

## **December Evening**

Cauliflower Cheese Soup, Warm Ciabatta (v,gfo) £6.50

Spicy Crab Cakes, Mango Puree (gf) £7

Garlic and Parsley Mushrooms on Toast (v,gfo) £6.50

Pork and Duck Terrine, Toasted Ciabatta, Red Onion Marmalade (gfo) £7

Traditional Roast Turkey with Pork and Chestnut Stuffing,  
Goose Fat Potatoes, Sausage Wrapped in Bacon, Seasonal Vegetables (gf) £13

Roasted Sirloin of Beef with Yorkshire pudding,  
Goose Fat Potatoes, Seasonal Vegetables (gfo) £13

Mushroom & Walnut Wellington, Roast Potatoes, Seasonal Veg (v,gfo) £13

Salmon en Croute, Roast Potatoes, Seasonal Vegetables (gfo) £13

Roasted Squash, Leek and Goats Cheese Lasagne, Dried Tomatoes (v) £11

Rump Steak (8oz/16oz\*), Chips, Mushrooms, Vine Tomatoes (gf) £12/£20

add pepper or stilton sauce (v,gf) £2.50

Mushroom, Leek and Cheddar Tart, Chips, Salad ((v) £10

Thai Green Curry (Chicken or Vegetarian), Jasmine Rice (gf) £11

Beef Burger with Pulled Pork & Melted Cheese, Chips, Onion Rings £13

Sweet Chilli Chicken and Bacon Salad (gfo) £10

Grilled Halloumi Salad (gfo) £10

Breaded Goats Cheese Salad (gf) £10

### **Sides**

Chips (v,gf) £2.50, Garlic Bread (v,gfo) £3, Side Salad (v,gf) £3.50,

Onion Rings (v,gfo) £3, Sweet Potato Wedges (v,gf) £3

### **Desserts**

Orange & Cinnamon Parfait, Berries, Meringue, Hazelnut Crumble (v,gf) Dark

Chocolate Torte, Raspberry Sorbet (v,gf)

Raspberry & White Chocolate Bread & Butter Pudding, Vanilla Custard (v)

Christmas Pudding, Vanilla Custard (v,gfo)

Cheese and Biscuits (gfo)

\*approximate weight before cooking. (gf) Gluten Free. (gfo) Gluten Free Option. Please inform your server of dietary requirements