



## WELCOME TO SEASONS

We believe in creating simple but delicious dishes which are based around high-quality ingredients, and as much as possible, are sourced from local, trusted suppliers. And of course, the dishes (and surroundings) are seasonal!

We hope you enjoy dining with us and we look forward to welcoming you again soon.

With best wishes,  
The Team at Seasons.

*A brief note about service charges:* We aim to provide a personal, friendly and welcoming experience with good food and drinks.

We do not agree with the increasing trend of many restaurants and hospitality venues whereby they add an “*optional service charge*” to the final bill. This is entirely at your discretion. If you do choose to leave a gratuity, we want to reassure you that this is shared out in full between the entire staff team and it is in addition to their normal salary payments.

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen-free. Fish dishes may contain bones.



# SEASONS MENU

## STARTERS

**Homemade Seasonal Soup of the day ...£8.50 (gfa)**

Served with a crusty bread roll and butter.

**Asian Style Duck Bon Bons ...£10.50**

Shredded duck in a sweet hoisin sauce coated in crispy breadcrumbs, served with a hoisin dipping sauce.

**Garlic Mushrooms ...£9.95 (v) (voa) (gf)**

Fresh mushrooms cooked simply with a garlic butter and topped with savoury breadcrumbs.

**Smoked Salmon ...£11.95 (gfa)**

Slices of smoked salmon served with pickled beetroot and a warming horseradish cream.

**Deep Fried Onion Bhajis ...£9.95 (v) (voa) (gf)**

Delicious onion bhajis served simply with mango chutney and a mint raita.

**Marinated BBQ Spare Ribs ...£10.95**

Tender pork spare ribs marinated and cooked in a BBQ sauce served hot straight from the oven.

**Traditional Prawn Cocktail ...£10.95 (gfa)**

Back by popular demand! Atlantic cold water prawns served with little gem lettuce, chopped tomatoes and coated with a smooth Marie Rose sauce, accompanied with slices of buttered bread.

**Tomato Bruschetta ...£9.95 (v) (voa) | Add Mozzarella Pearls ...£11.25**

Fresh chopped tomatoes, garlic, basil, olive oil and vinegar,  
mixed together and served on top of a crispy bruschetta base.

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## MAINS

All main course dishes are cooked to order – Please allow at least 15 minutes.

### **Beef Bourguignon ...£24.50**

Tender British beef, slowly braised in red wine and herbs, served in a rich jus with baby onions, bacon and button mushrooms served with a creamy mash and mixed vegetables.

### **Chicken, Leek and Mushroom Pie ...£21.50**

Chicken breast, with sweet leeks, button mushrooms in a creamy velouté under flaky puff pastry crust served with chunky chips and mixed vegetables.

### **Roast Chicken with a Rich Gravy ...£22.50 (gf)**

Chicken breast simply roasted and served with a rich gravy, served with fondant potato and mixed vegetables.

### **Fish Pie ...£24.00**

A substantial fish pie made with Scottish Salmon and Haddock, poached in white wine, mixed with Atlantic Prawns in a rich, creamy fish velouté covered by a fluffy layer of buttery mashed potato served simply with tender-stem broccoli.

### **Stirk House Steak Burger ...£22.50 (gfa)**

Prime steak moulded into a classic burger patty, topped with bacon and cheese, and served in a toasted brioche roll, with little gem lettuce and tomato, accompanied with ketchup and fries.

### **8oz Sirloin Steak ...£26.50 (gf)**

Hand-selected 35-day dry-aged steaks from our trusted local butcher, John Penny. Served with cooked tomato, field mushroom, chunky chips and a peppercorn sauce.

### **Chickpea & Coriander Burger ...£20.00 (v)**

Served with chilli, mint and lime yoghurt and crispy fries.

### **Penang Green Thai Curry ...£21.00 (gf) (v) (vegan) | Add King Prawns ...£24.00**

A delicious aromatic coconut sauce with cauliflower, green beans, mangetout and peppers served with jasmine rice.

### **Additional side dishes are available to order:**

Fries, chunky chips, seasonal vegetables or a side salad ...£4.75 each.

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## DESSERTS

### **Sticky Toffee Pudding ...£10.50**

Served warm with salted caramel ice cream and butterscotch sauce.

### **Raspberry Bakewell Tart ...£10.50 (gfa)**

A shortcrust pastry base beneath layers of jam, frangipane and a topping of flaked almonds, served with raspberry ripple ice cream.

### **Strawberry Cheesecake ...£10.50**

A biscuit base and creamy cheesecake filling, topped with a delicious strawberry glaze.

### **Chocolate Mousse ...£10.50**

Chocolate heaven! A smooth and rich chocolate mousse, topped with a chocolate glaze and sitting on a thin chocolate sponge base.

### **Vegan Caramelised Biscuit Cheesecake ...£10.50**

Served simply with raspberry coulis.

### **Artisan Cheeseboard ...£13.95 (gfa)**

A selection of delicious cheeses served with Yorkshire Quince, a slice of fruitcake and Peter's sourdough crispbreads.

### **Bowl of Mixed Ice Creams ...£8.50 (gfa)**

Choose 3 scoops from: Salted caramel, vanilla, raspberry ripple and double chocolate.

### **Bowl of Mixed Sorbets ...£8.50 (gfa)**

A scoop each of mango, peach and raspberry.

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