



FESTIVE *Menu*

STARTERS

Duck Liver Pate £8.95

Served with crostini, red onion jam and micro salad

Garlic Mushrooms (V)(GFA) £7.95

White wine, garlic, creamed mushrooms, tarragon, served on toasted sourdough

Mackerel Salad (GF) £8.95

Scorched mackerel fillet and beetroot textures

MAIN DISHES

Pigs in Blankets Ciabatta £14.95

Pigs in blankets, red onion chutney and rocket ciabatta served with sage & onion fries, salad and a pot of dipping gravy

Butternut Squash, Spinach & Chickpea Wellington (V) £15.95

Served with creamed potatoes, savoy cabbage and a vegetarian jus

Festive Burger £15.95

Turkey burger topped with brie, bacon & cranberry sauce served with pigs in blankets, sage & onion fries and dipping gravy

Chalk Stream Trout (GF) £18.95

Served on crushed new potatoes, buttered samphire and a mussel beurre blanc

DESSERTS

Chocolate Orange Tart (V) £7.95

Served with orange sorbet and dehydrated orange

Christmas Pudding (V) £7.95

Served with brandy sauce and a spiced cranberry compote

Stem Ginger Creme Brulee (V)(GFA) £7.95

Served with cinnamon shortbread

SIDES

Seasonal Vegetables (V)(GF) £4.50

Sage & Onion Fries (V)(GF) £5.95

Pigs in Blankets with gravy £6.95

Garlic & Herb New Potatoes (V)(GF) £5.95

Shredded Sprouts & Bacon (GF) £5.95

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available

Tables of 6 or more will have 10% service charge added.

Before you order, please speak with one of our team if you would like to know about our ingredients.

Please note, we cannot guarantee that any food or beverage is free from traces of allergens.