

DINING

appetisers

Magnolia Homemade Soup V	5.80
Crusty Bread	
Deep Fried Salt & Pepper Calamari	5.95
Garlic Mayonnaise	
Chicken Liver Parfait	6.25
Redcurrant Spiced Cordial Glaze, Sourdough Bread, Passata Chutney	
Red Velvet Breaded Prawns	6.95
Tail-on Prawns coated in Beetroot Breadcrumbs, Mixed Leaf Salad, Balsamic Glaze	
BBQ Lentil & Mixed Seed Timbale V, VE	6.25
Mixed Leaf Salad, Maple Bourbon BBQ Dressing	

to share

Seasoned Chicken Wings Platter	11.50
10 Chicken Wings, Maple Bourbon BBQ, Thai Honey Sticky Chilli, Garlic Asian Ginger Dips Selection	
Nachos Platter V	8.00
Baked Nachos, Melted Cheese, Guacamole, Sour Cream, Salsa, Jalapenos	
with BBQ Pulled Chicken or Chilli Beef	9.95

salads

Superfood Salad V, VE	11.95
Red & White Quinoa, Couscous, Avocado, Pomegranate, Shaved Heritage Carrots, Tomatoes, Mixed Leaf Salad, Honey Mustard Vinaigrette	
with Pan-Fried Salmon Fillet or Cod Loin	15.95
Traditional Caesar Salad	8.95
Bacon, Anchovies, Parmesan, Croutons, Caesar Dressing	
with Chicken or Salmon	12.95

chef's specials

Chicken Roti Wrap	9.95
West Indies Chicken Curry in a Beetroot Wrap	
West Indies Curry Goat <i>(may contain bones)</i>	15.95
Spinach Wrap, Rice and Peas, Kuchela, Mango Chutney	
BBQ Slow Cooked Meaty Pork Ribs	15.55
Full Juicy Rack of Pork Ribs, Thai Honey Sticky Glaze, Purpleslaw, French Fries	
Homemade Chicken Katsu Curry	15.95
Jasmine Rice	
Spicy Szechuan King Prawns	15.95
Stir-fry Noodles	

extras

Home Cut Chips	4.50
French Fries or Sweet Potato Fries	3.50
Cheesy Chips	4.50
Homemade Onion Rings	4.25
Garlic Bread - plain or with cheese	3.95
Mixed Vegetables	3.50
Sauces - choose one from	1.95
Garlic & Herb Butter, Sweet Chilli Sauce, Blue Cheese Sauce, Peppercorn Sauce, Chef's Homemade Hot Sauce	

classics

Home Battered Cod	13.95
Home Cut Chips, Homemade Minted Mushy Peas, Tartare Sauce	
Homemade Chilli Con Carne	12.95
Basmati & Wild Rice, Nachos, Sour Cream	
Home-Cooked Ham, Egg & Chips	9.95
Thick-cut Ham, Home Cut Chips, Fried Eggs	
Penang Vegetable Curry V, VE	13.45
Aromatic Coconut Sauce, Cauliflower, Green Beans, Mangetout, Peppers, Basmati & Wild Rice, Poppadum, Mango Chutney	
Pie of the Day	12.95
Pommes Purée, Mixed Seasonal Vegetables	
All Day Breakfast	10.95
Streaky Bacon, Cumberland Sausages, Choice of Eggs, Baked Beans, Grilled Tomato, Hash Brown, Toast	

butcher's choice

All Steaks are served with Home Cut Chips, Grilled Tomato, Mushroom, Garlic & Herb Butter. Our steaks are all locally sourced.

8oz Sirloin Steak	23.95
10oz Ribeye Steak	23.95
12oz Rump Steak	23.95

from the grill

Magnolia Beef Burger	14.95
Beef Burger, Toasted Black Sesame Bun, Crispy Smoked Streaky Bacon, Cheddar Cheese, Gherkin, Lettuce, Tomato, Purpleslaw, Home Cut Chips	
Seasoned Chicken Burger	14.95
Butterfly Chicken Breast, Toasted Black Sesame Bun, Warm Satay Sauce, Purpleslaw, Lettuce, Tomato, Home Cut Chips	
Quinoa, Beetroot, Edamame Burger V, VE	12.95
Mushroom, Pumpkin Seeds, Toasted Pretzel Bun, Passata Tomato Chutney Melted Mediterranean style Violife Cheese, Sweet Potato Fries	
Mushroom & Halloumi Burger V	12.95
Portobello Mushroom, Grilled Halloumi Cheese, Toasted Pretzel Bun, Sweet Potato Fries	
Herb Crusted Rack of Lamb	23.95
Wholegrain Mustard Mash, Mixed Seasonal Vegetables, Mint Jus	

something sweet

Selection of 4 Cheeses & Biscuits , Celery, Grapes, Chutney	8.45
Strawberry Eton Mess Cheesecake	5.95
Chocolate Praline Truffle Mousse	6.25
Lemon Meringue Tartlet	6.25
Chocolate & Almond Cheesecake VE	5.95
Ice Cream & Sorbet Selection	5.25
<i>- can be prepared to suit Vegan requirements</i>	

menu information

Room Service Tray Charge: £5 per order
Some dishes can be prepared to suit a Gluten Free diet
V = Vegetarian VE = Vegan

Should you have any special dietary requirements, concerns or wish to know more information about any of our dishes, please ask a member of our team. We cannot guarantee that food products do not contain or have traces of nuts or nut derivatives. To our knowledge our products are free of GM ingredients. All prices include VAT at the current rate.