



Bar & Terrace Menu

LIGHTBITES & NIBBLES

Olives £4.50 | Mixed roast nuts £3.50 | Kent crisps £2.50

Crispy Breaded Whitebait £8.50

Black garlic mayonnaise

Beetroot Hummus £7.00

Pomegranate – rapeseed oil – pitta bread (VE)

Halloumi Popcorn £8.50

Sweet chilli dip

COLD PLATES & SALADS

Charcuterie Board £17.00

Selection of cured & dried meats – cornichons – marinated olives
– sunblushed tomatoes – grilled ciabatta (DF)

Scottish Smoked Salmon £14.50

Caper berries – lemon – crème fraîche – rye bread

Crispy Duck Salad £13.00

Crispy shredded duck leg – baby spinach – orange – carrot
– mooli – plum, ginger & soy sauce (GF) (DF)

Preserved Lemon Chickpeas, Quinoa & Israeli Salad £11.00 (VE)(GF)

Burrata £13.50

Tomato & rocket salad – smoked olive oil – ciabatta bread

Chicken Caesar Salad £12.00

Chargrilled chicken breast – crisp gem lettuce – croûtons
– parmesan shavings – house Caesar dressing

SANDWICHES & CRUMPETS

Toasted Sourdough Crumpets

Truffled honey – pickled peach – Welsh goat's curd £11.00

Short rib of beef – bone marrow sauce – chives £12.00

Brown crab butter – crayfish tails – smashed avocado £14.00

(Gluten free bread available)

NLC Club Sandwich £12.00

Grilled chicken breast – streaky bacon, egg mayonnaise, tomato,
baby gem lettuce – toasted sourdough

Smoked Salmon £13.00

Scottish smoked salmon – cream cheese – black pepper – watercress – rye loaf

B-L-T £9.95

Lake District maple cured back bacon – heritage tomatoes
– basil aioli – baby gem lettuce – tomato bread (DF)

Portobello Mushroom 'Philly Cheesesteak' £9.50

Marinated Portobello mushrooms – sautéed onions & peppers
– vegan cheese sauce – ciabatta roll (DF) (V) (VE)

BURGERS & MAINS

Bombardier Beer Battered Market Fish & Chips £15.50

Mushy peas – tartare sauce – chips (DF)

*(Gluten free batter available)

Korean Pulled Pork Bun £16.00

Gochujang pulled pork shoulder – tomato – pickled red onion
– house slaw – brioche bun – French fries

Wild Dorset Venison Burger £16.50

6oz hand-made venison patty – carrot thyme & juniper chutney
– house slaw – brioche bun – French fries

Stacked Aubergine & Mushroom Burger £13.00

Black garlic mayo – vegan smoked cheese – house slaw
– vegan bun – French fries (VE) (DF)

SAVOURIES

'Bombardier Beer' Welsh Rarebit £7.50

Rarebit sourdough – Kent pear chutney (V)

Mushrooms on Toast £8.50

Sautéed seasonal mushrooms – parsley – truffle oil – toasted sourdough (VE)

Regional British & European Cheeses £10.95

Hand-picked ripe cheeses accompanied with homemade chutney – celery – grapes – biscuits

SIDES

Chips £4.25 (GF/DF) | French Fries £4.25 (GF/DF) | Club Salad £4.25 (GF/VE/DF)

DESSERTS

Malted Barley Panna Cotta £7.95

Marmalade purée – orange – burnt sourdough

Peanut Butter Crème Brûlée £8.50

Strawberry sugar doughnuts

Honeycomb Parfait £8.95

Buttermilk & vanilla – honeycomb – miso caramel – banana sponge

Dark Chocolate Pudding £8.95

Poached rhubarb – rose water jellies – rhubarb & vanilla foam – brandy snap

Sticky Toffee Pudding £7.50

Vanilla ice cream – toffee sauce – date purée – pecan crumble

Roast Pineapple £6.50

Coconut yoghurt – pink peppercorn syrup – toasted buckwheat (VE/GF/DF)

Lemon Drizzle Cake £7.95

Lemon curd – lemon gel – meringue – lemon chantilly – raspberries

Seasonal Fruit Salad £6.50 (V/DF/GF)

Choice of Ice Cream or Sorbet £2.50 (per scoop)

Chocolate, vanilla or salted caramel ice cream

Lemon, raspberry (VE) or mango (VE) sorbet



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