



Starters

Curried Parsnip Soup(v), Homemade Bread GF on request	£8.00
Prawn Cocktail, Crevette, Brown Bread & Butter GF on request	£9.50
Breaded Brie (v), Cranberry Chutney, Dressed Leaves GF	£9.50
Duck Liver Parfait, Fig & Orange Chutney, Brioche GF on request	£11.50
Pig in Blanket, Mulled Wine Braised Red Cabbage	£9.50

Mains

Roast Loin of Pork £19 or Turkey Ballotine with Chestnut & Apricot Stuffing Parsnip Puree, Goose Fat Roasties, Buttered Sprouts, Mulled Wine Red Cabbage, Yorkshire Pudding, Gravy	£22.50
Black Horse Nut Roast (ve), Pickled Wild Mushrooms, Parsnip Crisps, Creamy Mash	£18.00
Braised Ox Cheek, Yorkshire Pudding, Creamy Mash, Horseradish Emulsion, Greens, Jus GF on request	£24.00
Steak & Ale Pie in Shortcrust Pastry, Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time)	£19.50
Pan Fried Coley, Lemon & Caper Beurre Noisette, Shallot Puree, Crushed New Potatoes, Samphire (GF)	£24.00
10oz Sirloin Steak, Sautéed Mushroom, Tomato, Skinny Fries Peppercorn Sauce (GF)	£30.00 £3.00
Hand Pressed Beef Burger, Brioche Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries, Onion Rings	£18.75
Seared Watermelon Steak (ve), Chilli Sesame Broccoli, Rice Noodles, Beansprouts, Micro Coriander (GF)	£19.00
Haddock in Gluten Free Batter, Hand Cut Chips	£18.00
Small Haddock in Gluten Free Batter, Hand Cut Chips	£14.00
<i>Minted Mushy Peas or Tartare Sauce</i>	£1.00

Sides £4.50

Hand Cooked Chips / Skinny Fries / Buttered Greens / Onion Rings in GF Batter
Goose Fat Roasties / Mulled Wine Red Cabbage / Chilli & Sesame Broccoli

Desserts £8.50

Christmas Pudding, Spiced Rum Sauce GF on request	
Chocolate & Baileys Torte, White Chocolate Sauce, Vanilla Ice Cream GF	
Spiced Orange Cheesecake, Chantilly Cream, Charred Orange Segments	
Apple & Cinnamon Tart, Butterscotch Sauce, Stilton Ice Cream	
Cheese Plate, Selection of 3 Cheeses, Biscuits, Chutney, Grapes GF on request	£13.00

If you have a food allergy or intolerance, please speak to a member of staff.

Prices include 20% VAT, service charge is left to the discretion of our guests.