

# PETWOOD LUNCH MENU

OUR MENU IS SERVED MONDAY TO SATURDAY FROM 12.00PM TO 2.30PM

## SMALL PLATES

SOUP OF THE DAY £5.45 (V) (VE)  
Served with white or wholemeal mini loaf  
ⓐ gluten, milk  
GLUTEN FREE OPTION AVAILABLE

SMOKED HADDOCK & SPRING  
ONION FISHCAKE £7.15  
Chive butter sauce  
ⓐ fish, milk

PRAWN MOUSSE & COMPRESSED  
WATERMELON £8.75  
Cucumber purée, edible flowers  
ⓐ crustaceans, milk, lupins

CHILLED CONFIT DUCK THAI  
SPRING ROLLS £9.25  
Cucumber, spring onion, hoisin sauce  
ⓐ soya, sesame

HAM HOCK HASH, EGG  
& GRAVY £8.20  
Pulled ham hock, shallots,  
diced potatoes, egg  
ⓐ egg

CHICKPEA FRITTER £6.60 (V) (VE)  
Leaf and coconut salad, coconut dressing  
ⓐ nuts, sulphites

## SALADS

CHICKEN CAESAR SALAD £11.00  
Cos lettuce, Caesar dressing, marinated  
anchovies, croutons, parmesan,  
sliced chicken  
ⓐ gluten, fish, eggs, milk

CAESAR SALAD £8.50  
Cos lettuce, Caesar dressing, marinated  
anchovies, croutons, parmesan  
ⓐ gluten, fish, eggs, milk

ROAST SQUASH  
SALAD £9.40 (V) (VE)  
Roast butternut squash, broccoli, new  
potatoes, quinoa, pomegranate dressing  
ⓐ sulphites

## LARGE PLATES

SWEET MUSTARD GLAZED HAM  
& EGGS £11.50  
Ham, eggs, Koffmann chips  
ⓐ eggs, sulphur dioxide, mustard

BEER BATTERED HADDOCK £13.75  
Chips, crushed peas, lemon,  
homemade tartare  
ⓐ gluten, sulphur dioxide

PETWOOD BURGER £11.40  
Brioche bun, Emmental cheese, beer onions,  
chorizo burger sauce, Koffmann chips  
ⓐ gluten, milk, sulphites, egg

PETWOOD VEGETARIAN BURGER  
£10.45  
Brioche bun, mushroom, lentil & yakitori  
sauce patty, Emmental cheese, beer onions,  
Koffmann chips  
ⓐ gluten, milk, sulphites  
VEGAN OPTION AVAILABLE

TODAY'S PIE £12.60  
Mash potatoes, French style peas, jus  
ⓐ gluten, milk, eggs

## SANDWICHES

All sandwiches served on white or brown  
bloomer with coleslaw & crisps  
GLUTEN FREE ROLL OR BREAD AVAILABLE

EGG MAYONNAISE £6.85 (V)  
ⓐ gluten, egg, milk

HAM & TOMATO £6.85  
ⓐ gluten, milk

SMOKED SALMON £8.95  
ⓐ gluten, milk, fish

## TOASTED PANINI

Served with coleslaw & Koffmann chips

BRIE, BACON &  
CRANBERRY SAUCE £9.20  
ⓐ gluten, milk

SAUSAGE & RED ONION £9.20  
ⓐ gluten, milk

ROAST VEGETABLES &  
FETA CHEESE £8.95 (V)  
ⓐ gluten, milk

## SIDE DISHES

KOFFMANN CHIPS £3.15  
\* ROASTED NEW POTATOES £3.15 ⓐ milk  
\* SEASONAL VEGETABLES £3.15 ⓐ milk

\* VEGAN OPTION AVAILABLE

## DESSERTS

BAKED CHEESECAKE £6.45  
Citrus zest and aromatics, plum  
& sloe gin sorbet  
ⓐ nuts, gluten, milk, eggs, sulphites

PEANUT BUTTER & WHITE  
CHOCOLATE TART £6.45  
Raspberry jelly, raspberry sorbet,  
sugar shard  
ⓐ nuts, egg, gluten, milk, sesame seeds

STICKY GINGER PUDDING £6.45  
Mango cream, ginger beer syrup,  
pineapple crisp  
ⓐ egg, sulphites, gluten, milk

CHOCOLATE MOUSSE  
GATEAUX £6.45  
Cookie crumble, vanilla chantilly,  
toasted hazelnuts, vanilla tuile  
ⓐ milk, gluten, eggs, nuts

ORANGE JELLY £6.45 (VE)  
Cardamom infused fruits  
and a spiced mint syrup

ICE CREAMS & SORBETS £6.45 (V)  
A selection of ice creams and sorbets.  
Please ask for details of current flavours  
ⓐ milk, eggs

CHEESEBOARD (V)  
A selection of British cheeses,  
crackers, celery, chutney  
ⓐ milk, gluten, celery, sulphites

GLUTEN FREE OPTION AVAILABLE

CHOOSE FROM:  
Lincolnshire Poacher, Cote Hill Blue,  
Cornish Brie, Smoked Applewood  
2 cheeses £6.45  
3 cheeses £7.50  
4 cheeses £8.65

### ⓐ ALLERGEN INFORMATION

To help our customers with food allergies, we have labelled each dish on our menu with key allergens.

Customers are advised to let our staff know prior to ordering if any food may cause an allergic reaction. If you would like to know the list of ingredients in a dish from our menu, please ask a member of our team who will be happy to assist you.

(V) VEGETARIAN (VE) VEGAN

You may be aware there is a national skills shortage across the hospitality industry. Sadly we are affected by this and are struggling to recruit the staff we need to operate at our usual capacity. We have therefore taken the difficult decision to reduce our menus and service times in order to maintain the level of service that our guests expect of us and which we wish to deliver.

# PETWOOD BEVERAGE MENU

## BEERS

Carling £2.05 • £4.10  
San Miguel £2.40 • £4.75  
Guinness £2.45 • £4.85  
Worthington's £2.00 • £3.95  
Petwood Bomber/Gold £2.30 • £4.60  
Batemans XB £2.25 • £4.50  
Peroni £4.30  
Peroni Gluten Free £4.60  
Corona £4.20

## CIDERS

Aspall's £2.15 • £4.25  
Old Mout Cherries & Berries £4.95  
Old Mout Kiwi & Lime £4.95

## CHAMPAGNE & SPARKLING WINE

(125ml • Bottle)

Champagne Collet £10.00 • £53.50  
Sacchetto, Favola Prosecco DOC,  
Italy NV £6.50 • £29.75

## RED WINES

(175ml • 250ml • Bottle)

Tierra Antica Merlot, Central Valley, Chile  
£5.60 • £7.65 • £23.00  
Opal Ridge Shiraz Cabernet, Australia  
£5.50 • £7.50 • £22.00  
El Camino Malbec, Mendoza, Argentina  
£6.00 • £8.10 • £24.00  
Il Pumo Primitivo, Italy  
£6.50 • £9.00 • £26.00  
Rioja Crianza, Spain  
£7.10 • £9.60 • £29.00

## WHITE WINES

(175ml • 250ml • Bottle)

Tierra Antica Sauvignon Blanc, Chile  
£5.60 • £7.65 • £23.00  
Novita Pinot Grigio, Sacchetto, Italy  
£5.70 • £7.70 • £23.25  
Opal Ridge Semillion Chardonnay, Australia  
£5.50 • £7.50 • £22.00  
Faultline Sauvignon Blanc, Marlborough,  
New Zealand  
£7.10 • £9.60 • £29.00

## ROSÉ WINES

(175ml • 250ml • Bottle)

Novita Pinot Grigio IGT Blush, Veneto, Italy  
£5.75 • £7.70 • £22.50  
Sunset Point Zinfandel Rosé  
£5.50 • £7.30 • £22.00

## SPIRITS

(From £3.40 - £5.50 per 25ml measure)

**Vodka** - Smirnoff Vodka, Grey Goose  
**Gins** - Gordons, Bombay Sapphire, Hendricks  
**Flavoured Gins** - Pin Gin (selected flavours)  
**Whiskeys** - Bells, Jamesons  
**Malt Whiskeys** - Glenmorangie, Glenlivet,  
Talisker, Glenfiddich, Dalwhinnie  
**Rum** - Bacardi, Lamb's Navy, Morgan Spiced  
**Port** - Cockburn's Ruby, Taylor's Vintage  
**Aperitifs** - Baileys (50ml), Pimm's (50ml),  
Amaretto, Tia Maria, Martini, Pernod, Cointreau,  
Drambuie, Southern Comfort,  
Noveltea (selected flavours)

## SOFT DRINKS

Pepsi/Diet Pepsi/Lemonade £1.50 • £3.00  
Appletiser £3.30  
Hartridges (selected flavours) £3.20  
Britvic Juices £2.25  
Fevertree Tonics £2.60  
Still Water/Sparkling Water £2.00

## TEA & COFFEE

Pot of tea with milk £2.50  
Pot of herbal teas (selected flavours) £2.75  
Cafetière coffee with milk £2.95  
Cafetière coffee with cream £3.25  
Cafetière coffee with a refill £3.95  
Cappuccino £3.50  
Latte £3.50  
Espresso £2.50  
Double espresso £3.50  
Flat white £3.00  
Americano £3.00  
Mocha £3.00

## WHY NOT TRY?

As the evenings draw in and the temperature falls, why not enjoy one of our wonderfully decadent hot chocolates or warm alcoholic beverages?

PETWOOD CLASSIC HOT  
CHOCOLATE £3.00

DELUXE HOT CHOCOLATE £4.00  
Whipped topping, mini marshmallows  
and a Biscoff biscuit

CHILDREN'S DELUXE HOT  
CHOCOLATE £3.00  
Whipped topping, mini marshmallows  
and a gingerbread man biscuit

BAILEYS HOT CHOCOLATE £6.50  
Rich hot chocolate with a shot of Baileys  
served with a Baileys biscuit

COINTREAU HOT CHOCOLATE £6.00  
Rich hot chocolate with a shot of Cointreau  
served with an orange matchstick

TIA MARIA HOT CHOCOLATE £6.00  
Rich hot chocolate with a shot of Tia  
Maria served with an Amaretti biscuit

AMARETTO HOT CHOCOLATE £6.00  
Rich hot chocolate with a shot of  
Amaretto served with an Amaretti biscuit

CRÈME DE MENTHE HOT  
CHOCOLATE £7.00  
Rich hot chocolate with a shot of  
Crème De Menthe served with a mint thin

LIQUEUR COFFEE £6.00  
Ask our waiting staff for our range of  
liqueur coffees for your perfect after  
dinner accompaniment.

*Please ask our waiting staff if you have  
any allergies or dietary requirements or  
require a lactose free substitute.*

## GRATUITIES POLICY

The hotel is committed to the code of best practice on gratuities. All cash and card gratuities go to the staff. We do not add a service charge, believing that good service will be recognised entirely at our customers' discretion and without expectation.

Any gratuities collected are equally divided among all staff (and exclude the General Manager and Directors) according to hours worked each month. We believe that every role in the business contributes to your experience and therefore every member of staff should share in it equally. The Company does not take any administrative deductions.

Our team thanks you for your kindness and generosity.