



# FESTIVE MENU

## STARTERS

- Homemade soup of the day with fresh warm bread (GFA)  
£5.95
- Chicken liver parfait, spiced fruit chutney, ciabatta crostini's (GFA)  
£7.50
- Crispy panko crumbed Camembert, poached pear, walnut granola and frisée salad, reduced balsamic (V)  
£7.25
- Pan fried cod cheeks, cauliflower textures, hazelnut butter (GFA)  
£8.50
- Cajun sweet potato and red pepper hash, avocado, carrot and coriander slaw, chimichurri dressing (VG/GFA)  
Starter £6.75   Main Course £13.25

## MAIN COURSE

- Honey roasted duck breast, five spice Fondant potato, cavolo Nero, caramelised shallots, red wine and port reduction (GFA)  
£18.50
- Salmon fillet cooked with chorizo, peppers and tomato, saffron and paprika potato croquettes, garlic green beans (GFA)  
£16.95
- Turkey escalope filled with chestnut stuffing, wrapped in bacon, pigs in blankets, roast potatoes, sprouts, bread sauce, gravy (GFA)  
£14.50
- Beetroot, shallot and goats cheese tart tatin, squash velouté, roasted chestnuts, rocket and pine nuts (V)  
£13.25
- Game and wild mushroom puff pastry pie with hand cut chips, root vegetables and gravy  
£13.75
- Slow roasted belly of pork, potato, celeriac and roasted garlic mash, black pudding, caramelised apple, cider and sage reduction (GFA)  
£16.25
- 7oz fillet steak, *pan roasted*, beer battered onion rings, grilled field mushroom, roasted tomato and hand cut chips or skinny fries.  
Served plain, with red wine and stilton or peppercorn sauce (GFA)  
£25.00
- Char-grilled beef burger topped with crispy bacon & cheddar cheese, burger relish, baby gem lettuce.  
Served in a toasted brioche bun with onion rings, red cabbage slaw and skinny fries (GFA)  
£13.75
- Fish & Chips*  
fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartar sauce (GFA)  
£13.75

## SIDES

Skinny fries £3.50   |   Hand cut chips £3.50   |   Onion rings £3.50   |   Root vegetables £3.50   |   Pigs in blankets £3.75

## DESSERT

- Xmas pudding*  
Martel brandy sauce, macerated red currants  
£6.50
- Lemon assiette*  
lemon meringue pie, lemon cheesecake, lemon sorbet, jelly and sherbet  
£6.75
- Chocolate delice with coffee ice cream and caramelised white chocolate  
£6.75
- Pannetonne bread and butter pudding with creme anglaise  
£6.50
- Cheese slate*  
Selection of cheese, biscuits, celery and chutney  
£8.00

(GFA) – Gluten free adaptable   (V) – Vegetarian   (VG) – Vegan   (VGA) – Vegan adaptable

All prices include VAT at the current rate. 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.

