



MENU SELECTION

SELECT TO VIEW MONDAY TO SATURDAY MENU

Available from 12pm

Experience refined dining in a welcoming setting with beautiful views.

Our menu showcases seasonal ingredients and creative dishes.

Choose from delicate starters to indulgent mains and desserts.

The perfect choice for special occasions, date nights, or simply an exceptional meal out.

SELECT TO VIEW SUNDAY LUNCH MENU

12PM - 3PM

Join us for a carefully crafted menu that celebrates the best of British tradition with modern flair.

Enjoy slow-roasted meats and seasonal sides with elegant starters and indulgent desserts.

Relax, unwind, and enjoy exceptional food in a beautiful setting.

SELECT TO VIEW BREAKFAST MENU

Monday to Friday | 7-10AM

Saturday & Sunday | 7.30-10.30AM*

*Also Bank Holidays

Start your day with a delicious breakfast in the heart of the countryside.

Our breakfast buffet offers something for every taste from full English classics to fresh fruit, pastries, and barista-made coffee.

The Fairview is the perfect place to ease into your morning.

SELECT TO VIEW WINE LIST

Our wine list has been thoughtfully curated, featuring exceptional bottles from boutique, family-owned wineries around the world.

Each selection has been chosen to complement our menus and enhance your dining experience.



BAR MENU

TO START

Seasonal Soup of the Day | £6.50

Chef's daily creation, served with warm bread (ve)

Pork Belly Bites | £8.50

slow-cooked pork, soy & ginger glaze (df) (gf)

Chilli Garlic Prawns | £9.50

crispy prawns, sweet chilli reduction & lime

Loaded Nachos | £7.00

mature cheddar, fresh guacamole & house salsa (v) (gf)

Upgrade to Pulled Pork | £9.00

TO FOLLOW

Beer Battered Haddock | £19.00

golden fried haddock, chunky chips, buttered peas & house tartare

The Fairview Chuck Burger | £17.00

prime beef patty, sesame brioche bun, gherkin, pickled red onion, tomato & crisp fries (gf on request)

Sirloin Steak | £28.00

char-grilled British sirloin, green peppercorn sauce, thick-cut chips & duxelles-stuffed tomato (gf)

Pumpkin & Ricotta Tortellini | £17.00

hand-filled pasta, sage-infused garlic butter (v)

TO FINISH

Classic Crème Brûlée | £8.50

vanilla custard with caramelised sugar crust, served with shortbread

Chocolate Millionaires Tart | £8.50

dark chocolate ganache, caramel & biscuit base with honeycomb ice cream (ve) (gf)

Cheese & Biscuits | £14.00

selection of fine cheeses, celery, grapes & artisan chutney

[BACK TO MAIN MENU](#)
(v) - Vegetarian | (ve) - Vegan | (gf) - Gluten free | (df) - Dairy free | (n) Contains Nuts

A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Menu items are including VAT at the current rate. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an ordering. Full allergen information is available upon request. Management can advise of all ingredients used.

PRIX FIXE MENU

2 COURSES £28.00 | 3 COURSES £35.00**SNACKS / NIBBLES****Artisan Bread, Olive Oil & Balsamic Vinegar (v) | £4.00****Mixed Olives (vg) (gf) | £4.00****Pork Scratchings | £4.00****Olive Breadsticks (vg) | £4.00****Salted Almonds (v) | £4.00**

TO START

Seasonal Soup of the Day

Chef's daily creation, served with warm bread (v)

Salmon Gravad lax

cured salmon, heritage beetroot, shaved fennel & capers (gf)(df)

Smoked Duck Breast

peppery rocket, blue cheese & balsamic-glazed blackberries (gf)

TO FOLLOW

Pie of the Day

Chef's daily pie, buttery mash, rich gravy & seasonal greens

Sea Bream Fillet

pan-roasted sea bream, white bean cassoulet & tender artichokes (gf)(df)

Pumpkin & Ricotta Tortellini

garlic butter & sage (v)

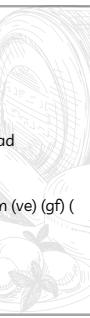
TO FINISH

Classic Crème Brûlée

vanilla custard with caramelised sugar crust, served with shortbread

Chocolate Millionaires Tart

dark chocolate ganache, caramel & biscuit base with honeycomb ice cream (ve) (gf)





SUNDAY LUNCH MENU

THE FAIRVIEW SIGNATURE SELECTION

Mimosa | £6.50
prosecco & orange juice

Elderflower Spritz | £7.95
gin, freshly squeezed lemon juice, sugar syrup, elderflower cordial, soda water, garnished with mint & lime



TO START

Seasonal Soup of the Day | £6.50
Chef's daily creation, served with warm bread (ve)

Pork Belly Bites | £8.50
slow-cooked pork, soy & ginger glaze (df) (gf)

Chilli Garlic Prawns | £9.50
crispy prawns, sweet chilli reduction & lime

Loaded Nachos | £7.00
mature cheddar, fresh guacamole & house salsa (v) (gf)
Upgrade to Pulled Pork | £9.00

TO FOLLOW

Overnight roasted rib of beef | £28.00
Yorkshires & "Fairview" gravy

Slow cooked rolled pork belly | £24.00
apple purée, Yorkshires & "Fairview" gravy

Fish of the Day | See Server
butter, lemon & fresh herb new potatoes (gf)

Supreme of garlic thyme chicken | £24.00
Yorkshires, "Fairview" gravy

All dishes served with double roasted thyme roast potatoes, oven roasted heritage carrots, parsnip dauphinoise.

Pumpkin & Ricotta Tortellini | £17.00
hand-filled pasta, sage-infused garlic butter (v)

TO FINISH

Classic Crème Brûlée | £8.50
vanilla custard with caramelised sugar crust, served with shortbread

Chocolate Millionaires Tart | £8.50
dark chocolate ganache, caramel & biscuit base with honeycomb ice cream (ve) (gf)

Cheese & Biscuits | £14.00
selection of fine cheeses, celery, grapes & artisan chutney

BACK TO MAIN MENU

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Please inform your server of any dietary requirements

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BREAKFAST MENU

MONDAY-FRIDAY | 7-10AM
 SATURDAY-SUNDAY | 7.30-10.30AM*
 TO BOOK PLEASE CALL 01635 291 500

COLD BEVERAGES

Orange Juice

Apple Juice

Cranberry Juice

Fresh Water



FULL ENGLISH BREAKFAST BUFFET

Unsmoked back bacon (gf)
 Fried egg (gf) (v)
 Butchers sausage (gf)
 Roasted flat mushroom (gf) (v)
 Grilled tomato (gf) (v)
 Baked beans (v)

CONTINENTAL BREAKFAST BUFFET

Selection of Danish pastries
 Toast and preserves
 Fresh fruit bowl
 Selection of yoghurts (gf)
 Dried fruit and nuts
 Selection of cereals

AVAILABLE ON REQUEST

Eggs (cooked how you like)
 Black pudding
 Porridge
 Vegan sausage
 Gluten free bread
 Hash brown

HOT BEVERAGES

English breakfast tea
 Fresh filter coffee
 Americano | £3.50
 Espresso | £3.20
 Double espresso | £3.95
 Latte | £3.95
 Cappuccino | £3.95
 Hot chocolate | £3.95

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free
 Please inform your server of any dietary requirements

A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.

VAT is included at the current rate.

Hotel Full English Breakfast - £24.95 for non-residents.

The Kingscire Bar is open 7 days a week for breakfast (7:30am - 11:30am)

* Also Bank Holidays

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HOTEL GOLF EVENTS

WINE LIST

We have searched far and wide to bring together this carefully crafted wine list – sourced from boutique, family-owned wineries from all over the world.

SPARKLING & CHAMPAGNE

Italy 125ml / btl
Prosecco Spumante Extra Dry 6.75 / 35.50
Azzillo, Veneto, Italy VF

England
A Touch of Sparkle 46.00
Chapel Down, Kent, England

Champagne
244 Collection 82.00
Louis Roederer, Champagne, France VF

ROSÉ
Think Pink 125ml / 175ml / btl
Carignan Rosé 29.50
La Loupe, Languedoc, France VF

Pinot Grigio Rosé 6.00 / 8.00 / 29.00
San Antini, Sicily, Italy VF

La Belle Éternelle Rosé 7.40 / 9.20 / 35.00
Languedoc, France VF

WHITE

Light & Fresh

Pinot Grigio 125ml / 175ml / btl
Ca' Luca, Veneto, Italy VF
6.40 / 8.30 / 31.00

El Zafiro Blanco

Extremadura, Spain VF

125ml / 175ml / btl

6.40 / 8.30 / 31.00

Pecorino

Tor del Colle, Abruzzo, Italy VF

5.70 / 7.50 / 26.50

35.50

Chardonnay

Hamilton Heights, Australia

6.70 / 8.80 / 32.00

Picpoul de Pinet

Esprit des Vignes, Côtes de Thau, France VF

38.00

Vinho Verde Barette

AB Valley, Vinho Verde, Portugal VF

33.50

Vibrant & Intense

Sauvignon Blanc

Whale Point, Western Cape, South Africa VF

125ml / 175ml / btl

32.00

Chenin Blanc

Boatman's Drift, Western Cape, South Africa VF

6.20 / 8.20 / 30.00

Albariño

Pazo de Mirasoles, La Mancha, Spain

40.00

Classic & Elegant

Sauvignon Blanc

7.80 / 9.90 / 40.00

125ml / 175ml / btl

Turning Heads, Marlborough, New Zealand

7.80 / 9.90 / 40.00

Chablis

Domaine Alain Gautheron, Burgundy, France VF

57.00

RED

Soft & Fruity

Merlot 125ml / 175ml / btl
Whale Point, Western Cape, South Africa VF
6.40 / 8.30 / 30.50

El Zafiro Tinto

Extremadura, Spain

125ml / 175ml / btl

6.40 / 8.30 / 30.50

Montepulciano d'Abruzzo

San Antini, Abruzzo, Italy VF

32.50

Pinot Noir

The Impressionist, Povardarie, Macedonia

34.00

Carignan Vieilles Vignes

Languedoc, France VF

7.40 / 9.20 / 35.50

Rich & Full

Bonfaro Tinto

DFJ Vinhos, Lisboa, Portugal VF

125ml / 175ml / btl

35.00

Malbec

Punto Alto, Mendoza, Argentina VF

38.50

Shiraz

Hamilton Heights, South Eastern Australia

6.70 / 8.80 / 32.00

Primitivo di Salento

Doppio Passo, Puglia, Italy VF

7.80 / 9.90 / 39.50

Cabernet Sauvignon Paraíso Sur

Estampa, Colchagua Valley, Chile VF

45.00

Renowned & Acclaimed

Rioja Crianza

Azabache, Rioja, Spain VF

125ml / 175ml / btl

8.20 / 10.50 / 42.00

TREADING LIGHTLY

White

Sauvignon Blanc

Turning Heads, Marlborough, New Zealand

In the heart of Marlborough, Turning Heads have a simple philosophy to accentuate all that is great about the region by utilising ripe fruit to craft premium wines. Sustainability and protecting the environmental integrity of their wine production is a focus at the winery.

7.80 / 9.90 / 40.00

Red

Malbec

Punto Alto, Mendoza, Argentina VF

This organically grown Malbec, currently in its final year of conversion, is grown in the vineyards of Mendoza. A dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration with a velvety texture, dark fruits and chocolate.

38.50

SWEET

and for dessert...

Monbazillac

Château Ramon, France (37.5cl)

375ml

30.50