

- LUNCH & DINNER -

STARTERS

Crayfish Cocktail <i>Marie Rose, Baby Gem, Granary Bloomer & Butter (gfo)</i>	£11	Sweet Potato Soup <i>Freshly Baked Loaf & Butter (v, gfo)</i>	£9
Cheese Soufflé <i>Mornay Sauce (v)</i>	£10	Blue Cheese & Apple Croquettes <i>Tomato & Basil Chutney (v)</i>	£9.5
Garlic Mushrooms <i>Baby Herbs, Chargrilled Sourdough, Herb Oil (v)</i>	£9.5	Pork & Wild Mushroom Terrine <i>Cornichons, Toasted Focaccia, Pear Chutney (gfo)</i>	£10
Salt & Pepper Calamari <i>Aioli, Seared Lemon, Dressed Rocket</i>	£10	Baked Camembert To Share <i>Garlic, Rosemary, Cornichons, Focaccia Toasts (v) (20 minutes)</i>	£15

MAINS

Beef Featherblade <i>Button Onions & Mushrooms, Pancetta, Creamed Potato, Winter Vegetables (gf)</i>	£23	Sausages & Mash <i>Onion Gravy, Parsnip Crisps</i>	£18
Confit Duck Leg <i>Butternut & Sweet Potato Mash, Winter Greens, Duck & Blackberry Gravy (gf)</i>	£23	'Beer Battered' Cod & Chips <i>Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)</i>	£19
Slow Braise Pork Belly <i>Roast Apple, Gratin Potato, Rosemary Red Cabbage, Pan Gravy (gf)</i>	£22	Supreme Of Garlic Chicken <i>Creamed Potato, Fine Beans, Mushroom Pan Gravy (gf)</i>	£22
Turkey, Sausage & Stuffing Roulade <i>Roast Potatoes, Carrot & Parsnip, Turkey Gravy, Winter Vegetables (gfo)</i>	£19	Shortcrust Roll of Butternut Squash <i>Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (v)</i>	£19
Tom's Pie Of The Day <i>Mash, Kale, Gravy</i>	£21	Pan Roast Salmon Fillet, <i>Herb Mash, Spinach, Lemongrass & Coriander Butter Sauce (gf)</i>	£21

SALADS

Chargrilled Vegetable & Halloumi Panzanella <i>Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v)</i>	£9.5 / £17.5
Halloumi <i>Clementine, Pomegranate & Barley Winter Salad (v)</i>	£9.5 / £17.5

FROM THE GRILL

8oz Sirloin Steak <i>Chunky chips, watercress (gf)</i>	£26
<i>Add Slow roasted tomato, button mushrooms</i>	£2.5 each or £4 both
Steak Burger	£18
<i>Add Bacon, American Burger Cheese or both</i>	£3 each
Mushroom & Halloumi Burger (v)	£18

Burgers on a brioche style bun with gem, tomato, red onion, our own burger sauce & chunky chips

SIDES

Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket & Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings, Winter Greens £4.85 each

PUDDINGS

Christmas Pudding <i>Brandy Cream Sauce</i>	£8	Triple Chocolate Brownie <i>Vanilla Ice Cream, Chocolate Sauce (gf)</i>	£9.5
Sticky Toffee Pudding <i>Toffee Sauce, Salted Caramel Ice Cream</i>	£9.5	Lemon Tart <i>Raspberry Sorbet</i>	£9.5
Mulled Pear Crème Brûlée <i>Mixed Spice & Cranberry Shortbread</i>	£9.5	Chocolate Orange Bread & Butter Pudding <i>Custard</i>	£9.5
Winter Berry Crumble <i>Custard (gf)</i>	£9.5	Ice Cream per Scoop	£3
Artisan Cheese Selection <i>Biscuits, Relish, Frozen Grapes, Celery</i>	£14	<i>Vanilla, Salt Caramel, Chocolate, Honeycombe Chocolate, Strawberry, Amaretti & Cherry</i>	

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -

CHAMPAGNE

Glass 75cl

Comtesse de Genlis, France <i>Touch of minerality, creamy palate, light mousse</i>			£50.00
Joseph Perrier Brut, France <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00	£55.00	

SPARKLING

20cl 75cl

Chio Prosecco Brut, Italia, Italy <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00	£29.00	
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WHITE

175ml 250ml 75cl

Sauvignon Blanc, Oyster Catcher, Chile <i>Crisp, good depth of flavour, gooseberry rich</i>	£7.75	£9.75	£26.50
Pinot Grigio, Vivoli, Italy <i>Crisp, refreshing, delicate aromas</i>	£7.50	£9.00	£25.50
Sauvignon Blanc, Rongopai, New Zealand <i>Refreshing apple and melon</i>	£10.00	£11.50	£32.00
Chardonnay Reserva, Petirrojo, Chile <i>A fruity wine, white roses, passion fruit</i>	£8.00	£10.00	£26.50
Viognier, Barton and Guestier, France <i>Harmonious, round palate, fruity and floral finish</i>	£7.60	£9.50	£26.00
Chenin Blanc, Blockhead, South Africa <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£7.60	£9.50	£26.00
Chablis, Ropiteau, France <i>Elegant dry wine, fruit flavours, well balanced, rich</i>			£38.00

RED

175ml 250ml 75cl

Tempranillo, Solar Viejo, Rioja Crianza, Spain <i>Vibrant aromas of cherries, plums and sloes</i>	£7.75	£9.75	£26.50
Merlot, Oyster Catcher, Chile <i>Rich with spicy berry tones</i>	£7.75	£9.75	£26.50
Shiraz, Sotherton, United States <i>Juicy Plums & blackberries</i>	£7.25	£9.50	£25.50
Malbec, Finca Flichman, Argentina <i>Plum, cherry, slight touch of oak</i>	£7.75	£9.75	£26.50
Greyrock Pinot Noir, New Zealand <i>Red berry and cherry flavours with a soft silky finish</i>	£9.25	£11.00	£32.00
Montepulciano D'Abruzzo, Il Caggio, Italy <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£7.75	£9.50	£26.50
Malbec Dedicado, Finca Flichman, Argentina <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>			£43.00

ROSE

175ml 250ml 75cl

Pinot Grigio, Principato, Italy <i>Peachy, floral characters, off-dry finish</i>	£7.50	£9.00	£25.50
White Zinfandel, Canyon Road, USA <i>Aromas of watermelon, peach and fresh cherries</i>	£7.50	£9.00	£25.50
Cotes de Provence, Chateau des Ferrages Roumery, France <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£10.25	£13.25	£38.50

All wines also available in 125ml upon request

