FESTIVE

Starters

Crispy Golden Japanese Panko Goats Cheese Bites With Pickled Beetroot, Rocket, Basil Oil & Caramelized Apple Puree	£8
Wild mushroom & Truffle Ravioli With Crispy Pancetta, Rocket, Basil Oil, Parmesan Cheese & Balsamic Glaze	£9.50
Smoked Salmon With Char Grilled Garlic glazed Sourdough, Dill Capers & Amalfi Lemon infused Olive Oil	£9
Roasted Butternut Squash Soup With Toasted Pumpkin Seeds, Chive oil & Warm Bread Roll	£7.50
Baked Camembert With Red Onion & Cranberry Chutney, Toasted Homemade Garlic & Thyme Focaccia, Drizzled in Olive Oil	£8
Pigs In Blankets In Yorkshire Pudding With Cheese Sauce Topped with Fresh Chives Drizzled in Red Wine Gravy	£8

Mains

Festive Roast Turkey With Fluffy Duck Fat Roast Potatoes, Caramelized Parsnips & Carrots, Carrot&Swede Puree, Winter Vegetables, Cumberland Pigs In Blankets, Yorkshire Pudding and Red Wine & Cranberry Gravy	£18
Fillet Mignon With Creamy Mashed Potato, Charred Asparagus Tips, On The Vine Cherry Tomatoes, Truffle Mushroom Puree and Red Wine Gravy	£32
Pan Fried Salmon Fillet With Sweet Potato Mash, buttered Green Beans, Baby Corn and White Wine, Cream & Shallot Sauce	£18
Portobello Mushroom Kiev's With Garlic and Olive Oil Mashed Potato, Green Beans, Shallots and Vegan Gravy	£16.50
Flame Grilled 80z British Grass Fed Beef Burger With Homemade Burger Sauce, Fresh Gem Lettuce, Tomato and Caramelized Red Onion on a Toasted Brioche Bun with Fries	£16
Roast Chicken Supreme With Potato Fondant, Buttered Greens, Charred Carrots, Pea Shoots and Red wine Gravy	£18



Sides

Rosemary Fries GF,VG, V Truffle and Parmesan Fries GF, V Garlic Ciabatta Add Cheese +50p	£4.50 £6 £3
Hand Cut Triple Cut chips GF, V, VG Onion Rings VG, V House Salad VG, V, GF	£4.50 £4
Peppercorn Sauce GF Blue Cheese Sauce GF Red Wine Gravy GF	£4.59 £4.50 £4.50



Dessert

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