



# CHILDREN'S MENU

TWO COURSES £13.20  
THREE COURSES £20.00

## STARTERS

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Roasted smooth tomato soup with crunchy croutons

Thick cut brioche garlic bread with side salad

Grazing plate with cucumber sticks, carrot sticks, berries, grated cheese and flat bread

Pressed smoked ham with crunchy pistachio granola, berry gel and bacon pickle jam

Seared scallops with tomato, sea greens and corn sauce

## MAINS

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Tomato and basil pasta topped with aged cheddar cheese

A.Turner & Sons beef burger in a brioche bun with ketchup and fries

Chicken goujons with fries and fresh garden peas

Roasted guineafowl with layered potato, broccoli purée, rainbow greens and chicken gravy

A.Turner & Sons 4oz sirloin steak with fries and watercress salad

Pan fried Wreck fish with potatoes, peas, lettuce and caviar

## SIDES

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Tenderstem broccoli £2.50

Peas française with lettuce and bacon £2.50

Mashed potato £2.50

*“Cooking is my way of spreading joy and love to those around me.  
There’s nothing quite like seeing someone enjoy a meal you’ve prepared”  
Matilda Ramsay*



## DESSERTS

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Extra, double, triple, chocolate brownie with vanilla ice cream

Blackcurrant mousse with cassis insert, tarragon tuile and yoghurt sorbet

Fruit plate with melon, berries and fruit coulis

Banana split with vanilla ice cream, whipped cream and sprinkles

**“Every snack is a surprise!  
Let’s explore the flavours of imagination together.”  
Catrat, Gabby’s Dollhouse**

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## MOCKTAILS

### **Grape Spritz**

£5.00

*A bubbly blend of grape juice, grenadine syrup and lemon-lime soda topped with fresh grapes.*

### **Choctail**

£5.00

*A creamy, chocolatey treat with chocolate syrup, milk, and ice, finished with whipped cream and chocolate shavings.*

### **Tropical Superstar Mocktini**

£5.00

*A tropical fusion of passion fruit, orange, and lemon juices, sweetened with grenadine and vanilla syrup, served with a shot of lemonade.*

### **Berry Fizz**

£5.00

*A refreshing mix of pink grapefruit juice, strawberry juice, and lemonade, garnished with fresh mint leaves and a splash of grenadine.*

**Did you see an ingredient on the grown-ups menu you’d like to try?**

Let your server know and our Kitchen team will create a special tasting spoon so you can experience new flavours and you might find your new favourite food!

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.  
(v) vegetarian (vg) vegan (df) dairy free (n) contains nuts