



## DECEMBER DINNER MENU

### Appetisers

**MARINATED OLIVES**

(SERVES 2) v GF

3 

**A SELECTION OF WARM BREADS**

WITH OLIVE OIL, HOUMOUS AND SUN BLUSH TOMATOES  
(SERVES 4) v

3 

**A SELECTION OF WARM BREADS**

WITH BUTTER (SERVES 4) v

2 

### Starters

**ROASTED ROOT VEGETABLE SOUP**

HERB OIL, CRUSTY CIABATTA BREAD vG RGF

6

**NAPOLEONS CLASSIC PRAWN COCKTAIL**

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER RGF

8

**PANEER ARANCINI**

TIKKA MASALA SAUCE, PICKLED CUCUMBER AND SHALLOTS,  
MADRAS AIOLI v

8

**BEEF SHIN TERRINE**

CELERIAC PUREE, SAUTÉED MUSHROOMS, TENDER STEM BROCCOLI,  
PORT SYRUP GF

9

**POACHED SMOKED HADDOCK**

WILTED SPINACH, CHIVE BEURRE BLANC, SOFTLY POACHED EGG GF

9

# Steaks and Grills

**8OZ SIRLOIN STEAK**

19

**10OZ RIBEYE STEAK**

23 

**8OZ FILLET STEAK**

27 

**CHICKEN BREAST**

17

**SALMON ESCALOPE**

21 

ALL GRILLS SERVED WITH TRIPLE COOKED CHIPS, GRILLED TOMATO,  
FLAT CAP MUSHROOM AND ONION RINGS RGF

# Sauces

PEPPERCORN  
GF

2 

DIANE  
GF

2 

CREAM AND PRAWN  
GF

2 

# Burgers

**WAGYU BEEF BURGER**

17

PRETZEL BUN, SMOKED PANCETTA, JACK CHEESE, LETTUCE, TOMATO  
SERVED WITH SWEET POTATO FRIES, ONION RINGS, DILL PICKLE AND RELISH

**PLANT BASED BURGER**

15

SMOKED APPLEWOOD CHEESE, TOMATO SALSA,  
GUACAMOLE, LETTUCE, TOMATO VG  
SERVED WITH HASSELBACK POTATOES, COLESLAW AND DILL PICKLE

# Mains

## SEARED BEEF SIRLOIN

22 

PAN FRIED SCALLOP, PESTO POTATOES, CAULIFLOWER,  
CAULIFLOWER VELOUTE AND RED WINE JUS RED WINE JUS GF

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## ROAST TURKEY

19

SAGE, ONION AND CHESTNUT STUFFING, PIGS IN BLANKETS  
WITH GOOSE FAT ROAST POTATOES AND GRAVY RGF

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## ROASTED LAMB RUMP

21 

RED CABBAGE AND BEETROOT PUREE, MINI FONDANT POTATO,  
ROASTED SWEDE, SAUTÉED KALE, LAMB SHOULDER BON-BON,  
REDCURRANT JUS RGF

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## HARISSA SPICED SEA BASS

18

CHORIZO AND LENTIL STEW, BLACK OLIVE TAPENADE,  
RED PEPPER AND CHILLI COULIS GF

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## BREAST OF GUINEA FOWL

19

POTATO GNOCCHI, SAUTÉED GREEN BEANS, BABY ONIONS,  
GLAZED CARROTS, PANCETTA CRISP, PORT REDUCTION RGF

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## BUTTERNUT SQUASH, SPINACH, COURGETTE AND APPLEWOOD CHEESE TART

16

TOMATO RAGOUT, DRESSED BABY LEAVES VG

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

# Sides

TRIPLE COOKED CHIPS

3 

TOSSED SALAD

3 

V RVG GF

ONION RINGS

3 

PARMESAN AND TRUFFLE FRIES

4 

# Desserts

## STICKY TOFFEE AND BANANA PUDDING

6

CARAMELISED BANANA PUREE, BUTTERSCOTCH SAUCE,  
HONEYCOMB ICE CREAM v

## CHOCOLATE AND PISTACHIO MOUSSE

6

CHERRY JELLY, PISTACHIO SOIL, ALMOND TUILLE

## CHRISTMAS PUDDING

6

BRANDY SAUCE, CLOTTED CREAM ICE CREAM v

## A SELECTION OF ICE CREAMS RGF

6

## A SELECTION OF CHEESE

8 

FRUIT CHUTNEY, CRACKERS, CELERY, GRAPES RGF

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST

## DINE IN STYLE



DRINK\*

+



3 COURSES\*

+




£5 BET\*

SUN - THU

£29

FRI & SAT

£35

Supplements apply on a selection of dishes indicated by 

v VEGETARIAN vg VEGAN gf GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RvG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE BEFORE ORDERING. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

\* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY