



HOEBRIDGE

Events • Golf • Family



SEASONAL MENU



Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...

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LIGHT BITES



NACHOS (V) 886Kcal £8.50

Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

Add BBQ shredded chicken 269Kcal for an extra £3.00

VEGAN NACHOS (VE) 776Kcal £8.50

Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

Add 3 bean chilli (VE) 84Kcal £2.50

CHICKEN GOUJONS 496Kcal £8.50

Served with BBQ sauce

VEGAN CRISPY BUFFALO TENDERS (VE) 277Kcal £8.50

BRIE & MANGO FILO PARCELS (V) 326Kcal £7.50

Served with cranberry sauce

SOUP OF THE DAY £7.00

Served with bread roll & butter

ASPARAGUS FRITTERS (V) 392Kcal £6.50

Served with garlic mayonnaise

LOADED CHEESY CHIPS (V) 859Kcal £6.00

Topped with melted cheese, peppers, onions & sweet chilli sauce

FOUR CHEESE BAGUETTE PIZZA (V) 284Kcal £5.50

CHIPS (V) 519Kcal £4.10

Add a topping for an extra £2.25

Cheddar cheese (V) 203kcal / Cheddar cheese & Bacon 323kcal

SANDWICHES

Served on thick cut malted or white bread with crisps & salad garnish. Upgrade crisps to chips for £2.25

VEGETARIAN CLUB SANDWICH (V) 895Kcal £12.50

Triple-layered sandwich with avocado, buffalo mozzarella, sundried tomato, baby gem lettuce & mayonnaise

PRAWN MARIE ROSE 543Kcal £9.00

CORONATION CHICKEN 437Kcal £8.75

TUNA MAYONNAISE & CUCUMBER 678Kcal £8.75

BLT 689Kcal £8.50

CHEDDAR CHEESE & CHUTNEY (V) 684Kcal £8.25

HOT SANDWICHES & PANINIS



All served with crisps & salad

6OZ RUMP STEAK SANDWICH 993Kcal £15.00

Rump steak topped with fried onions & crispy lettuce in a toasted ciabatta

CLUB SANDWICH 1242Kcal £15.00

Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

JUMBO FISH FINGERS SANDWICH 1115Kcal £14.00

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

MEXICAN CHICKEN PANINI 989Kcal £10.00

Chicken fajita & cheese in a panini bread

TOMATO, BUFFALO MOZZARELLA & PESTO PANINI (V) 726Kcal £9.75

BRITISH HONEY ROAST HAM & CHEDDAR CHEESE PANINI 813Kcal £9.75

All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available. Adults need around 2000 Kcal a day.



SALADS

CLASSIC CAESAR SALAD

SMALL 302Kcal £8.50

LARGE 465Kcal £13.00

Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing

Add warm chicken breast 330Kcal, prawns 69Kcal or warm salmon fillet 256Kcal for £3.50

CAPRESE SALAD (V)

SMALL 299Kcal £7.00

LARGE 499Kcal £10.00

Buffalo mozzarella & tomato with olive oil and balsamic glaze drizzle

CLASSICS

LEMON & THYME BUTTERFLIED CHICKEN BREAST ^{752Kcal} £13.00

Served with new potatoes & salad

MEXICAN BEEF CHILLI ^{670Kcal} £14.50

With steamed rice, guacamole, grated cheese & tortilla chips

VEGAN OPTION AVAILABLE ^{544Kcal}

SINGAPORE NOODLES

Stir fried rice vermicelli with your choice of:

CHICKEN ^{753Kcal} £15.50

PRAWNS ^{640Kcal} £16.50

VEGETABLES (V) ^{524Kcal} £13.00

HAM, EGGS & CHIPS ^{682Kcal} £13.00

British honey roast ham with two fried eggs & chips

GOLFER'S BRUNCH ^{840Kcal} £12.00

Two rashers of bacon, baked beans, grilled tomato, Cumberland sausage, fried egg & chips

THREE EGG OMELETTE (GF) ^{512Kcal} £11.00

Served with chips & salad

Choose 2 fillings: Cheddar cheese (VE) ^{82Kcal}

Tomato (VE) ^{11Kcal} / Mushrooms (VE) ^{28Kcal} / Onion (VE) ^{40Kcal}

British honey roast ham ^{70Kcal}

Add an extra filling £2.25

JACKET POTATO ^{209Kcal} £8.00

Served with salad garnish & 1 filling of your choice

Choose from: Tuna mayonnaise (GF) ^{233 Kcal} / Baked beans (GF)

(V) ^{111 Kcal} / Cheddar cheese (GF) (V) ^{123 Kcal} / Coronation chicken

(GF) ^{420Kcal} / Chilli beef ^{175Kcal} or 3 bean chilli (VE) ^{84Kcal}

Add an extra filling £2.45

BURGERS

Served with chips & relish



BACON & CHEESE BURGER ^{1229Kcal} £14.95

Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

BUTTERMILK CHICKEN BURGER ^{1113Kcal} £14.95

Buttermilk chicken in a toasted brioche bun with baby gem lettuce, mayonnaise, tomato & gherkins

VEGAN BURGER (VE) ^{959Kcal} £14.95

Moving Mountain burger in a toasted brioche style bun with vegan cheese, vegan mayonnaise, tomato, red onion & gherkins

GRILLED HALLOUMI & ROAST PEPPER BURGER (V)

^{1097Kcal} £14.95

Grilled halloumi topped with pepper in a toasted brioche bun with baby gem lettuce, mayonnaise & tomato

ADD A TOPPING TO ANY BURGER FOR £2.25

Choose from: Bacon ^{120Kcal} / Fried egg ^{90Kcal} / Crushed avocado (VE) ^{86Kcal} / Cheddar cheese (V) ^{122Kcal}



PIZZAS

11" Stonebaked pizza smothered with tomato sauce & then topped with your choice of:

MARGHERITA (V) ^{882Kcal} £13.00

Topped with mozzarella

PEPPERONI ^{1140Kcal} £14.00

Mozzarella & pepperoni

MEXICAN CHICKEN ^{1096 Kcal} £14.00

Mozzarella, spicy chicken, red onions, peppers & jalapeños

MEAT FEAST ^{1381 Kcal} £16.00

Mozzarella, pepperoni, chicken, bacon & sausages

GARDEN (V) ^{906Kcal} £14.00

Mozzarella, red onions, peppers, tomatoes, mushrooms & sweetcorn

ADD A TOPPING TO ANY PIZZA FOR £2.25

Choose from: Ham ^{58Kcal} / Cheddar cheese (V) ^{123Kcal} / Mushrooms (VE) ^{17Kcal} / Bacon ^{120Kcal} / Pepperoni ^{258Kcal} / Peppers (VE) ^{20Kcal} / Onions (VE) ^{2Kcal}

DESSERTS £7.00

Please ask for today's menu

(V) Vegetarian (VE) Vegan
(GF) Gluten Free

WINE & FIZZ

CHAMPAGNE & HOMEGROWN

CHAMPAGNE DE SAINT GALL PREMIER CRU BRUT NV.

(12.5%) Champagne, France **£58.00**
Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

CLASSIC CUVÉE, RATHFINNY ESTATE

(12%) Sussex, UK **£52.00**
A supple, quaffable full of red fruit, citrus and almonds.

ROSÉ BRUT VINTAGE, RATHFINNY ESTATE

(12%) Sussex, UK **£62.00**
Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

SPARKLING

PROSECCO FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN) **£33.00**
An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

PROSECCO ROSÉ, FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN) **£35.00**
Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.



ORGANIC

WHITE GRILLO, SERENATA CEILO E TERRA

(12%) Sicily, Italy (VEGAN) **£27.00**
Distinctively floral aromas on the nose. The palate has hints of citrus and tropical fruits and is mouth-filling.

RED NERO D'AVOLA, LAMURA

(13%) Sicily, Italy (VEGAN) **£26.50**
Tremendously characterful and approachable fruit-driven red with soft red berry flavour; easy drinking and medium bodied yet generous.

MALBEC, LA PIEDRA NEGRA

(14%) Mendoza, Argentina (VEGAN) **£29.25**
Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.

ROSÉ BOBAL, MIRADA

(13%) Castilla la Mancha, Spain (VEGAN) **£26.50**
Scents of wild strawberry, white peach and citrus. The palate is dry, fresh and well rounded.

RED

SYRAH, CUVÉE DE ROUSSON

(12.5%) Pays D'oc, France **£5.00 £6.00 £8.25 £23.00**
Spicy, rich black fruit with a high degree of elegance. Compact and confident with black cherry richness and vibrant unforced rustic fruit.

MERLOT, PRIMI SOLI

(12%) Veneto, Italy **£5.25 £6.25 £8.50 £24.00**
Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

CABERNET SAUVIGNON, LA COLOMBE

(12.5%) Languedoc, France (VEGAN) **£5.50 £6.50 £8.75 £25.00**
The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish.

CHIANTI, SANT'ILLARIO

(12.5%) Tuscany, Italy (VEGAN) **£27.50**
Morello cherry, forest fruit and violet scents. Dry and full bodied with a fresh flavour.

CRianza RIOJA, VIÑA CERRADA

(14%) Rioja, Spain (VEGAN) **£28.50**
Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

WHITE

CUVÉE ROUSSON, COTES DE GASCOGNE BLANC

(11.5%) Gascony, France **£5.00 £6.00 £8.25 £23.00**
Light and fruity, this traditional Southern French white is crisp with notes of citrus, pineapple and freshly cut grass.

PINOT GRIGIO, FARFALLA

(12%) Arcole, Italy **£5.25 £6.25 £8.50 £24.00**
Clean, simple, fresh apple and pear flavours. Easy drinking.

CHARDONNAY, CENTRAL MONTE

(13%) Central Valley, Chile **£5.50 £6.50 £8.75 £25.00**
Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

SAUVIGNON BLANC, LOUIS ESCHENAUER

(12%) Pays D'oc, France **£5.75 £6.75 £9.25 £25.75**
Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

CHENIN BLANC, INKOSI

(12.5%) Western Cape, South Africa **£26.50**
Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

VIIGNIER, L'AUTANTIQUE

(13.5%) Pays D'oc, France (VEGAN) **£28.50**
Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.

ROSÉ

GRENACHE ROSÉ, CUVÉE DE ROUSSON

(12.5%) Pays D'oc, France **£5.00 £6.00 £8.25 £23.00**
Aromas of fresh strawberry and cherry. A crisp palate of light spice and a lingering dry finish.

CINSAULT ROSÉ, LOUIS ESCHENAUER

(12%) Languedoc, France **£27.00**
Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.