

Festive Menu

Starts Monday 19th November, replacing current A La Carte Menu

To Start

Soup of the Day (v) (gfa) 4.50

Marinated Wonky Mushrooms, Stilton Cheese Dressing, Brioche Bread
(gfa) 5.95

Pan Seared Pigeon Breast, Jerusalem Artichoke Puree, Dill Cucumber
Cubes, Wasabi Dressing 6.45

Tempura Battered Avocado Chips, Caramelised Pear and Hazelnut
Salad, Red Grape Vinaigrette.
(Ve)(gf)(n) 5.95

Prawn Cocktail, Sesame Prawn Toast, Calamari, Tiger Prawns, Bloody
Mary Syrup 6.95

Braised Beef, Cinnamon Caramelised Pears, Orange and Walnuts (gf)
6.25

Beetroot and Gin Cured Salmon, Prosecco Mustard, Croutons (gfa)
6.95

To Follow

*All our mains are served with Spiced Carrots, Braised Red Cabbage and Roast
Potatoes*

Venison Haunch, Roasted Chestnuts, Mulled Wine Gravy, Parsnip
Crisps (gf) 17.95

Aubergine, Lentil and Potato "Moussaka", Almond Milk Bachemal,
Candied Aubergine, Butternut Squash Puree
(Ve) (gf) (n) 11.95

Duo Of Beef, Fillet Steak, Braised Oxtail Stuffed Yorkshire
Pudding, Baby carrots, Beef Gravy 21.95

Hake Supreme, Tomato and Chilli Sauce, Prawns and Braised Squid,
Tempura Samphire (gf) 15.95

Black Peppered Duck Breast, Plum and Port Sauce, Caramelised
Pears, Chestnut and Plum Roulade (gf) 18.95

Apple and Pear Stuffed Chicken Breast, Apple, Squash and Cranberry
Gratin, Roast Chicken Jus (gf) 14.95

Brie, Grape and Kale Stuffed Wellington, Potato Puree, Cranberry
Red Wine Sauce, Crispy Kale (v) 11.95

Desserts

Lemon Meringue Cannoli, White Chocolate Snowflakes, Dark Chocolate
Soil (v) 5.95

Chocolate and Hazelnut Marquise, Hazelnut Crumb, Honey Comb Bites
(Ve) (gf) 5.95

Blood Orange Rum Cake. Rum Syrup. Raspberry Pearls. Pouring Cream
(v) 5.95

Boozey Cornflake Tart with Chocolate Custard
5.95

Cheeseboard with Biscuits, Festive Chutney
8.95

(gf) - Gluten Free

(gfa)- Gluten Free Adaptable

(n) - Contains Nuts

(v) - Vegetarian

(Ve) - Vegan

*Please inform a member of Staff of any Food Allergies and dietary requirements, we will
be more than happy to accommodate where we can.*

**Please note that we can only hold provisional bookings for a week without a
deposit due to demand.**

**Deposits are at £5 per head for tables of 6 and more and fully refundable with
a weeks notice.**

Pre-orders are required of tables and 8 and more.

*This menu will be available from Monday 19th November, replacing current evening A La
Carte Menu.*

This Menu can be made available over lunch with a pre-order.