



# December Menu

## Starters

Soup of the day with warm bread £5.25 v gf\*

Beer battered fish goujons with lemon and herb mayonnaise £5.95 gf\*

Vegetable spring rolls, crunchy salad, sweet and sour dip £5.95 v

Moroccan hummus served with warm pitta bread £5.95 (v) gf\*v

Halloumi fries with cracked black pepper mayonnaise £5.95 gf v

Blanch bait with light salad and tartar sauce £5.95 gf^

Homemade black pudding, poached egg served with béarnaise sauce and bacon crumb £7.95

Homemade duck liver and mulled wine parfait served with red onion and orange chutney,  
toasted bread and light salad £6.25 gf\*

Wild mushroom, black garlic and ricotta arancini, black garlic and thyme veloute and parmesan  
crisp £6.95 v gf\*

## Mains

Roast turkey, roast potatoes, sprouts, root vegetable mash, pigs in blankets, gravy, chestnut and  
sage stuffing £17.95 gf\*

Pan roasted fish of the day, smoked haddock and brown shrimp potato cake, peas, served with  
spinach and white wine sauce £17.95 gf

Pan roasted pheasant breast wrapped in bacon, honey roasted parsnip, parsnip puree, braised  
red cabbage, fondant potato, jus £17.95 gf

Pie of the day with hand cut chunky chips, garden peas £13.95

Bacon steak, with hand cut chunky chips, garden peas & double fried egg £13.95 gf

Fillet of beer battered fish, chunky chips, homemade mushy peas £14.95 gf\*

Homemade chicken or prawn madras served with pilau rice and naan £14.95 gf\*

Flaked poached salmon, pea, broadbean and red chard risotto with parmesan shavings £14.95 gf

Chicken or king prawn stir fry, egg noodles served in a black bean sauce £13.95 gf\*

Chicken or king prawn linguini, garlic, chilli, and tomato sauce, roasted red peppers, chorizo  
served with garlic bread £13.95 gf\*

Homemade 8oz beef burger topped with cheddar cheese and red onion chutney on a toasted bun  
with hand cut chunky chips, coleslaw and light salad £13.95

Additional Burger toppings £1 each, Bacon, Fried egg, Mushroom

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.



## Steaks

8OZ pan seared ribeye steak £23.95 gf

8OZ pan seared sirloin steak £22.95 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

## Vegetarian/Vegan Mains

Homemade vegetable and chickpea burger topped with cheddar cheese, red onion chutney, hand cut chunky chips and side salad £13.95 (V)\*

Butternut squash and sage macaroni cheese with garlic bread and light salad £13.95

Homemade nut roast, sprouts, roast potatoes, root vegetable mash, gravy and roast parsnip £14.95 (v)

Homemade vegetable madras, with turmeric rice, naan bread £13.95 gf\* (V)\*

Roasted beetroot, quinoa, butternut squash, pomegranate, toasted pecans and mixed leaf salad, crispy polenta, herb dressing £13.95 gf

## 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

Christmas pudding, plum compote served with brandy sauce £6.75 gf\* (v)

Lemon cheesecake, raspberry pavlova ice cream, berry compote £6.95 gf (v)

Chocolate brownie, chocolate sauce, clotted cream and vanilla ice cream £6.95 (v)

Hazelnut brulee, chocolate chip cookie gf\*(v) £6.25

Sticky toffee pudding served with toffee sauce and honeycomb ice cream £6.95

Salted caramel profiteroles served with chocolate sauce £6.25

Chocolate fudge cake served with chocolate sauce £6.50 (V)\*

Mixed ice creams, raspberry ripple, vanilla, chocolate £5.25 two scoops £3.50 one scoop £1.75 gf

Mixed sorbets, blackcurrant, mango, lemon £5.25 Two scoops £3.50 scoop £1.75 gf (V)

Cheeseboard, mixed cheeses, red onion and orange chutney, celery and apple, candied walnuts £7.95 gf\*

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