

LUNCH MENU

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

SANDWICHES & WRAPS

STEAK FRITES SANDWICH grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	14
HOG ROAST TOASTIE slow roasted pork, cheddar, sage & onion stuffing on toasted bloomer with apple relish on the side	12
FESTIVE ROLL roasted turkey breast, treacle glazed ham, pork & sage stuffing, cranberry relish & gravy on a toasted roll	12
SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken breast, peppers, spring onions & shredded gem on a toasted tortilla wrap	12
LIGHTLY BATTERED HADDOCK BARM shredded gem lettuce & tartare sauce on a toasted buttered soft roll (GF*)	12
FABLE PULLED MUSHROOM FESTIVE ROLL Fable mushrooms, sage & onion stuffing, cranberry relish & gravy on a toasted roll (V, VN*)	12
WILD MUSHROOM & CELERIAC SOUP truffle crème fraîche, root vegetable crisps & warm bread (V, VN*, GF*)	8

ADD FRIES OR SOUP TO ANY SANDWICH 3.5

LIGHT BITES

SALT BEEF HASH crispy potatoes, sautéed onions, slow cooked salt beef brisket, pickled shallots, fried duck egg (GF)	15
CURED SALMON FILLET sweet soy glaze, pickled ginger, puffed rice, sesame dressing & Asian slaw (GF)	12
CHORIZO & MANCHEGO CROQUETTE roasted red pepper relish, saffron & lemon aioli, dressed watercress	12
GARLIC, LEMON & CHILLI TIGER PRAWNS grilled focaccia, tomato & chilli mayonnaise (GF*)	12
HONEY BAKED FIG & BALSAMIC ONION TART goats' cheese, fennel, smoked almonds, spiced orange & endive salad (V, GF*)	11

SALADS

DUKKAH SPICED WINTER VEGETABLE & HALLOUMI SALAD beetroot & heritage carrot salad, halloumi, beetroot houmous, crispy corn & pomegranate, with white balsamic dressing (GF, V, VN*)	16
GRILLED CHICKEN, SMOKED BACON & GOATS CHEESE SALAD with cherry tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)	16

MAINS

ROASTED TURKEY BREAST pork & sage stuffing, crispy bacon, maple roasted carrots, piccolo parsnips, duck fat roasted potatoes, garlic creamed Brussels sprouts, pig in blanket & rich roasting gravy (GF*)	25
BEEF BRISKET slow cooked with treacle & sea salt, crispy bacon, horseradish creamed potato, maple roasted parsnips, pickled baby carrots, fried shallots & port jus (GF)	25
FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
OLD STABLES SCOUSE slow cooked beef, root vegetables & potatoes, puff pastry, served with pickled red cabbage & warm bread roll	16
SEARED HAKE SUPREME buttered spinach, caper & olive oil crushed new potatoes, cauliflower velouté, tender broccoli, piccolo parsnips & dukkah filo crisp (GF*)	22
HASSELBACK SQUASH, REDCURRANT GLAZE, STILTON, CHERVIL & CHESTNUT GREMOLATA roasted potatoes, maple roasted carrots, piccolo parsnips, garlic creamed Brussels sprouts, fig in blanket & red wine gravy (GF, V, VN*)	20

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	19
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
8oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28

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 tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (V, GF)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & shallot dressing (GF, VN)	4
HONEY GLAZED PIGS IN BLANKETS	8
ROASTED POTATOES (GF, VN*)	4
MAPLE ROASTED CARROTS (GF, VN)	4
PORK & SAGE STUFFING	5
GARLIC CREAMED SPROUTS (GF, V, VN*)	4

DESSERT

BLACK FOREST CHEESECAKE mulled cherries, dark chocolate, cherry crumb & ice cream	8
CLEMENTINE & WHITE CHOCOLATE PANNA COTTA poached pear, white chocolate, gingerbread croutons (GF*)	8
CHOCOLATE & BAILEYS DELICE cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream	8
CHRISTMAS STICKY TOFFEE PUDDING salted caramel & cognac Anglaise, vanilla ice cream (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

(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 nut and gluten are present. Menu
descriptions do not always display all ingredients, as well as other 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.