Haddock 16

Spring onion crushed potatoes, hens egg, hollandaise sauce

Pan Seared Scallops 19

Asian pork belly, spiced butternut squash, ginger sugar snap peas

DESSERT

Lemon Posset Tart 6

Seasonal berries, raspberry meringue

Set Vanilla Custard 6

Rhubarb three ways, shortbread crumb

Baked Lime Cheesecake 7

Coconut sorbet

Chocolate Fondant 7

Honeycomb ice cream
(please allow 15 minutes cooking time)

Sticky Toffee Pudding 6

Butterscotch sauce, vanilla ice cream

Selection of British & European Cheese 8

Chutney, crackers, fruits & oatcakes

COLESSIO

HOTEL | BAR | GRILL

WHITE

	175ml	250ml	Bottle
Casa Vista Sauvignon Blanc, Central Valley, Chile Delicious grapefruit and tropical fruit flavours, really crisp and fresh.	4.95	6.65	19.95
Tierra Unoaked Chardonnay, Central Valley, Chile Floral and citrus aromas with ripe, fresh fruit flavours, a clean mouth-feel and a refreshing finish.	5.70	7.45	22.00
San Floriano Pinot Grigio delle Venezie, Italy Delicate flavours of apples and pears on a refreshingly dry palate.	5.90	7.70	23.00
Picpoul de Pinet, Petite Ronde, France Fresh with a citrus and stone fruit character and floral notes.			26.00
Lolo Albariño Rías Baixas, Spain Zippy notes of green apple and lemon peel, with a hint of white-fleshed plum.			28.00
Rioja Blanco, Barrel Fermented, Viña Real, Spain Beautifully balanced with pure floral and citrus aromas leading into a rounded, creamy, rich palate.			29.00
Waipara Hills Sauvignon Blanc, Marlborough New Zealand Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.	7.10	10.00	30.00
Vidal Riesling, Marlborough, New Zealand Lime and floral aromas combine with the minerality and citrus fruit flavours typical of the Riesling grape in an off-dry, distinctly 'New World' style.			31.00
Gavi di Gavi, Toledana, Domini Villa Lanata, Italy From an excellent producer, a fine example of Gavi di Gavi with floral and citrus aromas. Crisp and dry on the palate with fleshy gooseberry fruit and mineral complexity.			34.50
Sancerre, Les Collinettes, Joseph Mellot, France Stylish and crisp aromas of lime, gooseberries and crisp concentrated fruit flavours, with a clean finish. From one of the finest and most dynamic producers.			39.50
Pouilly-Fuissé Les Petites Pierres, Louis Jadot, France An immensely popular appellation lends these Chardonnay grapes a full, creamy nuttiness and generous finesse.			50.00

ROSÉ WINE

	175ml	250ml	Bottle
Whispering Hills White Zinfandel, California, USA Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.	5.35	7.10	21.00
Belvino Pinot Grigio Rosato delle Venezie, Italy Slightly drier in style and full of fresh summer berry fruit aromas.	5.70	7.45	22.00

DESSERT WINE

	75ml
Errázuriz Late Harvest Sauvignon Blanc Casablanca Valley, Chile Honey, raisins, and dried apricots: tremendous texture and volume on the luscious and fresh palate.	4.50

RED

	175ml	250ml	Bottle
Short Mile Bay Merlot, South Eastern Australia Soft, light-bodied Merlot with a fruity profile.	4.95	6.65	19.95
Son Excellence Syrah, Pays d'Oc, France Aromas of red berries and peppery spice, medium-bodied with a silky texture.	5.70	7.45	22.00
Portillo Malbec, Uco Valley, Mendoza, Argentina Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.	6.20	8.45	25.00
Luis Felipe Edwards Gran Reserva Cabernet Sauvignon Colchagua Valley, Chile An exceptional Chilean Cabernet with bags of bright cherry fruit, mint, eucalyptus and toasty oak.			28.50
Feudi Salentini 125 Primitivo del Salento, Italy Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla.			29.00
Marqués de Morano Rioja Reserva, Spain Mature raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish. Aged for three years before release for a rich, balanced and well-developed style of Rioja.	6.20	8.45	25.00
Côtes du Rhône, M. Chapoutier, France Red-berry fruit and a touch of spice followed by soft, round crushed blackcurrants overlain with cinnamon and vanilla.			33.50
Celeste, Ribera del Duero Crianza, Torres, Spain Concentrated cherry and blackberry fruit flavours backed with hints of liquorice and black pepper.			36.00
Te Kairanga Pinot Noir, Martinborough, New Zealand Intense varietal characteristics of black cherry, strawberry and spice balanced by a complex, yet smooth and refreshing finish.			37.50
Château Lamothe-Bouscaut, Pessac-Léognan Rouge, France Shows good typicity with spicy, mineral notes, some smoke, ripe cherry fruit on the smooth palate.			48.00
Amarone della Valpolicella, Bottega, Italy Intense and full-bodied, it shows cherry, raisin and spicy notes on a rich and weighty palate.			50.00

CHAMPAGNE & SPARKLING

	175ml	Bottle
Da Luca Prosecco, Italy Pear and peach fruit on a lively, yet soft and generous palate.	5.75	28.50
Da Luca Rosato Spumante, Italy Fresh and vibrant raspberry and strawberry scented fizz, made from a blend of Merlot and Raboso.		28.50
Lanson Père et Fils, Brut, France Distinctively crisp and zesty, the palate shows elegant fruit and the finish plenty of freshness.	9.95	55.00
Lanson Brut Rosé, France Aromas of honey, flowers and fresh berries on the nose with elegant, restrained creamy fruit on the palate.		65.00
Lanson Brut White Label Sec, France Aromas of white flowers and summer pear are punctuated by mineral notes.		75.00
Lanson Extra Age Brut, France Aromas of fig, winter pear and honey, combined with notes of French pastries: complex with a finale of finesse and freshness.		95.00