

STARTERS

Wild Mushroom Arancini, Aborio Risotto, Chives, Shallots & Burnt Onion Aioli - 8.90

Baked Chevre Goats Cheese & Butternut Squash Galette, Red Onion Marmalade - 9.80

Salmon & Smoked Trout Pate with Sourdough Crostinis, Capers, Cornichons and Honey & Mustard Dressed Leaves - 9.80

Gambas Piri Piri, Peeled King Prawns Baked With a Chilli, Lemon & Garlic Butter

Home Baked Granary Bread - 10.90

Black Pudding Scotch Egg, Curry Mayonnaise & Dressed leaves - 10.90 Cream of Curried Parsnip, Leek & Potato Soup with Crusty Bread - 7.50

MAINS

Turkey Breast Escalope Rolled with Chestnut, Leek & Cranberry Stuffing Slow-cooked in a Madeira, Sage & Shallot Sauce with Root Vegetables & Dauphinoise Potato - 19.50

Sea Bass Fillet, Pan Fried with Olive Mash, Red Pepper cream sauce

Roasted Fennel & Cherry Tomatoes - 22.90

Artichoke, Leek & Chestnut Wellington, Stilton Sauce

Root Vegetables and Dauphinoise Potatoes - 18.90

Peppered Steak & Guinness Pie, Suet & Sage Crust With Champ Mash, Stockpot Gravy & Root Vegetables - 18.90

Monkfish & King Prawn Penang Style Curry, Aromatic Spices, Coconut Milk,

Aubergine & Sweet Potatoes, Sesame Coriander rice, Grilled Flatbread - 24.50

Pan Fried Pork Loin Steak, Mustard Mash, Cider Reduction

Roasted Roots and Parsnip Crisps - 19.80

SANDWICHES

Roast Turkey with Sage & Onion Stuffing, Cranberry Chutney, Mixed Leaf Ciabatta with Roast Potatoes £10.90

Hot Roast Beef with
Caramelised Onions, Stockpot
Gravy, Triple Cooked Chips
£10.90

Melting Brie, Smashed Avocado, Cranberry, Toasted Ciabatta, Side Salad & Chips £10.90