







APPETIZERS

BREAD SELECTION balsamic vinegar, olive oil and butter (V) (GFA) (VGA)	£5.50
CHIPOLATA SAUSAGES honey glaze	£6.50
CITRUS MARINATED OLIVES (VG)	£6.50

STARTERS

PARSNIP AND CELERIAC SOUP homemade bread and butter (V) (GFA) (VGA)	£6.50
CHICKEN LIVER PATE plum chutney and toasted croutes (GFA)	£8
BREADED GOATS CHEESE BONBONS tomato jam, candied beetroot (V)	£8.50
TOMATO PARMESAN AND SAFFRON TART rocket and shallot salad (V)	£8
CONFIT OF DUCK POTATO CAKE dressed with hoisin sauce, chilli and spring onion salad	£9

MAIN COURSE

ROAST BREAST OF TURKEY sage and onion stuffing, chipolata sausages, roast potatoes and season vegetable	£24 es
PAN FRIED SEABREAM FILLET crushed potatoes, green beans and velouté	£25
PAN FRIED GNOCCHI roasted butternut squash and toasted walnuts (VG)	£18
ASPARAGUS AND FETA CHEESE PUFF PASTRY TART pea puree and pea shoot salad	£19
PANKO ENCRUSTED SALMON FILLET soy marinated pak choi, red chilli and spring onions and mango salsa	£28
PAN FRIED CHICKEN SUPREME dauphinoise potatoes, creamy diane sauce, pancetta crisp and tender stem brocc	£20 oli

FROM the GRILL

10oz RIBEYE STEAK £42.50 8oz SIRLOIN STEAK £35 8oz PORK LOIN STEAK £22 8oz RUMP PAVE STEAK £31

All served with confit tomato flat cap mushroom and a bowl of chunky chips.

SIDES

All £5.00

SAUCES

All £5.00

Roasted Root Vegetables (VG) Bowl of Chunky Chips (VG) Seasonal Greens (VG) Skin on Fries (VG)

Peppercorn Sauce (NGCI) Diane Sauce (NGCI) Red Wine Jus (NGCI)

DESSERTS

CHRISTMAS PUDDING served with brandy sauce (V)	£8
CHOCOLATE AND RASPBERRY TART with raspberry gel and sorbet(V)	£8.50
STICKY TOFFEE PUDDING with toffee sauce and vanilla bean ice cream (V) (GFA)	£8
GLAZED CITRUS TART clotted cream and fresh black berries	£8
SELECTION OF WORLD CHEESES house chutney and Thomas fudge biscuits (V) (GFA)	£11.50

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (VGA) Vegan option available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering.

