

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50

Starters

- SOUP** **Roast Red Pepper and Tomato Soup**, Homemade Bread Roll & Basil Oil
- FISH** **Prawn & Crayfish Cocktail**, Sun Blushed Tomato, Cheese Twist, Baby Gem, Bloody Marie Sauce
- MEAT** **Ham Hock Terrine**, Spiced Pear Chutney, Baby Apple, Petit Salad, Ciabatta Crouton
- VEGGIE** **Mushrooms on Sourdough**, Mushroom Ketchup & Dolcelatte Crumb
- FISH** **Beetroot Cured Salmon Gravalax**, Horseradish Crème Fraîche, Radish & Baby Leaves
- VEGGIE** **Warm Winter Salad**, Figs, Chicory, Pickled Walnuts & Radicchio
- MEAT** **Charcuterie Board**, Cured Meats, Pickles & Red Pepper Tapenade

Main Courses

- MEAT** **Roast Turkey and Pancetta Parcel**, Cranberry Stuffing, Chateau Potatoes, Brussels and Bacon, Pigs in Blanket & Red Wine Jus
- MEAT** **Daube of Beef**, Pomme Purée, Honey Roast Root Veg & Parsnip Crisp
- FISH** **Roast Cod**, Chorizo and White Bean Cassoulet, Chicken Tapioca
- VEGGIE** **Wild Mushroom Risotto**, Parmesan Crisp & Truffle Oil
- FISH** **Pan Fried Seabass**, Crushed New Potatoes, Green Beans & Salsa Verde
- MEAT** **8oz Chargrilled Sirloin**, Garlic & Herb Butter, Triple Cooked Chips, Roast Plum Tomato, Field Mushroom & Watercress Salad - **£4.95 Supplement for this Dish**
- VEGGIE** **Seared Halloumi**, Brinjal Pickle, Mint & Cucumber Yoghurt

Sides - £3.50 Each

- Skinny Fries & Aioli** **Roasted New Potatoes**
- Honey Root Veg** **Brussel Sprouts and Pancetta**
- Crispy Onion Rings** **Braised Red Cabbage**

Steak Sauces - £2.50

- Peppercorn Sauce**
- Mushroom & Blue Cheese Cream**

Desserts

- Warm Chocolate Molten Cake**, Salted Caramel Ice Cream
- Sticky Toffee Pudding**, Vanilla Chantilly, Toffee Sauce & Candied Hazelnuts
- Iced Apple Crumble Parfait**, Honeycomb, Butterscotch Sauce, Apple Crisp
- Trio of Homemade Sorbets** Lemongrass Syrup, Tropical Salsa
- Christmas Pudding** with Brandy Sauce
- Selection of Locally Sourced Cheeses with Homemade Chutney**, Oat Cakes, Water Biscuits

Two Courses £32
Three Courses £40

