MAIN MENU

APPETISERS

PORK CHIPOLATAS 7
honey & redcurrant glaze

GARLIC & HERB MARINATED GOAT'S CHEESE PEARLS 8
lemon oil (V, GF)

GORDAL OLIVES WITH ROSEMARY OIL (VN, GF) 6

WARM FOCACCIA & SOURDOUGH 8
balsamic, oil & harissa houmous (VN)

MOZZARELLA GLAZED GARLIC & ROSEMARY BREAD (V) 6

TO START

PASSION FRUIT CURED SALMON 12
lemon, dill & black pepper crème fraîche, roasted beetroot, blood orange & caviar with rye bread croûtes (GF*)

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP 8
crème fraiche, root vegetable crisps, warm bread roll & butter (V, VN*, GF*)

HONEYED GOAT'S CHEESE 11
tangerine & chilli marmalade, poached pear, almond praline, sourdough toast (V, GF*)

CRISPY DUCK LEG PARCEL 12
charred corn, cured duck egg yolk, chilli & spring onion salad, sesame & soy dressing

MAINS

ROASTED TURKEY BREAST 25
with pork & sage stuffing, goose fat potatoes, maple carrots, piccolo parsnips, garlic creamed sprouts, pig in blanket, rich roasting gravy (GF*)

SLOW BRAISED SALT BEEF BRISKET 25
sticky red cabbage, beef dripping rösti, honey roasted parsnip, tenderstem broccoli, port jus (GF)

FRESHLY BATTERED HADDOCK 18
thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)

CARAMELISED CAULIFLOWER 20
smoked cheddar & wild mushroom tart, winter gremolata, roasted potatoes, maple carrots, piccolo parsnips, garlic creamed sprouts, tenderstem broccoli & porcini gravy (V, VN*)

SEARED FILLET OF COD 22
roasted garlic creamed potato, mussel bouillabaisse, fine beans, sea herbs & rouille (GF)

GRILL & BURGERS

7oz BEEF BURGER 18
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)

CRISPY CHICKEN FILLET BURGER 18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)

CRISPY HALLOUMI BURGER 18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V)

BONELESS GRILLED HALF CHICKEN 22
smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

10oz SIRLOIN STEAK 28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

10oz FILLET STEAK 35
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

GRILLED LAMB CHOPS 28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

SAUCES

CREAMY PEPPERCORN (GF) 3
RED WINE JUS (GF) 3
BLACK GARLIC & TRUFFLE (GF) 3
BLUE CHEESE SAUCE (GF) 3
GRAVY (GF) 3

SIDES

THICK CUT CHIPS (GF, VN) 4.5
SKINNY FRIES (GF, VN) 4
SALT & PEPPER FRIES 5.5
tossed with peppers, spring onions & chillies (GF, VN)
TENDERSTEM BROCCOLI 6
with chilli, garlic & lemon butter (GF, V, VN*)
GARLIC CREAMED SPROUTS (GF, V) 3
PIGS IN BLANKETS 8
BEEF DRIPPING ROAST POTATOES (GF, VN*) 3
CREAMED POTATO (GF, V) 4
BATTERED ONION RINGS (GF, VN) 4
TOMATO, ONION & CUCUMBER SALAD 4
gem lettuce & white balsamic dressing (GF, VN)

DESSERT

GINGERBREAD TIRAMISU 8
shaved dark chocolate (V)

CLEMENTINE CHEESECAKE 8
dark chocolate, ginger crumb, orange curd (GF*)

BAILEYS PANNA COTTA 8
mint macaron, salted caramel, caramelised biscuit crumb, white chocolate (GF*)

CHRISTMAS STICKY TOFFEE PUDDING 8
cognac & salted caramel anglaise, vanilla ice cream (GF*,V, VN*)

SELECTION OF BRITISH CHEESES 11
crackers, grapes, fruit toasts & chutney (V, GF*)

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always list all ingredients or allergens; therefore, we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.