

LUNCHTIME SPECIALS

FRIDAY BEFORE 3PM

SMALL FISH & CHIPS & A GLASS OF PROSECCO

CRUSHED PEAS | TARTARE SAUCE

£12

SATURDAY BEFORE 3PM

6oz FILLET STEAK

TRIPLE COOKED CHIPS | ONION RINGS | TOMATOES | MUSHROOM

£20

EARLY BIRD | 2 COURSES £20

THURSDAY 16:00 - 20:00

FRIDAY - SATURDAY 12:30 -17:15

STARTERS

SOUP

CHARGRILLED CHICKEN TENDERS

FISH GOUJONS

CHARGRILLED TENDERSTEM BROCCOLI *

PÂTÉ

MAINS

FISH & CHIPS

PORK STEAK FRITES

WILD MUSHROOM FRICASSÉE

MULLED CHRISTMAS SAUSAGE

CHICKEN SCHNITZEL

SUNDAY ROAST | 2 COURSES £23

SUNDAY 12:00 – 20:00

STARTERS

SOUP

FISH GOUJONS

PÂTÉ

BREADED BRIE

CHARGRILLED TENDERSTEM BROCCOLI *

MAINS

ROAST CHICKEN BREAST 19

ROAST BEEF STRIPLOIN 19

BRAISED LAMB NECK FILLET 20

*£1 SUPPLEMENT ON SET PRICE MENU

ROAST PORK FILLET 19

LENTIL, CHESTNUT & CRANBERRY WELLINGTON * 18

SERVED WITH ROAST POTATOES | MASH | ROAST CARROTS & PARSNIPS | BRAISED RED CABBAGE | YORKSHIRE PUDDING | GRAVY

ADD DESSERT FOR £5

(EARLY BIRD & SUNDAY ROAST MENU ONLY)

STICKY TOFFEE PUDDING

CHAMPAGNE SORBET *

BLACK FOREST FRUIT CRUMBLE *

AFFOGATO *

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE

MAIN MENU

THURSDAY 16:00 - 21:00

FRIDAY & SATURDAY 12:30 -21:00

SUNDAY 12:00 – 20:00

STARTERS

SOUP 8

PAN FRIED PRAWNS CAFÉ DE PARIS BUTTER | TOASTED SOURDOUGH 9

CHARGRILLED TENDERSTEM BROCCOLI * MAPLE & SESAME DRESSING 8

BREADED BRIE ROCKET & POMEGRANATE | CRANBERRY & PORT KETCHUP 8

CHARGRILLED CHICKEN TENDERS LEMON & STEM GINGER DRESSING 8

PROSECCO BATTERED FISH GOUJONS TARTARE SAUCE 8

DUCK & ORANGE PÂTÉ TOASTED BLOOMER | HOUSE PICKLES | RED ONION CHUTNEY 8

HOT SMOKED SALMON FISHCAKES LOBSTER & TARRAGON MAYO 9

MAINS

FILLET STEAK TRIPLE COOKED CHIPS | ONION RINGS | TOMATOES | MUSHROOM 29

SALMON SUPREME LEMON POTATOES | VERMOUTH CREAM SAUCE 22

PROSECCO BATTERED FISH & CHIPS CRUSHED PEAS | TARTARE SAUCE 18

SMOKED DUCK BREAST ROASTED CELERIAC | TENDERSTEM BROCCOLI | HOISIN JUS 29

CHICKEN SCHNITZEL PARMENTIER POTATOES | SAUERKRAUT | CRANBERRY SAUCE 18

PORK STEAK FRITES BRANDY & PEPPERCORN BUTTER 18

VENISON LOIN PARMENTIER POTATOES | BRAISED RED CABBAGE | MULLED WINE JUS 29

MULLED CHRISTMAS SAUSAGE BUTTERY MASH | MARSALA WINE GRAVY | ONION RING 18

WILD MUSHROOM FRICASSÉE SPÄTZLE | BRANDY CREAM SAUCE | GARLIC & PARSLEY CRUMB 17

LENTIL, CHESTNUT & CRANBERRY WELLINGTON * TRUFFLE MASH | SHREDDED SPROUTS | MULLED WINE JUS 18

CHICKEN & SAUSAGEMEAT BALLOTINE TRUFFLE MASH | PANCETTA SPROUTS | PORT & TARRAGON JUS 22

DESSERTS

CHEESEBOARD MATURE CHEDDAR | RED LEICESTER | BRIE | STILTON | CRACKERS | PICKLED CELERY | GRAPES | PEAR CHUTNEY 9

CHOCOLATE ORANGE TART COINTREAU ICE CREAM | CANDIED MACADAMIA 8

BELGIAN WAFFLE VANILLA ICE CREAM | SALTED CARAMEL SAUCE | GINGERBREAD SUGAR 8

STICKY TOFFEE PUDDING VANILLA ICE CREAM OR CUSTARD 8

CHAMPAGNE SORBET * BISCOFF CRUMB | KIR ROYALE SYRUP 8

BLACK FOREST FRUIT CRUMBLE * VANILLA ICE CREAM OR CUSTARD 8

BAILEYS & WHITE CHOCOLATE SUNDAE KAHLUA ITALIAN MERINGUE 9

AFFOGATO * VANILLA ICE CREAM | ILLY ESPRESSO | AMARETTO 8

NIBBLES

SMOKED ALMONDS * 4

BREAD * 4

SMOKED BUTTER

PITTED OLIVES * 4

SIDES

SAUCE 4

BRANDY & PEPPERCORN

BLUE CHEESE

RED WINE

PIGS IN BLANKETS 4

HONEY & SOY GLAZE

PANCETTA SPROUTS 4

CARROTS & PARSNIPS * 4

BRAISED RED CABBAGE * 4

ONION RINGS 3

TRIPLE COOKED CHIPS 4

CAULIFLOWER CHEESE 5

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE