



# Winter Set Menu

Served Monday to Saturday 12.00–14.30 & 17.30–18.15  
We kindly ask for evening tables to be vacated after 1.5 hours

## Starters

Homemade soup of the day, warm bread (V, GFA)

Honey roast ham hock terrine, sweet pickled vegetables, piccalilli dressing, ciabatta bread (GFA)

Smoked mackerel pâté, cream cheese and chives, cucumber ribbons, homemade blinis (GFA)

Trio of roasted beetroots, burnt orange segments, horseradish mousse, toasted seeds and nuts, orange and beetroot dressing (V, VGA, GFA)

## Mains

Roast belly of pork, mashed potato, confit leeks, apple jam, gravy (GFA)

Roasted chicken breast, parmentier potatoes, winter greens, chicken and Madeira sauce (GFA)

Chargrilled 8oz venison burger topped with red onion and juniper jam, baby gem lettuce and Stilton in a toasted brioche bun. Served with skinny fries and red cabbage slaw (GFA)

Fish & chips – Fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartar sauce (GFA)

Vegetarian fruit, nut and lentil sausage roll, homemade baked beans, scorched vine tomatoes and hand cut chips seasoned with rosemary, sea salt and black pepper (V)

## Sides

Skinny fries – Hand cut chips – Buttered mash – Side salad - Honey roasted root vegetables – Seasonal greens

**£3.50 each**

## Desserts

*Please ask for gluten free options*

Warm sticky toffee pudding with toffee sauce, vanilla ice cream and brandy snap shards

Lemon & lime cheesecake, ginger & apple puree

Warm chocolate brownie, chocolate sauce, vanilla ice cream

**2 Courses £15.50     3 Courses £20.00**

(V) – Vegetarian (VGA) Vegan Adaptable (GFA) – Gluten Free Adaptable

*Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.*