



The Menu

SET EVENING

TO START

(SM) CRUSTY BREAD, OLIVES & BALSAMIC (V)

(SM) HOMEMADE SOUP always 2 choices / crusty bread / butter

(SM) CHICKEN LIVER MOUSSE cumberland sauce / toasted brioche / black pepper

(SM) SMOKED MACKEREL & HORSERADISH PATE (GF)
sweet pickled cucumber / cream cheese / lemon

(SM) TERIYAKI PORK BELLY (GF) julienne pickles / chinese leaf / toasted sesame

(SM) HALF HONEY BAKED CAMEMBERT (V) cranberry & balsamic relish / garlic ciabatta

KING PRAWNS (GF) £8 /AS A MAIN £15 spanish sausage / tomato salsa / olive oil

SEARED KING SCALLOPS £10 /AS A MAIN £20 parmesan thermidor / herb crumb

MAINS

(SM) POACHED SALMON FILLET (GF) parsley & garlic cream / winter greens / lemon

(SM) BRAISED HAM HOCK (GF) maple & mustard / pease pudding / bramley apple

(SM) CARVED TURKEY BREAST herb stuffing / pig in blanket / stock gravy / cranberry sauce

(SM) SLOW ROASTED BRITISH BEEF BRISKET
bourguignon sauce / glazed carrots / horseradish mash

(SM) CHESTNUT & SPINACH ROAST (V/N) glazed stilton / wild mushroom jus / spinach

SEAFOOD RISOTTO (GF) £20

king scallops / king prawns / crispy squid / spring onion

INDIVIDUAL BEEF FILLET WELLINGTON £24

french beans & smoked bacon / wild mushrooms / hand cut chips

GRILLED 10 OZ BRITISH RUMP STEAK (GF) £18

french beans & smoked bacon / peppercorn sauce / hand cut chips

DESSERTS

(SM) HOMEMADE CHRISTMAS PUDDING brandy & stem ginger cream

(SM) BRIOCHE BREAD & BUTTER PUDDING dark chocolate sauce / whipped mascarpone

(SM) HONEYCOMB CHEESECAKE candied orange / salted caramel

(SM) RICE PUDDING CREME BRULEE (GF) morello cherries / white chocolate

(SM) VANILLA POACHED APPLES & PEARS (GF/N)
dates & stem ginger / toasted nuts / champagne sorbet

SELECTION OF CHEESES £7.50 homemade chutney / celery / biscuits

(SM) Evening 2 course £22 / 3 course £28 | Children's Menu £10 | serving 6-9pm