



DECEMBER MENU 26th - 30th

Available Monday-Saturday
12 - 14:30 & 18:00 - 20.30

STARTERS

Roast parsnip soup, candid chestnuts, sourdough | 8 (G,N,VG)

Ham hock terrine, chef's piccalilli, pickled walnuts | 9 (G,M,N)

Pulled lamb shoulder croquette, curry sauce, cucumber yoghurt | 9 (D,E,G)

Bubble 'n' smoked haddock, poached hen egg, glazed hollandaise | 9 (D,E,F,S)

Avocado & salmon tartare, compressed cucumber, lime, chilli | 11 (F)

Mushroom parfait, pickled onion, frisée salad, melba toast | 10 (G,S,VG)

MAINS

Crab & prawn tagliatelle, spicy tomato sauce, rocket, shaved pecorino | 24 (D,CR,G,S)

Turkey, leek & bacon pie, bubble 'n' squeak, cranberry jus | 21 (D,E,G,S)

Chard smoked loin of pork, sweetheart cabbage, champ potato, red wine jus | 24 (D,S)

250g Sirloin steak, oyster mushrooms & baby spinach, skin on fries, peppercorn sauce | 32 (D,S)

Breaded plaice schnitzel, chicken butter, shallots, crispy capers, new potatoes & tenderstem broccoli | 24 (E,F,G,S)

Penne pasta, creamy basil pesto, grilled courgettes, rocket & vegan feta | 19 (G,N,VG)

DESSERTS

Sticky toffee pudding,
butterscotch sauce, vanilla ice
cream | 8 (D,E,G)

Salt caramel tart, vanilla ice
cream | 9 (D,E,G)

Warm triple chocolate
brownie, honeycomb ice cream
| 8 (D,E,G,SY)

Lemon posset, raspberry gel,
almond shortbread | 8 (D,G,N)

Vegan apple & winter berry
crumble, coconut & vanilla
custard | 8 (G,VG)

CHILDREN'S MENU

Carrot & cucumber sticks,
thousand island dip | 4 (E,V)

Cup of soup, fresh bread &
butter | 4 (D,G,V)

Fish goujons, fries & peas | 7
(D,F)

Digatoni bolognaise & garlic
bread | 8 (D,E,G)

Cheeseburger, fries & coleslaw
| 8 (D,E,G)

Sausage, mash, peas & gravy |
8 (D,G)

Some of our dishes contain the
following allergens or are suitable for
vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P -
PEANUTS, S - SULPHITES, CR
- CRUSTACEAN, SS - SESAME,
SY - SOY, V - VEGETARIAN, VG -
VEGAN)

MG
DRINK • EAT
SLEEP