

WINTER MENU

STARTERS

Olives or Bread and olive oil (N)	£2.50
Soup of the day with sourdough bread (GF*,N,V) 380k/cal	£6.50
Pressed ham and chicken terrine with bread and butter pickles and toasted sourdough (GF*,N) 312k/cal	£9.50
Crab arancini served with chicory, frisée, picked fennel, carrot and lemon parmesan dressing 556k/cal	£8.50
Grilled Portobello mushroom tartare celeriac rémoulade, toasted brioche and hazelnuts (GF*,N,V,VE*) 370k/cal	£9.00

CLASSICS

8oz Sirloin steak served with triple cooked chips, field mushroom, roast tomato, watercress and garlic herb butter 955k/cal Add peppercorn or Diane sauce	£28.00 £2.50
Beer battered haddock and chips with peas and tartare sauce Regular 1200k/cal Small 1182k/cal	£18.25 £14.25
Calves liver with bacon, mashed potato, spinach & baby onion gravy (GF) 564k/cal	£16.75
Fish pie topped with mashed potato, served with steamed greens (GF) 753k/cal	£17.50

MAINS

Roast loin of cod potato fondant, savoy cabbage, celeriac, carrot & mustard velouté (GF) 527k/cal	£24.50
Classic chicken Milanese with fries, rocket and garlic herb butter 640k/cal	£14.50
Slow cooked pork belly , truffle potato purée, red cabbage, honey roast carrots and red wine jus (GF) 1550k/cal	£22.00
Pumpkin ravioli buttered spinach, whipped ricotta and walnut pesto. (N,V) 993k/cal	£17.00
Mushroom and truffle oil risotto with parmesan shavings (GF) 677k/cal	£13.50
Sweet potato, spinach and chickpea curry with basmati rice and naan bread (GF*,N,VE) 550k/cal	£15.00
Omelette with bistro fries and salad (V) Fillings: ham, cheddar, mushrooms, tomato Two egg 470k/cal Three egg 576k/cal	£8.50 £9.50
Breaded scampi with bistro fries, peas, tartare sauce Regular 393k/cal Small 339k/cal	£13.50 £10.50

SIDES

House Salad with French dressing (V) 24k/cal	£4.00
Seasonal vegetables (GF,V) 59k/cal	£4.00
Triple cooked chips 398k/cal	£4.00
Bistro fries 387k/cal	£4.00

DESSERTS

Black Forest delice with blood orange sorbet and morello cherry coulis (N,V) 413k/cal	£9.00
Treacle and ginger tart vanilla ice cream, clementine and cranberry compote (N,V) 243k/cal	£8.50
Gooseberry posset with honey and ginger shortbread (GF*,N,V) 912k/cal	£7.50
Christmas pudding vanilla ice cream and brandy sauce (GF*,N,V,VE*) 611k/cal	£8.50
Ice cream and sorbet selection (GF*,N,V,VE*)	£2.00 per scoop



To see our full festive offering, please scan the QR code.

(GF) Non-gluten containing ingredients, (GF*) Can be made with non-gluten containing ingredients, (V) Vegetarian, (VG) Vegan, (VE*), Vegan option available, (N) Contains nuts. Please advise our staff of any allergies or special dietary requirements prior to placing your order. We can help identify suitable dishes and provide a list of all dishes containing allergens. Adults need around 2,000 calories a day. Food is prepared in a traditional kitchen and may contain traces of nuts.