



December's Festive Menu

Celebrate with a festive feast – Served from 1st – 24th December (Mon to Sat)

STARTERS

Garlic and herb marinated olives	£4.50
Freshly baked ciabatta with balsamic and olive oil	£4.00
Homemade mulligatawny soup with naan bread	£6.00
Salmon, cream cheese and horseradish mousse with bruschetta	£7.50
Breaded whitebait on baby gem with a chilli and lime mayonnaise	£6.95
Stilton, goats cheese, cheddar and caramelised onion tartlet	£7.00
Duck, pork and orange terrine with apricot and ginger chutney	£7.45

PUB CLASSICS

Beef burger, brioche, cheese, chilli jam, baby gem, mayo, tomato, red onion, coleslaw and chips	£14.50
Homemade beef, mushroom and ale pie, mashed potatoes or chips, vegetables (add stilton £1)	£14.50
Sugar baked ham, fried eggs, chunky chips and mixed salad	£13.00
Beer battered haddock with chunky chips, garden peas and tartare sauce	£13.95
Butternut squash, sweet potato, spinach and pine nut lasagne, mixed salad	£13.95
Wholetail scampi, chunky chips, salad garnish and tartare sauce	£13.50
8oz, 36 day aged Aberdeen angus sirloin steak, chunky chips, mushroom sauce, salad garnish	£21.95
Vegan burger, caramelised onion chutney, pickled carrots, charred beef tomato and chunky chips	£13.95

FESTIVE SPECIALS

Lamb and minted pea croquettes, seasonal vegetables and a red wine jus	£14.95
Chilli butter roasted salmon fillet, ginger and coriander rice, mixed salad	£14.25
Turkey ballotine, sausage and sage stuffing, fondant potato, roasted parsnips, carrots, pan fried brussel sprouts with pancetta and gravy	£13.95
Vegetarian Christmas dinner – meat free patty, potato, brussels, roasted parsnips, carrots, gravy	£13.95

DESSERTS

Homemade chocolate brownie, chocolate and salted caramel sauce with vanilla ice-cream	£6.75
Homemade Christmas pudding with brandy sauce	£6.50
Chocolate fudge cake with vanilla ice-cream	£7.00
A trio of cheese with biscuits and caramelised red onion marmalade	£8.95
Homemade vanilla crème brulee topped with fruits	£6.95
Homemade white chocolate and raspberry mousse	£6.95
A trio of dairy ice-creams with rossini curl wafers	£5.50



3 Course festive menu

Available for groups of 4 or more with a pre-order

Homemade mulligatawny soup with naan bread (GF)
Breaded whitebait on baby gem with a chilli and lime mayonnaise (GF)
Stilton, goats cheese, cheddar and caramelised onion tartlet (GF)
Duck, pork and orange terrine with apricot and ginger chutney (GF)
Timbal of Mediterranean vegetables with rocket and balsamic (GF) (V)

Turkey ballotine, sausage and sage stuffing, fondant potato, roasted parsnips, carrots,
pan fried brussel sprouts with pancetta and gravy (GF)
Vegetarian Christmas dinner – meat free patty, potato, brussels, roasted parsnips, carrots, gravy (GF)
Butternut squash, sweet potato, spinach and pine nut lasagne, mixed salad (GF) (V)
Homemade beef, mushroom and ale pie, mashed potatoes or chips, vegetables (GF)
Chilli butter roasted salmon fillet, ginger and coriander rice, mixed salad (GF)

Homemade chocolate brownie chocolate and salted caramel sauce with vanilla ice-cream (GF)
Homemade Christmas pudding with brandy sauce (GF)
Homemade vanilla crème brulee topped with fruits (GF)
A trio of dairy ice-creams with rossini curl wafers (GF)
Chocolate fudge cake with vanilla ice-cream (GF) (V)

£27 per head

(GF) - Gluten free option available, please advise with pre-order (V) - Vegan

**** THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS ****



