



# DINNER 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

## TO START

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
WILD MUSHROOM & CELERIAC SOUP truffle crème fraiche, root vegetable crisps & warm (V, VN*, GF*)	8

## 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
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

## 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

## 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 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

## SHARING

TOMAHAWK SHARING STEAK FOR TWO 60 confit plum tomatoes, garlic & thyme grilled king oyster mushroom dressed watercress, thick cut chips, crispy onions and choice of sauces (GF)
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## 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	7
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.

