



# Boxing Day Menu

**2 Courses £30.00**

**3 Courses £35.00**

## **Starters**

Soup of the day with warm bread (v) v gf\*

Beer battered fish goujons with lemon and herb mayonnaise gf\*

Vegetable spring rolls, crunchy salad, sweet and sour dip v

Homemade black pudding, poached egg served with béarnaise sauce and bacon crumb

Homemade duck liver and mulled wine parfait served with red onion and orange chutney, toasted bread and light salad gf\*

Blanch bait served with tartar sauce gf\*

Tempura prawn served with sweet chilli sauce gf\*

## **Mains**

Slow roasted rump of beef, roast potatoes, root vegetable mash, cauliflower cheese, Yorkshire pudding and gravy gf\*

Pan roasted fish of the day, crushed new potatoes, green vegetables and white wine sauce gf

Pie of the day with hand cut chunky chips, garden peas

Bacon steak, with hand cut chunky chips, garden peas & double fried egg gf

Fillet of beer battered fish, chunky chips, homemade mushy peas gf\*

Homemade chicken or prawn madras served with pilau rice and naan gf\*

## **Vegetarian/Vegan Mains**

Wild mushroom, pea and spinach risotto served with parmesan shavings (v) v

Roasted beetroot, quinoa, butternut squash, pomegranate, toasted pecans and mixed leaf salad, crispy polenta, herb dressing gf

## **Steaks**

8OZ pan seared sirloin steak +**£2 supplement** gf

All steaks served with chips, roasted mushroom and tomato, watercress and rocket salad

Add sweet and sour king prawns £3.95 gf, Green peppercorn and brandy sauce £3.00 gf

Blue cheese sauce £3.00 gf

v Vegetarian, gf Gluten Free, gf\* gluten free option of this dish available please ask the server when placing your order, (v) vegan, (v)\* vegan option of this dish available please ask the server when placing your order.

All dishes are prepared in an environment which is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. If you have a question about any aspect of the menu or have a special dietary requirement please speak to your server. All prices include VAT.



## Sides

Dressed mixed salad £3.50 gf

Marinated olives (v) £3.95

Seasoned wedges with melted cheese & chilli  
£3.95

Warm breads with olive oil and balsamic (v)  
£3.95 gf\*

Chunky chips £3.50 gf\*

Garlic ciabatta (v) £3.50 gf\*

French fries £3.50 gf\*

Garlic ciabatta with cheese (v) £4.25 gf\*

Onion rings £3.00 gf\*

Sweet potato fries £3.50 gf\*

## Sweets

Chocolate brownie with chocolate sauce and vanilla ice cream

Sticky toffee pudding served with toffee sauce and custard

Lemon cheesecake, raspberry pavlova ice cream, berry compote,  
raspberry pavlova ice cream

Salted caramel profiteroles served with chocolate sauce

Mixed ice creams, raspberry ripple, vanilla, chocolate gf

Mixed sorbets, blackcurrant, mango, lemon gfⓧ

Cheeseboard, mixed cheeses, red onion and orange chutney, celery and apple, candied  
walnuts

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