

# - LUNCH & DINNER -

## STARTERS

<b>Crayfish Cocktail</b> <i>Marie Rose, Baby Gem, Granary Bloomer &amp; Butter (gfo)</i>	£11
<b>Cheese Soufflé</b> <i>Mornay Sauce (v)</i>	£10
<b>Garlic Mushrooms</b> <i>Baby Herbs, Chargrilled Sourdough, Herb Oil (v)</i>	£9.5
<b>Salt &amp; Pepper Calamari</b> <i>Aioli, Seared Lemon, Dressed Rocket</i>	£10

<b>Sweet Potato Soup</b> <i>Freshly Baked Loaf &amp; Butter (v, gfo)</i>	£9
<b>Blue Cheese &amp; Apple Croquettes</b> <i>Tomato &amp; Basil Chutney (v)</i>	£9.5
<b>Pork &amp; Wild Mushroom Terrine</b> <i>Cornichons, Toasted Focaccia, Pear Chutney (gfo)</i>	£10
<b>Baked Camembert To Share</b> <i>Garlic, Rosemary, Cornichons, Focaccia Toasts (v) (20 minutes)</i>	£15

## MAINS

<b>Beef Featherblade</b> <i>Button Onions &amp; Mushrooms, Pancetta, Creamed Potato, Winter Vegetables (gf)</i>	£23
<b>Confit Duck Leg</b> <i>Butternut &amp; Sweet Potato Mash, Winter Greens, Duck &amp; Blackberry Gravy (gf)</i>	£23
<b>Slow Braise Pork Belly</b> <i>Roast Apple, Gratin Potato, Rosemary Red Cabbage, Pan Gravy (gf)</i>	£22
<b>Turkey, Sausage &amp; Stuffing Roulade</b> <i>Roast Potatoes, Carrot &amp; Parsnip, Turkey Gravy, Winter Vegetables (gfo)</i>	£19
<b>Tom's Pie Of The Day</b> <i>Mash, Kale, Gravy</i>	£21

<b>Sausages &amp; Mash</b> <i>Onion Gravy, Parsnip Crisps</i>	£18
<b>'Beer Battered' Cod &amp; Chips</b> <i>Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)</i>	£19
<b>Supreme Of Garlic Chicken</b> <i>Creamed Potato, Fine Beans, Mushroom Pan Gravy (gf)</i>	£22
<b>Shortcrust Roll of Butternut Squash</b> <i>Mushroom Duxelle, Spinach &amp; Feta, Chive Butter Sauce (v)</i>	£19
<b>Pan Roast Salmon Fillet,</b> <i>Herb Mash, Spinach, Lemongrass &amp; Coriander Butter Sauce (gf)</i>	£21

## SALADS

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

## FROM THE GRILL

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

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

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

**SPARKLING**

20cl 75cl

<b>Chio Prosecco Brut, Italia, Italy</b> <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

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

**RED**

175ml 250ml 75cl

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

**ROSE**

175ml 250ml 75cl

<b>Pinot Grigio, Principato, Italy</b> <i>Peachy, floral characters, off-dry finish</i>	£7.50	£9.00	£25.50
<b>White Zinfandel, Canyon Road, USA</b> <i>Aromas of watermelon, peach and fresh cherries</i>	£7.50	£9.00	£25.50
<b>Cotes de Provence, Chateau des Ferrages Roumery, France</b> <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

